



Product Specification

version 3, 25/02/2020

1. General info		
1.1. Article number	0400	
1.2. Name	Quiche Mediterranean 2,5 Kg (-18°C)	
1.3. Ingredients	CREAM, EGGS, spinach 11%, MILK, goat's cheese 6%(MILK),	
	WHEAT FLOUR, BUTTER, sugar, sundried tomatoes 2% (tomatoes	
	70%, non-hydrogenated coleseed oil, salt, oregano, garlic, lemon	
	juice), pine nuts 1%, WHEAT starch, leavening agent:"E450(i),	
	E500(ii)", salt, pepper, garlic, basil, colouring agent:"E160a".	
1.4. Use, preparation	± 25-30 min/180°C	
1.5. Product description		

2. Logistic info				
2.1. Consumer unit				
EAN	5413866600171			
Net (kg)	2,500			
Tare (kg)	0,093			
Gross (kg)	2,593			
L x W x H (mm)	405 x 295 x 50			
Volume (m ³)	0,006			
Units per layer	4			
Layers per pallet	15			
Total CU per pallet	60			
2.2. Trade unit				
EAN				
Number of CU				
Net (kg)				
Tare (kg)				
Gross (kg)				
L x W x H (mm)				
Volume (m ³)				
Units per layer				
Layers per pallet				
Total TU per pallet				
2.3. Other				
Intrastat code	19059080			



3. Product info						
3.1. Allergens						
Present? yes/no	If present, in which ingredient?	Present through cross- contamination				
YES	quiche bottom	NO				
NO		NO				
YES	quiche bottom, EGGS	NO				
NO		NO				
NO		NO				
NO		NO				
YES	quiche bottom, goat's cheese, MILK, cream	NO				
NO		NO				
NO		NO				
NO		NO				
NO		NO				
NO		NO				
NO		NO				
NO		NO				
	yes/no YES NO YES NO	yes/no in which ingredient? YES quiche bottom NO quiche bottom, EGGS NO quiche bottom, EGGS NO quiche bottom, goat's cheese, MILK, cream NO NO NO NO				

* wheat, rye, barley, oats, spelt and kamut

** almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts

*** E220 to E227, more than 10mg/kg or 10mg/litre expressed as SO2

4. Nutritional value					
1 portion =	35 g				
	unit	Per 100 g	Per portion 35 g	Analysis (A) or Calculation(B)	
Energy	kcal	252	88	В	
	kJ	1053	369	В	
Fats	g	21,4	7,5	В	
Of which saturated fatty acids	g	11,9	4,2	В	
Carbohydrates	g	8,1	2,8	В	
Of which sugars	g	2,5	0,9	В	
Proteins	g	6,4	2,2	В	
Dietary fiber	g	0,8	0,3	В	
5. Storage conditions					
Shelf life after production (days		720			
Shelf life after delivery (days)			480		
BBD or UBD			BBD		
Storage temperature(°C)			-18°C		
Shelf life after defrosting (0 -7°C, days)			8		
Shelf life after opening			See expiration date		
Storage conditions after opening			Closed, dry		



6. Declaration of truthfulness and confidentiality

The supplier declares that the product complies with the relevant national and/or European legislation concerning hygiene, composition, additives, contaminates, labelling and contact materials of this product.

The supplier is obliged to follow the relevant legislation concerning product liability and product safety.

Both parties are responsible for and obliged to secrecy of the information stated in this specification. This secrecy already applies when this information is exchanged, preceding the approval of this specification.

Both parties commit themselves to demand the same level of secrecy of a third party on which they depend for the production. This demand does not release any party from their responsibility.

In case a signed copy is not received within 14 days, the specification will be tacitly approved by the client.

7. Producer				
Company	Food Products			
Address	Brulens 25b, 2275 Gierle, Belgium			
Phone number	+32 (0)14 55 35 20			
E-mail	<u>quality@didess.com</u>			
24/24 7/7 n° (only in case of emergency)	+32 (0)14 63 98 79			
Certificate	IFS food			
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