



Product Specification

version 5, 22/01/2024

1. General info	
1.1. Article number	03000
1.2. Name	Cupcake Fruit Collection 12 st (-18°C) Lime, Raspberry, Passion Fruit, Mango
1.3. Ingredients	Sugar, WHEAT FLOUR, PEANUT OIL, water, BUTTER, raspberry 2%, chocolate decoration(sugar, cocoa butter, whole MILK POWDER, LACTOSE, WHEY POWDER, colouring agent:"E162", emulsifier:"E322"(sunflower), natural flavouring(vanilla, strawberry)), lime 1%, MILK, passion fruit 1%, mango 1%, WHEAT STARCH, EGG POWDER, cocoa butter, modified corn starch, rice flour, leavening agent:"E450i, E500ii", emulsifier:"E471, E433", EGG WHITE POWDER, preservative:"E200, E282", salt, thickening agent:"E415", flavourings, colouring agent:"E100, E102, E110, E120, E122, E131, E133, E141, E160a, E160c, E161b", glazing agent:"E904", WHEAT MALT, peppermint oil, sunflower oil, rosemary extract, glucose-fructose syrup, carrot and black currant concentrate, pear, invert sugar syrup. E102, E110, E122 may have an adverse effect on activity and attention in children.
1.4. Use, preparation	Thaw. Ready for consumption
1.5. Product description	Cupcakes with a passion fruit/mango buttercream, finished with a confetti mix, cupcakes with a raspberry buttercream and garnishment of raspberry curls and dentelle raspberry and cupcakes with a lime buttercream with a garnishment of dentelle mint.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866001770
Net (kg)	0,640
Tare (kg)	0,195
Gross (kg)	0,835
L x W x H (mm)	308 x 240 x 88

Volume (m³)	0,007
Units per layer	NVT
Layers per pallet	NVT
Total CU per pallet	NVT
2.2. Trade unit	
EAN	15413866001777
Number of CU	3
Net (kg)	1,920
Tare (kg)	0,887
Gross (kg)	2,807
L x W x H (mm)	340 x 260 x 280
Volume (m³)	0,025
Units per layer	9
Layers per pallet	6
Total TU per pallet	54
2.3. Other	
Intrastat code	19053130

3. Product info			
3.1. Allergens			
	Present? yes/no	If present, in which ingredient?	May contain traces of
Gluten *	YES	confetti mix, powdered sugar, WHEAT flour, muffin powder	NO
Crustaceans	NO		NO
Eggs	YES	muffin powder	NO
Fish	NO		NO
Peanut	YES	PEANUT OIL	NO
Soy	NO		NO
Milk, incl. lactose	YES	decoration in chocolate strawberry, butter, MILK	NO
Nuts **	NO		NO
Celery	NO		NO
Mustard	NO		NO
Sesame Seed	NO		NO
Sulphur dioxide, sulphites***	NO		NO
Lupin	NO		NO
Mollusc	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 =	50 g			
	unit	Per 100 g	Per portion 50 g	Analysis (A) or Calculation(B)
Energy	kcal	435	218	B
	kJ	1818	909	B
Fats	g	24,5	12,2	B
Of which saturated fatty acids	g	9,5	4,7	B
Carbohydrates	g	49,9	25	B
Of which sugars	g	37,6	18,8	B
Proteins	g	2,9	1,4	B
Dietary fiber	g	0,4	0,2	B
Salt	g	0,5	0,25	B

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)	10
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	Didess
Address	Brulens 18, 2275 Gierle, Belgium
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Certificate	IFS food
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