



## Product Specification

version 3, 18/02/2022

1. General info	
1.1. Article number	16272
1.2. Name	Spongecake Chocolate 8 pc (-18°C) EL
1.3. Ingredients	EGG WHITE, sugar, ALMOND POWDER, EGG YOLK, WHEAT flour, cocoa powder 2%.
1.4. Use, preparation	Thawing time: 20 minutes at room temperature, 1 hour in the refrigerator. Leave the lid on the jar during defrosting so that it can not absorb moisture from the outside.
1.5. Product description	Give your dessert a playful effect with the help of this light and airy Spongecake Chocolate. The Spongecakes are deep-frozen, ready-made and packed in plastic cups. The Spongecake is thawed in no time and saves you a lot of time.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866101265
Net (kg)	0,150
Tare (kg)	0,190
Gross (kg)	0,340
L x W x H (mm)	308 x 240 x 88
Volume (m <sup>3</sup> )	0,007
Units per layer	
Layers per pallet	
Total CU per pallet	
2.2. Trade unit	
EAN	15413866101262
Number of CU	3
Net (kg)	0,450
Tare (kg)	0,810
Gross (kg)	1,260
L x W x H (mm)	340 x 260 x 280
Volume (m <sup>3</sup> )	0,025
Units per layer	9
Layers per pallet	6
Total TU per pallet	54
2.3. Other	
Intrastat code	19053119

3. Product info			
3.1. Allergens			
	Present? yes/no	If present, in which ingredient?	May contain traces of
Gluten *	YES	WHEAT flour	NO
Crustaceans	NO		NO
Eggs	YES	egg white, egg yolk	NO
Fish	NO		NO
Peanut	NO		NO
Soy	NO		NO
Milk, incl. lactose	NO		NO
Nuts **	YES	ALMOND POWDER	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 SO<sub>2</sub>

4. Nutritional value				
1 portion =	10 g			
	unit	Per 100 g	Per portion 10 g	Analysis (A) or Calculation(B)
Energy	kcal	276	28	B
	kJ	1155	116	B
Fats	g	14,9	1,5	B
Of which saturated fatty acids	g	2,5	0,2	B
Carbohydrates	g	24,1	2,4	B
Of which sugars	g	18,5	1,9	B
Proteins	g	10,9	1,1	B
Dietary fiber	g	2	0,2	B
Salt	g	0,24	0,02	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)	7
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, contaminants, 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
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Certificate	IFS food
Document made by	Stagiair