



Product Specification

version 2, 21/02/2022

1. General info	
1.1. Article number	1629
1.2. Name	Décorette Hazelnut 230 pc (-18°C)EL
1.3. Ingredients	Sugar, ALMONDS 21%, EGG WHITE, HAZELNUT 14%, BUTTER, WHEAT FLOUR, hazelnut paste 3%(sugar, HAZELNUT 37%, sunflower oil, LACTOSE, emulsifier:"E322(SOY)", flavouring:"vanilla"), glucose, leavening agent:"E450(i), E500(ii)", WHEAT STARCH, preservative:"E282, E202", colouring agent:"E160a".
1.4. Use, preparation	Thawing time: 5 minutes at room temperature.
1.5. Product description	Small, fine, crispy cookies, baked in a unique way. Top quality cookies, made of real butter, almond paste, free-range eggs and decorated with hazelnuts.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866101654
Net (kg)	0,480
Tare (kg)	0,130
Gross (kg)	0,610
L x W x H (mm)	310 x 240 x 43
Volume (m ³)	0,003
Units per layer	
Layers per pallet	
Total CU per pallet	
2.2. Trade unit	
EAN	15413866101651
Number of CU	3
Net (kg)	1,440
Tare (kg)	0,720
Gross (kg)	2,160
L x W x H (mm)	340 x 260 x 280
Volume (m ³)	0,025
Units per layer	9
Layers per pallet	9
Total TU per pallet	81
2.3. Other	
Intrastat code	19053199

3. Product info			
3.1. Allergens			
	Present? yes/no	If present, in which ingredient?	May contain traces of
Gluten *	YES	baking powder, powdered sugar, preservative, WHEAT flour	NO
Crustaceans	NO		NO
Eggs	YES	almond paste, egg white	NO
Fish	NO		NO
Peanut	NO		NO
Soy	YES	hazelnut paste	NO
Milk, incl. lactose	YES	hazelnut paste, butter	NO
Nuts **	YES	hazelnut paste, HAZELNUT, almond paste, 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 SO₂

4. Nutritional value				
1 portion =	15 g			
	unit	Per 100 g	Per portion 15 g	Analysis (A) or Calculation(B)
Energy	kcal	465	70	B
	kJ	1936	290	B
Fats	g	31,2	4,7	B
Of which saturated fatty acids	g	8	1,2	B
Carbohydrates	g	35,5	5,3	B
Of which sugars	g	30	4,5	B
Proteins	g	9	1,4	B
Dietary fiber	g	3,2	0,5	B
Salt	g	0,19	0,03	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)	0
Shelf life after opening	See expiration date
Storage conditions after opening	Closed, dry

6. Declaration of truthfulness and confidentiality
<p>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.</p> <p>The supplier is obliged to follow the relevant legislation concerning product liability and product safety.</p> <p>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.</p> <p>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.</p> <p>In case a signed copy is not received within 14 days, the specification will be tacitly approved by the client.</p>

7. Producer	
Company	Didess
Address	Brulens 18, 2275 Gierle, Belgium
Phone number	+32 (0)14 55 35 20
E-mail	quality@didess.com
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Certificate	IFS food
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