



# FOOD REVOLUTION®

by Didess

## Product Specification

version 2, 20/05/2021

1. General info	
1.1. Article number	2500
1.2. Name	Fruit Espuma Mango 400 ml
1.3. Ingredients	Mango 83%, sugar, water, hydrogenated palm kernel oil, milk protein(MILK), stabilizer:"E420ii", thickening agent:"E463, E401", emulsifier:"E472e, E435, E322(SOY)", salt, flavouring, colouring agent:"E160a(ii)", pectin. Nitrogen N2, Nitrous Oxide N2O
1.4. Use, preparation	Shake the canister vigorously and dose as desired, holding the canister upside down. Clean the nozzle with water after each use. Serve cold.
1.5. Product description	A healthy, light espuma based on fresh mango. This fruit-espuma contains no flavours, colours or preservatives and fits perfectly with breakfast, ice cream or cocktails.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866400573
Net (kg)	0,400
Tare (kg)	0,100
Gross (kg)	0,500
L x W x H (mm)	65 x 65 x 260
Volume (m³)	0,001
Units per layer	
Layers per pallet	
Total CU per pallet	
2.2. Trade unit	
EAN	15413866400570
Number of CU	8
Net (kg)	3,200
Tare (kg)	1,115
Gross (kg)	4,315
L x W x H (mm)	270 x 210 x 194
Volume (m³)	0,011
Units per layer	13
Layers per pallet	8
Total TU per pallet	104
2.3. Other	
Intrastat code	20071091

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3. Product info			
3.1. Allergens			
	Present? yes/no	If present, in which ingredient?	Present through cross- contamination
Gluten *	NO		NO
Crustaceans	NO		NO
Eggs	NO		NO
Fish	NO		NO
Peanut	NO		NO
Soy	YES	R-Mix	NO
Milk, incl. lactose	YES	R-Mix	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 SO <sub>2</sub>			

4. Nutritional value				
1 portion =	20 g			
	unit	Per 100 g	Per portion 20 g	Analysis (A) or Calculation(B)
Energy	kcal	95	19	B
	kJ	403	81	B
Fats	g	1,6	0,3	B
of which saturated fatty acids	g	1,6	0,3	B
Carbohydrates	g	18,5	3,7	B
Of which sugars	g	16,6	3,3	B
Proteins	g	0,6	0,1	B
Fibres	g	1,3	0,3	B
Salt	g	0,01	0	B

5. Storage conditions	
Shelf life after production (days)	720
Shelf life after delivery (days)	360
BBD or UBD	BBD
Storage temperature(°C)	0 - 4°C
Shelf life after defrosting (0 -7°C, days)	
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	R&D Food Revolution
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Certificate	IFS
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