

### Product Specification

version 1, 18/03/2022

1. General info	
<b>1.1. Article number</b>	5107
<b>1.2. Name</b>	Sauce Espuma Mousseline 400 ml
<b>1.3. Ingredients</b>	BUTTER, EGG yolk, Chardonnay 14%, water, vinegar, salt, pepper, preservative: "E282, E202", WHEAT flour. Nitrogen N2, Nitrous Oxide N2O.
<b>1.4. Use, preparation</b>	For professional use: 1. Heat the whipper 'au bain Marie' or in the Noon from 100% Chef at 50 - 60 °C. 2. Shake the canister vigorously and dose as desired, holding the canister upside down. Small amounts: 1. Shake the canister vigorously and dose as desired, holding the canister upside down. 2. Heat the sauce for about 8 seconds in the microwave at 900W. 3. Gently stir and serve. Let op: Caution: do not overheat the sauce. 4. You can dose these intensely flavoured sauce-emulsions with a spoon.
<b>1.5. Product description</b>	

2. Logistic info	
2.1. Consumer unit	
EAN	5413866500624
Net (kg)	0,400
Tare (kg)	0,100
Gross (kg)	0,500
L x W x H (mm)	65 x 65 x 260
Volume (m <sup>3</sup> )	0,001
Units per layer	
Layers per pallet	
Total CU per pallet	
2.2. Trade unit	
EAN	15413866500621
Number of CU	8
Net (kg)	3,200
Tare (kg)	1,100
Gross (kg)	4,300
L x W x H (mm)	270 x 210 x 194
Volume (m <sup>3</sup> )	0,011
Units per layer	13
Layers per pallet	8
Total TU per pallet	104
2.3. Other	
Intrastat code	21039090

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3. Product info			
3.1. Allergens			
	Present? yes/no	If present, in which ingredient?	May contain traces of
Gluten *	YES	preservative	NO
Crustaceans	NO		NO
Eggs	YES	egg yolk	NO
Fish	NO		NO
Peanut	NO		NO
Soy	NO		NO
Milk, incl. lactose	YES	salted butter	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	410	82	B
	kJ	1710	342	B
Fats	g	42,5	8,5	B
Of which saturated fatty acids	g	26,3	5,3	B
Carbohydrates	g	0,8	0,2	B
Of which sugars	g	0,5	0,1	B
Proteins	g	5,5	1,1	B
Dietary fiber	g	0	0	B
Salt	g	1,04	0,21	B

5. Storage conditions	
Shelf life after production (days)	270
Shelf life after delivery (days)	180
BBD or UBD	BBD
Storage temperature(°C)	0 - 7°C
Shelf life after defrosting (0 -7°C, days)	
Shelf life after opening	See expiration date
Storage conditions after opening	Closed, dry

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### 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	Ivo Bervoets