



Product Specification

version 3, 16/12/2021

1. General info	
1.1. Article number	5003
1.2. Name	Tasty Bites Seaweed Nori 95 st
1.3. Ingredients	Water, rice, seaweed 2%, tapioca starch, salt, maltodextrine, SOYBEANS, WHEAT , POLLOCK POWDER, flavour enhancer:"E621", corn flour, SHRIMP.
1.4. Use, preparation	"Deep-fry for several seconds at 180°C. Season immediately with nori-spices while the bites are still warm."
1.5. Product description	Delicious Tasty-Bite with the briny taste of seaweed. After deep frying, season with the Japanese Nori seasoning that comes with it.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866500020
Net (kg)	0,070
Tare (kg)	0,150
Gross (kg)	0,220
L x W x H (mm)	308 x 240 x 60
Volume (m ³)	0,004
Units per layer	
Layers per pallet	
Total CU per pallet	
2.2. Trade unit	
EAN	15413866500027
Number of CU	4
Net (kg)	0,280
Tare (kg)	0,865
Gross (kg)	1,145
L x W x H (mm)	340 x 260 x 280
Volume (m ³)	0,025
Units per layer	9
Layers per pallet	6
Total TU per pallet	54
2.3. Other	
Intrastat code	19059080

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3. Product info			
3.1. Allergens			
	Present? yes/no	If present, in which ingredient?	Present through cross- contamination
Gluten *	YES	seaweed spices (pot	NO
Crustaceans	YES	seaweed spices (pot), Nori powder	NO
Eggs	NO		NO
Fish	YES	seaweed spices (pot), Nori powder	NO
Peanut	NO		NO
Soy	YES	seaweed spices (pot), Nori powder	NO
Milk, incl. lactose	NO		NO
Nuts **	NO		NO
Celery	NO		NO
Mustard	NO		NO
Sesame Seed	NO		NO
Sulphur dioxide, sulphites***	YES	tapioca flour	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	76	11	B
	kJ	320	48	B
Fats	g	0,4	0,1	B
Of which saturated fatty acids	g	0,1		B
Carbohydrates	g	15,1	2,3	B
Of which sugars	g	0,5	0,1	B
Proteins	g	3	0,5	B
Dietary fiber	g	1,1	0,2	B
Salt	g	4,14	0,62	B

5. Storage conditions	
Shelf life after production (days)	360
Shelf life after delivery (days)	180
BBD or UBD	BBD
Storage temperature(°C)	Ambient
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, 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	R&D Food Revolution
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Certificate	IFS Food
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