

# FOOD REVOLUTION®

## by Didess

### Product Specification

version 1, 03/03/2022

1. General info	
<b>1.1. Article number</b>	5155
<b>1.2. Name</b>	Cocktail Foam Strawberry Basil 400 ml
<b>1.3. Ingredients</b>	Water, strawberry 27%, sugar, invert sugar syrup, basil 4%, thickening agent:"E415", emulsifier:"E473", acidity regulator:"E330". Nitrogen N2, nitrous Oxide N2O, carbon dioxide CO2.
<b>1.4. Use, preparation</b>	Shake well and dose as desired, holding the canister upside down. Clean the nozzle after each use with water. Cocktail-Foam will remain intact for 5 to 15 minutes. Foam will last even longer: <ul style="list-style-type: none"> <li>- In a tall, narrow glass</li> <li>- on carbonated beverages</li> <li>- in a glass that narrows at the top</li> <li>- the lower the alcohol percentage</li> </ul>
<b>1.5. Product description</b>	

2. Logistic info	
2.1. Consumer unit	
EAN	5413866500587
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	15413866500584
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	21069098

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<b>3. Product info</b>			
<b>3.2. Allergens</b>			
<b>3.2.1. Legally declarable allergens</b>			
	Present? yes/no	If present, in which ingredient?	May contain traces of
Gluten *	NO		NO
Crustaceans	NO		NO
Eggs	NO		NO
Fish	NO		NO
Peanut	NO		NO
Soy	NO		NO
Milk, incl. lactose	NO		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>			
<b>3.2.2. Other allergens</b>			
	Present? yes/no	If present, in which ingredient?	May contain traces of
Beef	NO		NO
Pork	NO		NO
Chicken	NO		NO
Corn	NO		NO
Cocoa	NO		NO
Yeast	NO		NO
Legume	NO		NO
Cinnamon	NO		NO
Vanillin	NO		NO
Coriander	NO		NO
Parsley Family ****	NO		NO
Additional glutamates (E620 until E625)	NO		NO
Additional guanylates & inosinates (E626 until 633)	NO		NO
Benzoates and p-hydroxy-benzoates (210 until E219)	NO		NO
Azo-dye (E102, E110, E122, E123, E124, E128, E129, E151, E154, E155)	NO		NO
Tartrazine (E102)	NO		NO
Aspartame (E951)	NO		NO
Cyclamates (E952)	NO		NO
Saccharine & salts (E954)	NO		NO
Gallatins (E310 tem E312)	NO		NO
BHA or BHT (E320 en E321)	NO		NO

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Fructose	NO		NO
Saccharose	YES	treacle	NO
**** aniseed, dill, carraway, carvel, coriander, lovage, myrrh, cumin, parsley, celery, fennel, carrots, etc.			
<b>3.3. Additional information?</b>			
GMOs present?			NO
Ingredients subject to radiation?			NO
Packaged in a protective atmosphere?			NO
With sweeteners			NO
With sugars and sweeteners			NO
Contains a source of phenylalanine			NO
Excessive consumption may produce laxative effects			NO
Silica gel bag present in packaging?			NO
“E102, E104, E110, E122, E124 en/of E129 may have an adverse effect on activity and attention in children” present?			NO

4. Nutritional value				
1 portion =	20 g			
	unit	Per 100 g	Per portion 20 g	Analysis (A) or Calculation(B)
Energy	kcal	104	21	B
	kJ	439	88	B
Fats	g	0,2	0	B
Of which saturated fatty acids	g	0,1	0	B
Carbohydrates	g	25,3	5,1	B
Of which sugars	g	23,7	4,7	B
Proteins	g	0,2	0	B
Dietary fiber	g	1	0,2	B
Salt	g	0,06	0,01	B

5. Storage conditions	
Shelf life after production (days)	450
Shelf life after delivery (days)	300
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

6. Microbiological features		
	Max value ex works	Max value end of shelf life
Staphylococcus Aureus	1000 CFU/g	1000 CFU/g

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Salmonella	absent in 25 g	absent in 25 g
Listeria Monocytogenes	absent in 25 g	absent in 25 g
Yeasts & Moulds	100 CFU/g	100000 CFU/g
Bacillus Cereus	1000 CFU/g	1000 CFU/g
E. Coli	100 CFU/g	100 CFU/g

## 7. 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.

## 8. Producer

Company	Didess
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