

FOOD REVOLUTION®

by Didess



Product Specification

version 3, 23/09/2022

1. General info	
1.1. Article number	6210
1.2. Name	Natural Sauce Viyonnaise 900 g
1.3. Ingredients	Rapeseed oil, water, vinegar, salt, alpha-dextrin, broad bean protein, MUSTARD seed, lemon, white wine vinegar, inulin, spices, glucose, fructose, sucrose, pepper, antioxidant: 'tocopherol', sunflower oil, colouring agent: 'beta-carotene', maltodextrin.
1.4. Use, preparation	Use this sauce with your vegan dishes, as well as delicious with a piece of meat or fish or serve as a dip. This sauce is vegan, without added sugars and clean label
1.5. Product description	Delicious vegan mayonnaise.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866500723
Net (kg)	0,900
Tare (kg)	0,115
Gross (kg)	1,015
L x W x H (mm)	105 x 105 x 140
Volume (m ³)	0,002
Units per layer	NVT
Layers per pallet	NVT
Total CU per pallet	NVT
2.2. Trade unit	
EAN	15413866500720
Number of CU	7
Net (kg)	6,300
Tare (kg)	1,090

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Gross (kg)	7,390
L x W x H (mm)	340 x 260 x 175
Volume (m³)	0,015
Units per layer	9
Layers per pallet	9
Total TU per pallet	81
2.3. Other	
Intrastat code	21039090

3. Product info			
3.1. Allergens			
	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	YES	mustard	NO
Sesame Seed	NO		NO
Sulphur dioxide, sulphites***	YES	White wine vinegar	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 =	20 g			
	unit	Per 100 g	Per portion 20 g	Analysis (A) or Calculation(B)
Energy	kcal	538	108	B
	kJ	2206	441	B
Fats	g	58,9	11,8	B
Of which saturated fatty acids	g	4,1	0,8	B
Carbohydrates	g	2,1	0,4	B
Of which sugars	g	0,1		B
Proteins	g	0,6	0,1	B
Dietary fiber	g	2,2	0,4	B
Salt	g	1,49	0,3	B

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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)	30
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
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E-mail	quality@didess.com
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Certificate	IFS food
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