FOOD REVOLUTION®

by ${\bf Didess}$



Product Specification

version 3, 23/09/2022

1. General info	
1.1. Article number	6214
1.2. Name	Natural Sauce Wasabi 900 g
1.3. Ingredients	Rapeseed oil, water, vinegar, salt, wasabi 1,3%, alpha dextrin, broad bean protein, MUSTARD seeds, white wine vinegar, lemon, sorbitol, maltose, spices, cellulose, WHEAT fibers, modified tapioca starch, allyl isothiocyanate, cyclodextrin, horseradish, corn flour, spice extract(MUSTARD), dextrin, yeast extract, parsley, flavouring, inulin, glucose, fructose, sucrose, apple concentrate, spirulina, safflower, pepper, antioxidant: "tocopherol", sunflower oil.
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.
1.5. Product description	Vegan mayonnaise flavoured with wasabi paste. Wasabi is a green, spicy paste made from the Japanese Wasabia Japonica root

2. Logistic info		
2.1. Consumer unit		
EAN	5413866500761	
Net (kg)	0,900	
Tare (kg)	0,115	
Gross (kg)	1,015	
LxWxH(mm)	105 x 105 x 140	
Volume (m³)	0,002	
Units per layer	NVT	
Layers per pallet	NVT	
Total CU per pallet	NVT	
2.2. Trade unit		
EAN	15413866500768	

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Number of CU	7	
Net (kg)	6,300	
Tare (kg)	1,090	
Gross (kg)	7,390	
LxWxH(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				
Gluten *	YES	wasabi paste	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	wasabi salt, 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

4. Nutritional value				
1 portion =	20 g			
	unit	Per 100 g	Per portion	Analysis (A) or
			20 g	Calculation(B)
Energy	kcal	532	106	В
	kJ	2181	436	В
Fats	g	57,4	11,5	В
Of which saturated fatty acids	g	4	0,8	В
Carbohydrates	g	3,9	0,8	В
Of which sugars	g	0,2		В
Proteins	g	0,6	0,1	В
Dietary fiber	g	1,8	0,4	В
Salt	g	1,75	0,35	В

^{***} 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

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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

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	Didess	
Address	Brulens 18, 2275 Gierle, Belgium	
Phone number	+32 (0)14 55 35 20	
E-mail	quality@didess.com	
24/24 7/7 n° (only in case of emergency)	+32 (0)14 63 98 79	
Certificate	IFS food	
Document made by	Stien Jansen	