

# FOOD REVOLUTION®

by Didess



## Product Specification

version 2, 19/11/2021

1. General info	
1.1. Article number	5153
1.2. Name	Cocktail Foam Cocoa & Yuzu 400 ml
1.3. Ingredients	Water, sugar, honey, yuzu 10%, cocoa beans 3%, thickening agent:"E415", emulsifier:"E473". Nitrogen N2, Nitrous Oxide N2O, Carbon dioxide CO2.
1.4. Use, preparation	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>
1.5. Product description	Alcohol-free Cocktail-Foam with cocoa & yuzu, a super-trendy flavour combination. This foam also contains a touch of honey.

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2. Logistic info	
2.1. Consumer unit	
EAN	5413866500419
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	15413866500416
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

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	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>			

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4. Nutritional value				
1 portion =	15 g			
	unit	Per 100 g	Per portion 15 g	Analysis (A) or Calculation(B)
Energy	kcal	191	29	B
	kJ	786	118	B
Fats	g	1,8	0,3	B
Of which saturated fatty acids	g	1,1	0,2	B
Carbohydrates	g	41,4	6,2	B
Of which sugars	g	40,6	6,1	B
Proteins	g	0,7	0,1	B
Dietary fiber	g	1	0,2	B
Salt	g	0,04	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)	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
<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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Certificate	IFS food
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