

# FOOD REVOLUTION®

## by Didess



## Product Specification

version 4, 06/07/2023

1. General info	
1.1. Article number	6552
1.2. Name	Corn Panko Curry 350 g
1.3. Ingredients	Maize flour 77%, curry powder 10%(curry(MUSTARD), maltodextrin, salt, onion powder, garlic powder, coriander seed), coconut oil, thickener: acacia gum
1.4. Use, preparation	This panko is suitable for breading fish, meat and snacks, and cooking in the deep-fryer or pan with no loss of colour or flavour. Can also be used as a crumble or garnish.
1.5. Product description	Gluten-free corn flour-based panko flavoured with curry.

2. Logistic info	
2.1. Consumer unit	
EAN	5413866500990
Net (kg)	0,350
Tare (kg)	0,085
Gross (kg)	0,435
L x W x H (mm)	105 x 105 x 140
Volume (m <sup>3</sup> )	0,002
Units per layer	NVT
Layers per pallet	NVT
Total CU per pallet	NVT
2.2. Trade unit	
EAN	15413866500997
Number of CU	7
Net (kg)	2,450
Tare (kg)	0,365
Gross (kg)	2,815

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L x W x H (mm)	340 x 260 x 175
Volume (m <sup>3</sup> )	0,015
Units per layer	9
Layers per pallet	9
Total TU per pallet	81
<b>2.3. Other</b>	
Intrastat code	19059080

<b>3. Product info</b>			
<b>3.2. 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	YES	curry powder	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>4. Nutritional value</b>				
1 portion =		20 g		
	unit	Per 100 g	Per portion 20 g	Analysis (A) or Calculation(B)
Energy	kcal	501	100	B
	kJ	1460	292	B
Fats	g	6,8	1,4	B
Of which saturated fatty acids	g	4,7	0,9	B
Carbohydrates	g	72	14,4	B
Of which sugars	g	0,9	0,2	B
Proteins	g	8,2	1,6	B
Dietary fiber	g	3,6	0,7	B
Salt	g	3,31	0,66	B

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5. Storage conditions	
Shelf life after production (days)	360
Shelf life after delivery (days)	270
BBD or UBD	BBD
Storage temperature(°C)	Ambient
Shelf life after defrosting (0 -7°C, days)	0
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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