

DIDDEN SA NV
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Apple and Calvados chutney

S. No. 132806

Provider	Didden		
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Emergency line:	/		

Producer:	IDEM		
Address of the production site:			
E-mail:			
Person to contact (quality):		Tel:	Fax:
Person to contact (Commercial):		Tel:	Fax:
Emergency line:			

1. WEIGHT, VOLUME AND PRESENTATION

Net weight: 105g

Volume: 100ml

Presentation: Cardboard filmed 6 jars

2. CHARACTERISTICS OF THE PRODUCT

☐ biological product

☐ vegetarian product

☐ kosher product

2.1 INGREDIENTS TO BE MENTIONED ON THE PACKAGING (in order of decreasing weight)

APPLE (42%), SUGAR, WATER, CALVADOS (5%), CIDER, VINEGAR, THICKENERS: PECTIN AND ALGINATE SODIUM, CINNAMON.

2.2 CHARACTERISTICS OF RAW MATERIALS (in order of decreasing weight)

Raw materials	%	No. E	Origin	Comments
Apple	42		Italy	
Sugar			EU	Beet
Water				
Calvados	5		EU	
Cider			EU	
Vinegar			EU	
Pectin - Sodium Alginate		E440 - E401	EU	
Cinnamon			China / Indonesia / Vietnam	

Irradiated ingredients: not.

Presence of ingredient(s) from of a genetically modified organism: not.

Addition of micronutrients: not.

3. SHELF

Expiration date = date of production + 24 months

Printed in: day/month/year

Conservation guaranteed delivery period: 9 months minimum

Explanation of the lot number / code of manufacturing: example: CH2-13-105-A

Production line - year - day - batch

Location of the expiry date on the packaging: on the lid

The expiration date is printed on each individual package

4. CONSERVATION CONDITIONS

T ° of delivery: room temperature

Storage (and delivery) temperature: ambient temperature

Conservation at the consumer conditions: in the refrigerator after opening

Conservation in supplier conditions: ambient temperature

Tightly close after each use. After opening, store 1 month in the fridge.

5. DESCRIPTION

Apple chutney to eat with cheese.

6. ORGANOLEPTIC CHARACTERISTICS

Taste: apple, Calvados, sugar, vinegar
Color: yellow - green
Odour: apple, vinegar
Texture: thick, non-flowing

7. MODE of PREPARATION (consumer)

Ready to use

8. NUTRITIONAL COMPOSITION

By 100 g of product	
Energy value:	150 kcal (627 kJ)
Proteins:	0.1 g
Carbohydrates:	36.3 g
of which sugars:	36.0 g
Lipids:	0.2 g
of which saturates:	0.01 g
Dietary fibre:	
Sodium:	0.14 g
Theoretical values	

9. MICROBIOLOGICAL CHARACTERISTICS

Parameters	Standards	Tolerance	Unit	Frequency
Total Flora (except lactic flora)	1000 / g	10 000 / g	U.F.C	1 x/year
Total anaerobic flora	1000 / g	10 000 / g	U.F.C	1 x/year
Lactic flora	100 / g	1000 / g	U.F.C	1 x/year
Anaerobic sulphite-reducing anaerobes	100 / g	1000 / g	U.F.C	1 x/year
<i>E. Coli</i>	< 10 / g	< 10 / g	U.F.C	1 x/year
<i>Staphylococcus aureus</i>	< 10 / g	< 10 / g	U.F.C	1 x/year

<i>Bacillus cereus</i>	10 / g	100 / g	U.F.C	1 x/year
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10. PHYSICO-CHEMICAL COMPOSITION

Parameters	Standard	Unit	Frequency	Method of control / analysis
pH	< 4.0		At each manufacturing	pH meter

11. HACCP and traceability

- HACCP: study and implementation by an external consultant (Euroconsultants) in 1998.
- IFS Food (version 6) certified
- Total traceability of the materials first to the finished product
- *Controls carried out* :
 - On the raw materials used: temperature, packaging integrity, storage (fifo,...)
 - In manufacturing: recipe compliance, pH, organoleptic
 - On the finished product: weight and organoleptic (each production), microbiological

12. LIST ALLERGENS

	Presence	Absence
1 Gluten		X
2. Crustaceans		X
3 Eggs		X
4 Fish		X
5 Peanut		X
6 Soybean		X
7 Milk (including lactose)		X
8 Fruit nuts		X
9. Celery		X
10 Mustard		X
11 Sesame seeds		X
12. Sulphur dioxide and sulphites		X
13. Lupin		X
14. Molluscs		X

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