

PRODUCT DATA SHEET		
www.bakerandbaker.eu		
		Last changed on: 10.07.2026
B&B Plain Bagel 10253605		

MATERIAL CODES

Article number	
Baker & Baker article number	10253605
Company	Product code
Baker & Baker GERMANY GmbH	4065698005603
Baker & Baker BENELUX BV	29697
Baker & Baker FRANCE SARL	29697
Others	
EAN code	4065698005603
CN code (EU)	19059030

NAME OF THE FOOD

Name of the food:	Bagel, part baked and quick frozen
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PRODUCT DESCRIPTION

	
Bakery goods, Quick frozen A wheat bun roll with a hole in the middle. The Bagel is regular nearly round and the hole is slightly irregular. The colour of the bagel is light-brown. The crumb is light-yellow and has a fine, slightly irregular texture. Smell and taste is lightly sweet.	

GENERAL INFORMATION

Country of origin:	The Netherlands
Physical condition:	Quick frozen, Pieces

USER INSTRUCTION

Working instructions			
Thawing:	Time:	15 - 30 min	
Baking (Convection oven):	Time:	2 min	Temperature: 180 - 200 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	85 g	81 - 89 g		
Height:	40 mm	350 - 450 mm		
Diameter:	110 mm	105 - 115 mm		

SENSORIAL INFORMATION

Taste:	Aromatic, Slightly sweet	Odour:	Fresh
Visual aspect:	Typical	Colour:	Golden brown, Shining, Light yellow
Structure:	Irregular, Fine pores, Smooth		

INGREDIENT DECLARATION

Wheat flour (WHEAT); Water; Sugar; Yeast; Salt; Malted barley flour (BARLEY); Wheat malt flour (WHEAT); Flour treatment agent: Ascorbic acid; Deactivated yeast; Anti-caking agent: Sodium ferrocyanide; Dextrose; Soy flour (SOY); Dried wheat sourdough (WHEAT); Enzymes; Acerola powder; Maltodextrin.

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NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.117 kJ	(264 kcal)
Fat:	0,9 g	
of which saturated fatty acids:	0,2 g	
of which mono unsaturated fatty acids:	0,0 g	
of which poly unsaturated fatty acids:	0,0 g	
Carbohydrate:	54 g	
of which sugars:	3,6 g	
Fibre:	2,7 g	
Protein:	8,1 g	
Salt (Na x 2.5):	1,2 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,0 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,0 g
Minerals - Sodium:	480,00 mg
Water:	0,0 g

ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	Yes
Barley	Yes	Yes	Yes
Oat	No	No	Yes
Spelt	No	No	Yes
Khorasan wheat	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	Yes
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	Yes	Yes	Yes
Milk and products thereof (including lactose)	No	Yes	Yes
Nuts and products thereof	No	No	Yes
Almonds	No	No	Yes
Hazelnuts	No	No	Yes
Walnuts	No	No	Yes
Cashews	No	No	No
Pecan nuts	No	No	No
Brazil nuts	No	No	No
Pistachio nuts	No	No	Yes
Macadamia/Queensland nuts	No	No	No
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame and products thereof	No	Yes	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0,0 PPM *	No	Yes
Lupine and products thereof	No	No	No
Molluscs and products thereof	No	No	Yes

* According Regulation (EU) No 1169/2011, sulphur dioxide and sulphites only at concentration of more than 10 mg/kg or 10 mg/liter expressed as SO2 need to be labelled.

"May contain" allergens

May contain: MILK / LACTOSE, SESAME.

Based on the factory's risk analysis and risk management completed and documentation provided to Baker & Baker by our suppliers, the presence by cross contaminations of some allergens in the production line is avoided. Therefore, the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on 'cross contamination'.

GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

ORGANIC INFORMATION

Organic: No

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SUSTAINABILITY

Type:	This product does not contain palm or palm kernel oil or derivatives thereof	Value:	Supply chain model:
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DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	No
Suitable for lacto vegetarians:	Yes	Suitable for persons with lactose intolerance:	No
Suitable for ovo vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	No
Suitable for vegans:	Yes		

"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	100 000				ISO 4833
Enterobacteriaceae:	/ g	500				DIN EN ISO 21528-1/2:2017-09
E. coli:	/ 1 g	10				ISO 16649-2
Moulds:	/ g	100				
Yeasts:	/ g	1 000				
Bacillus cereus:	/ g	100				ISO 4831 or ISO 4832
Staphylococcus aureus:	/ g	100				ISO 6888-1, ISO 6888-2
Salmonella:	/ 25 g	Absent				ISO 6579

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	Frozen: < -18 °C
Storage conditions after thawing (Lab simulation)	
Shelf life:	1 Days
Storage temperature:	Ambient: 15 - 25 °C
Storage advice:	Unpacked
Storage conditions after thawing (Lab simulation)	
Shelf life:	2 Days
Storage temperature:	Chilled: 2 - 7 °C
Storage advice:	Packed
Transport conditions	
Transport temperature:	< -18 °C

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PACKAGING INFORMATION

Distribution unit					
Weight net:		3,400 kg	Weight gross:		3,730 kg
			Number of pieces:		40 PCE
Pallet					
Pallet type:		Pallet 1200 x 800 mm Wooden			
DU's per layer:		7 PCE	Layers:		9 PCE
Weight net:		214,200 kg	Weight gross:		529,990 kg
			DU's per pallet:		63 PCE
			Total pallet height:		177,3 cm
Primary packaging					
Description:		Inliner	Material:		HDPE
Weight:		10 g			
Colour:		Blue			
Description:		Box	Material:		Corrugated board
Number of pieces:		1 PCE			
Dimensions:		543x228x181			
Weight:		320 g			
Colour:		White			
Length:		543 mm			
Width:		228 mm			
Height:		181 mm			
Remarks:		inner dimensions: 540x225x175mm			
Coding					
				Lot code:	Yes
EAN:		Yes			
Other codes:		Batch number, YYDDD			
Tertiary packaging					
Description:		Pallet	Material:		Wood
Number of pieces:		1 PCE			
Weight:		25.000 g			
Length:		1.200 mm			
Width:		800 mm			
Height:		144 mm			
Description:		Shrinkwrap	Material:		LDPE

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19059030	
All products are conform to the food legislation of the European Union, the national food legislation of the EU member states, the UK and Switzerland.		

STATEMENT

This document is generated from a validated QA/ERP database. The necessary validation steps in the database guarantee the information hereby given to be up to date and correct to the best of our knowledge. Therefore the document does not need to be signed. By accepting this specification document, the client assures himself to dispose of the latest and up to date specification information. All other means of product communication cannot be guaranteed to be up to date as they are not covered by a validated C&D management tool.

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Change:	