

PRODUCT DATA SHEET

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BAKER & BAKER
dedicated to delight

Last changed on: 07.04.2022

B&B Milk Choc Cookie Baked 72g

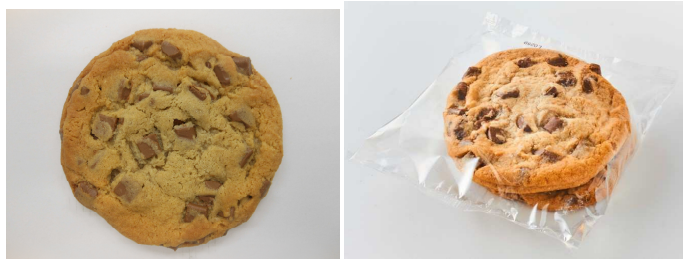
MATERIAL CODES

Article number	
Baker & Baker article number	10083615
Company	Product code
Baker & Baker GERMANY GmbH	4017040897619
Baker & Baker FRANCE SARL	23848
Baker & Baker AUSTRIA GMBH	4017040897619
Baker & Baker POLSKA SP Z O.O.	501215
Baker & Baker ITALIA S.R.L.	1152
Baker & Baker Global	10083615
Baker & Baker MAGYARORSZÁG KFT	7141136
Baker & Baker BENELUX BV	89761
Others	
EAN code	4017040897619
CN code (EU)	1905319900

NAME OF THE FOOD

Name of the food:	Cookie with milk chocolate chunks, quick frozen
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PRODUCT DESCRIPTION



Frozen, Cookies

Baked cookie with milk chocolate chunks. Quick frozen

GENERAL INFORMATION

Physical condition:	Frozen
Country of origin:	Germany

USER INSTRUCTION

Application			
Thaw and serve			
Working instructions			
Thawing:	Time:	60 min	Temperature: 18 - 25 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	72 g	68 - 76 g		
Diameter:	110 mm	100 - 120 mm		

SENSORIAL INFORMATION

Defrosted			
Taste:	Milk chocolate	Odour:	Sweet baked
Visual aspect:	Round, With chocolate chunks	Colour:	Light brown
Structure:	Soft, Chewy		

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INGREDIENT DECLARATION

Belgian milk chocolate (31%) (Sugar; Whole MILK powder; Cocoa butter*; Cocoa mass*; Emulsifier: SOYA lecithin; Natural vanilla flavouring); WHEAT flour; Sugar; Palm fat; Rapeseed oil; BUTTER; Sweet WHEY powder; Invert sugar syrup; Pregelatinized rice flour; Humectant: Glycerol; Raising agent: Sodium carbonates, Glucono-delta-lactone; Salt; Molasses; Natural flavouring. *Rainforest Alliance Certified. Find out more at ra.org.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	2,037 kJ	(487 kcal)
Fat:	24,9 g	
of which saturated fatty acids:	12,4 g	
Carbohydrate:	59,6 g	
of which sugars:	37,9 g	
Protein:	5,5 g	
Salt (Na x 2.5):	0,7617 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	No
Barley	No	No	No
Oat	No	Yes	Yes
Spelt	No	No	No
Khorasan wheat	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	Yes	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)	Yes	Yes	Yes
Nuts and products thereof	No	Yes	Yes
Almonds	No	Yes	Yes
Hazelnuts	No	Yes	Yes
Walnuts	No	Yes	Yes
Cashew	No	No	No
Pecan nuts	No	Yes	Yes
Brazil nuts	No	No	No
Pistachio nuts	No	Yes	Yes
Macadamia/Queensland nuts	No	Yes	Yes
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	No
Lupine and products thereof	No	No	No
Molluscs and products thereof	No	No	No

* 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 traces of: EGG, NUTS.

Based on the factory's risk analysis and risk management 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.

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SUSTAINABILITY

Type: Palm oil	Value: 100 %	Supply chain model: Segregation
Supply Chain Model: Segregation. Contains certified sustainable palm oil. www.rspo.org. RSPO ID: 4-0764-16-000-00; RSPO #: CU-RSPO SCC-846038		
Type: Cocoa - UTZ	Value: 100 %	Supply chain model: Mass balance
By buying UTZ certified cocoa, we support sustainable cocoa farming. UTZ certified farmers implement better farming practices with respect for people and planet. www.utz.org. Supply Chain Model: Mass Balance. UTZ ID: UTZ_CO1000007972		

DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes
Suitable for vegans:	No

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	10 000				ASU L 00.00-88, DIN EN ISO 4833
E. coli:	/ 1 g	100				ASU L 00.00-132/2, DIN ISO 16649-2, ASU L 06.00-36, DIN 10110
Moulds:	/ g	1 000				ASU L 01.00-37
Yeasts:	/ g	1 000				ASU L 01.00-37
Bacillus cereus:	/ g	1 000				ASU L00.00-25, DIN 10198-1
Staphylococcus aureus:	/ g	100				ASU L 00.00-55, DIN EN ISO 6888-1
Salmonella:	/ 25 g	Not detectable				ASU L 00.00-20/20a, ISO 6579
Listeria monocytogenes:	/ 1 g	100				ASU L 00.00-22/37 °C, DIN ISO 11290-2

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	540 Days
Storage temperature:	-18 °C
Storage advice:	Frozen, After thawing, do not refreeze.
Storage conditions after thawing (Lab simulation)	
Shelf life:	7 Days
Storage temperature:	18 - 25 °C
Storage advice:	Protect from heat and dehydration.
Remarks:	Ambient shelf life in foil: 7 days
Storage conditions after thawing (Lab simulation)	
Shelf life:	5 Days
Storage temperature:	18 - 25 °C
Storage advice:	Protect from heat and dehydration.
Remarks:	Ambient shelf life without foil: 5 days
Transport conditions	
Transport temperature:	<= -18 °C

PACKAGING INFORMATION

Distribution unit			
Weight net:	3,456 kg	Weight gross:	3,784 kg
Remarks:	16 flowwraps with 3 cookies each per box = 48 cookies/box		Number of pieces: 48 PCE
Primary packaging			
Description:	Flexible film	Material:	OPP
Secondary packaging			
Description:	Box	Material:	Corrugated board
Description:	Label	Material:	Paper
Description:	Label	Material:	Paper

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LEGAL INFORMATION

All products are conform to the European and National food legislation.

STATEMENT

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