

**PRODUCT DATA SHEET**

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**BAKER & BAKER**  
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Last changed on: 15.04.2021

**Daim® Donut****MATERIAL CODES****Article number**Baker & Baker article number **10227900****Company****Product code**

Baker & Baker DEUTSCHLAND GMBH	4017040024138
Baker & Baker FRANCE SARL	24130
Baker & Baker BENELUX BV	02413
MARGO - B&B SCHWEIZ AG	24130
Baker & Baker AUSTRIA GMBH	4017040024138
Baker & Baker POLSKA SP Z O.O.	501077
Baker & Baker MAGYARORSZÁG KFT	7141187

**Others**

EAN code	4017040024138
CN code (EU)	1905907000

**NAME OF THE FOOD**

Name of the food: Donut with 12% toffee filling, 10% cocoa containing fat icing and 10% Daim® – milk chocolate dragées, quick frozen

**PRODUCT DESCRIPTION**

Fried confectionary product., Quick frozen

Ring doughnut with smooth and slightly rounded surface, with toffee filling, cocoa containing fat icing and Milk chocolate dragées with almond croquant. Irregular decor sprinkling possible. Underside of the pastry is flat. Condensation water during thawing on the surface possible.

**GENERAL INFORMATION**

Country of origin: Germany

**USER INSTRUCTION****Application**

At least 90 min. thawing time, depending on the room temperature

**Working instructions**

Thawing: Time: &gt; 90 min

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**PRODUCT DIMENSIONS**

	Target	Interval	Method	Remark
Weight	68 g	67 - 71,4 g	Average weight of 12 pieces, Internal method	
Height:	34,5 mm	32,2 - 36,8 mm	Average of 6 pieces, Internal method	
Diameter:	540 mm	520 - 560 mm	6 pieces, Internal method	

**SENSORIAL INFORMATION**

<b>Pastry, defrosted</b>			
Taste:	Slightly sweet, Rounded vanilla note	Odour:	Rounded vanilla note, Typical deepfrying odour
Visual aspect:	Somewhat irregular ring shape	Colour:	Golden brown in slightly varying nuances
<b>Crumb, defrosted</b>			
Structure:	Soft, Spongy, Short		
<b>Filling, defrosted</b>			
Taste:	Strong, Caramel	Odour:	Like, Caramel
		Colour:	Caramel
<b>Icing, defrosted</b>			
Taste:	Like cocoa, Sweet	Odour:	Like cocoa
		Colour:	Medium brown
<b>Decoration</b>			
Taste:	Like milkchocolate, Like, Caramel, Almond	Colour:	Like milkchocolate

**INGREDIENT DECLARATION**

WHEAT FLOUR; Vegetable fats: Palm, Coconut; Milk chocolate dragées with almond croquant (Sugar; Palm oil; Cocoa butter; Cocoa mass; ALMONDS (0,3%); SWEET WHEY POWDER; SKIMMED MILK POWDER; MILK FAT; WHEY PERMEATE; SWEETENED CONDENSED SKIMMED MILK; SKIMMED MILK; Salt; Emulsifier: SOYA LECITHIN; Glazing agent: Acacia gum, Maltodextrin; Flavouring); Sugar; Water; Glucose syrup (CONTAINS SULPHITE); Partially inverted sugar syrup; Rapeseed oil; BUTTER; Yeast; Emulsifier: Mono- and diglycerides of fatty acids, Lecithins, Sodium stearoyl-2- lactylate, SOYA LECITHIN; SWEETENED CONDENSED MILK (MILK; Sugar; LACTOSE); RYE FLOUR; Dextrose; SKIMMED MILK POWDER; WHOLE MILK POWDER; Fat reduced cocoa powder; Salt; Modified starch; Raising agent: Diphosphates, Sodium carbonates; Thickener: Xanthan gum; Gelling agent: Pectins; Flour treatment agent: Ascorbic acid; Acidity regulator: Potassium carbonates; Natural flavourings (CONTAINS MILK); Flavouring; Natural vanilla flavouring.

**NUTRITIONAL INFORMATION**

Per 100 grams product	
Energy:	1.681 kJ (402 kcal)
Fat:	21,5 g
of which saturated fatty acids:	11,3 g
Carbohydrate:	46,8 g
of which sugars:	22,1 g
Protein:	4,5 g
Salt (Na x 2.5):	0,6975 g

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**ALLERGENS INFORMATION**

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
<b>Cereals containing gluten and products thereof</b>	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	Yes	Yes	Yes
Barley	No	Yes	Yes
Oat	No	No	Yes
Spelt	No	No	No
Khorasan wheat	No	No	No
<b>Crustaceans and products thereof</b>	No	No	No
<b>Eggs and products thereof</b>	No	Yes	Yes
<b>Fish and products thereof</b>	No	No	No
<b>Peanuts and products thereof</b>	No	No	No
<b>Soybeans and products thereof</b>	Yes	Yes	Yes
<b>Milk and products thereof (including lactose)</b>	Yes	Yes	Yes
<b>Nuts and products thereof</b>	Yes	Yes	Yes
Almonds	Yes	Yes	Yes
Hazelnuts	No	Yes	Yes
Walnuts	No	No	No
Cashew	No	No	No
Pecan nuts	No	No	No
Brazil nuts	No	No	No
Pistachio nuts	No	No	No
Macadamia/Queensland nuts	No	No	No
<b>Celery and products thereof</b>	No	No	No
<b>Mustard and products thereof</b>	No	No	No
<b>Sesame and products thereof</b>	No	No	Yes
<b>Sulphur dioxide and sulphites at concentrations &gt; 10 mg/kg or &gt; 10 mg/l</b>	3 PPM *	No	No
<b>Lupine and products thereof</b>	No	No	No
<b>Molluscs and products thereof</b>	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, OTHER 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.

**SUSTAINABILITY**

**Type:** Palm oil **Value:** 100 % **Supply chain model:** Mass balance

Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rspo.org.  
RSPO ID: 4-0764-16-000-00; RSPO #: CU-RSPO SCC-831156

**Type:** Palm Kernel **Value:** 100 % **Supply chain model:** Mass balance

Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rspo.org.  
RSPO ID: 4-0764-16-000-00; RSPO #: CU-RSPO SCC-831156

**DIET INFORMATION**

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

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**MICROBIOLOGICAL INFORMATION**

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	10 000				DIN EN ISO 4833-1/2:2013, ASU L 00.00-88/1:2004-07
Enterobacteriaceae:	/ g	100				DIN EN ISO 21528-1/2:2017-09, DIN EN ISO 21528-1/2:2009-12, ASU §64 LFGB L05.00-5:1990-06
E. coli:	/ g	10				ISO 4831:2006-08, DIN EN ISO 16649-2:2009-12, AFNOR 3M-01/08-06/01:2009-8
Moulds:	/ g	1 000				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Yeasts:	/ g	1 000				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Bacillus cereus:	/ g	100				DIN EN ISO 7932:2005-03, ASU L 00.00-33:2006-09, ASU L01.00-72:2011-01
Staphylococcus aureus:	/ g	100				DIN EN ISO 6888-1:2003-12, ASU L 02.07-2:2003-12
Salmonella:	/ 25 g	Not detectable				DIN EN ISO 6579:2017-07, EN ISO 16140:2003, ASU L00.00-98:2007-04, DIN 10135:2013-05, DIN EN ISO 6579:2003-03, ASU L.00.00-66:2002-05
Listeria monocytogenes:	/ g	Not detectable				DIN EN ISO 11290-1/2:2017-09, DIN EN ISO 11290-1:2005-01

**SHELF LIFE AND LOGISTICAL INFORMATION**

<b>Storage conditions</b>	
Shelf life after production:	448 Days
Storage temperature:	< -18 °C
Storage advice:	Frozen, After thawing, do not refreeze.
<b>Storage conditions after thawing (Lab simulation)</b>	
Shelf life:	3 Days
Storage temperature:	< 25 °C
Storage advice:	At open storage, Dry storage and must be protected against heat.
<b>Transport conditions</b>	
Transport temperature:	< -18 °C

**PACKAGING INFORMATION**

<b>Distribution unit</b>			
Weight net:	3,264 kg	Weight gross:	3,822 kg
		Number of pieces:	48 PCE
<b>Primary packaging</b>			
Description:	Tray	Material:	Corrugated board
Description:	Flexible film	Material:	OPP
Description:	Cup	Material:	Paper
<b>Secondary packaging</b>			
Description:	Box	Material:	Corrugated board
Description:	Label	Material:	Paper
Description:	Label	Material:	Paper
Description:	Label	Material:	Paper

**LEGAL INFORMATION**

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

**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.