

PRODUCT DATA SHEET

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Last changed on:

05.02.2021

Milka® Donut filled SP DE/FR/NL**MATERIAL CODES****Article number**

Baker & Baker article number

10225318**Company**Baker & Baker DEUTSCHLAND GMBH
Baker & Baker FRANCE SARL
Baker & Baker BENELUX BV
Baker & Baker AUSTRIA GMBH
Baker & Baker POLSKA SP Z O.O.
Baker & Baker MAGYARORSZÁG KFT**Product code**4017040022929
2292
02292
4017040022929
501075
7141181**Others**EAN code
CN code (EU)4017040022929
1905907000**NAME OF THE FOOD****Name of the food:**

Doughnut with milk-cocoa filling (12%) and Milka®- Alpine milk chocolate (18%), quick frozen

PRODUCT DESCRIPTION

Bakery goods, Fried confectionary product., Quick frozen

Doughnut in ring form with smooth and slightly rounded surface. With Milk-Cocoa filling and decorated with Milka® Alpine milk chocolate and Milka® Alpine milk chocolate drops.

Underside of Doughnut is flat.

Water condensation during thawing possible.

GENERAL INFORMATION**Country of origin:**

Germany

USER INSTRUCTION**General advice**

Open shelf at 25 °C Maximum 3 days in closed packaging. Marking of the best before date see package insert in sales unit.

Application

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

Working instructions**Thawing:****Time:**

> 90 min

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PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	65 g	61 - 69 g	Internal method, Average weight of 12 pieces	
Height:	34,5 mm	32,2 - 36,8 mm	Internal method, Average of 6 pieces	
Diameter:	540 mm	520 - 560 mm	Internal method, 6 pieces	

SENSORIAL INFORMATION

Pastry, defrosted			
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
Crumb, defrosted			
Structure:	Soft, Spongy, Short		
Filling, defrosted			
Taste:	Like, Milk, Like cocoa, Slightly sweet	Odour:	Like, Milk, Like cocoa
		Colour:	Medium brown
Icing, defrosted			
Taste:	Like milkchocolate	Odour:	Like milkchocolate
		Colour:	Medium brown, Like milkchocolate
Decoration			
Taste:	Like milkchocolate	Odour:	Like milkchocolate
Visual aspect:	Drops	Colour:	Medium brown, Like milkchocolate

INGREDIENT DECLARATION

<p>WHEAT FLOUR; Milka® - Alpine milk chocolate (Sugar; Cocoa butter; SKIMMED MILK POWDER; Cocoa mass; SWEET WHEY POWDER; CLARIFIED BUTTER; HAZELNUT PASTE; Emulsifier: SOYA LECITHIN, Polyglycerol polyricinoleate; Flavouring; Cocoa: 30% minimum); Palm fat; Sugar; Water; Vegetable oils: Rapeseed, Sunflower, (in varying proportions); SKIMMED MILK POWDER; Yeast; Emulsifier: Mono- and diglycerides of fatty acids, Lecithins, Sodium stearoyl-2- lactylate, SOYA LECITHIN; RYE FLOUR; Dextrose; BUTTEROIL; Cocoa mass; Glucose syrup; Salt; Fat reduced cocoa powder; Raising agent: Diphosphates, Sodium carbonates; Thickener: Xanthan gum; Flour treatment agent: Ascorbic acid; Flavouring.</p>

NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	1.919 kJ (459 kcal)
Fat:	25,4 g
of which saturated fatty acids:	11,5 g
Carbohydrate:	50,1 g
of which sugars:	23,8 g
Protein:	6,4 g
Salt (Na x 2.5):	0,6845 g

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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	Yes	Yes	Yes
Barley	No	Yes	Yes
Oat	No	No	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	Yes	Yes	Yes
Almonds	No	Yes	Yes
Hazelnuts	Yes	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
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame and products thereof	No	No	Yes
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, 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:** 98,6 % **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-831156

Type: Palm Kernel **Value:** 0 % **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-831156

DIET INFORMATION

Suitable for (lacto ovo) vegetarians: Yes
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

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

PACKAGING INFORMATION

Distribution unit			
Weight net:	3,120 kg	Weight gross:	3,590 kg
		Number of pieces:	48 PCE
Primary packaging			
Description:	Film	Material:	OPP
Secondary packaging			
Description:	Lid	Material:	Corrugated board
Description:	Box	Material:	Folding Boxboard
Description:	Tray	Material:	Corrugated board
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.