

PRODUCT DATA SHEET

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Last changed on: 12.05.2022

B&B newClassic Lemon Loaf Cake

MATERIAL CODES

Article number	
Baker & Baker article number	10170509
Company	Product code
Baker & Baker GERMANY GmbH	4017040003669
Baker & Baker AUSTRIA GMBH	4017040003669
Baker & Baker BENELUX BV	00366
Baker & Baker Global	10170509
Baker & Baker MAGYARORSZÁG KFT	7141129
Baker & Baker ITALIA S.R.L.	1330
Baker & Baker FRANCE SARL	366
Others	
EAN code	4017040003669
CN code (EU)	1905907000

NAME OF THE FOOD

Name of the food:	Lemon flavoured loaf cake with lemon flavoured icing, sliced, quick frozen
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PRODUCT DESCRIPTION



Bakery product for all consumers (for exceptions, see ingredients and allergens lists).

Lemon loaf cake with lemon icing, sliced, deep frozen. Pastry product for all consumers (for exemptions, see ingredients and allergens lists).

GENERAL INFORMATION

Physical condition:	Frozen
Country of origin:	Portugal

USER INSTRUCTION

Application			
Working instructions			
Thawing:	Time:	90 min	Temperature: 20 - 23 °C
Thawing:			
Remarks:	Thaw for approx. 90 minutes at room temperature. After thawing at room temperature durable for 24 hours. Do not refreeze thawed product.		

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	75 g			
Height:	85 mm	80 - 90 mm		
Thickness:	20 mm	19,5 - 20,5 mm		

INGREDIENT DECLARATION

WHEAT flour; Water; Sugar; Rapeseed oil; Lemon icing(7,7%) (Sugar; LACTOSE; Palm fat; Rapeseed oil; Emulsifier: Sorbitan tristearate, SOYA lecithin; Acid: Citric acid; Lemon Oil; Colour: Carotenes); Potato starch; Whole EGG powder; EGG white powder; Raising agent: Diphosphates, Sodium carbonates; Sweet whey powder (MILK); Natural lemon flavouring; Gelling agent: Sodium alginate; Emulsifier: Lactic acid esters of mono- and diglycerides of fatty acids, Mono- and diglycerides of fatty acids, Sodium, potassium and calcium salts of fatty acids, Calcium stearoyl-2- lactylate, Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, Propane-1,2-diol esters of fatty acids; Salt; Maltodextrin; Skimmed MILK powder; Modified starch.

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NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1,641 kJ	(392 kcal)
Fat:	20,0 g	
of which saturated fatty acids:	4,7 g	
Carbohydrate:	47,0 g	
of which sugars:	24,4 g	
Protein:	5,8 g	
Salt (Na x 2.5):	1,049 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	Yes	Yes
Barley	No	Yes	Yes
Oat	No	Yes	Yes
Spelt	No	Yes	Yes
Khorasan wheat	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	Yes	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	Yes	Yes
Pecan nuts	No	Yes	Yes
Brazil nuts	No	No	No
Pistachio nuts	No	Yes	Yes
Macadamia/Queensland nuts	No	No	No
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	Yes
Sesame and products thereof	No	Yes	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	2 PPM *	No	Yes
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: NUTS, SESAME.			

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-831152		
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-831152		

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	100 000				ISO 4833-1
E. coli:	/ 1 g	100				NF V08 - 053
Moulds:	/ g	100				NF V08-059, NP 3277-1:1987
Yeasts:	/ g	100				NF V08-059, NP 3277-1:1987
Bacillus cereus:	/ g	1 000				ISO 7932
Staphylococcus aureus:	/ g	100				ISO 6888-2
Salmonella:	/ 25 g	Absent				PAM 55
Listeria monocytogenes:	/25 g	Absent				PAM 16

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	-18 °C
Storage advice:	Once thawed, do not refreeze and store in dry conditions protected from warmth
Storage conditions once opened (Lab simulation)	
Shelf life:	1 Days
Storage temperature:	20 °C
Storage advice:	Limited shelf life after defreezing
Storage conditions once opened (Lab simulation)	
Shelf life:	2 Days
Storage temperature:	4 - 7 °C
Storage advice:	Limited shelf life after defreezing
Transport conditions	
Transport temperature:	< -18 °C

PACKAGING INFORMATION

Distribution unit				
Weight net:	1,875 kg	Weight gross:	2,048 kg	Number of pieces: 25 PCE
Primary packaging				
Description:	Bag	Material:	HDPE	
Secondary packaging				
Description:	Box	Material:	Corrugated board	
Description:	Label	Material:	Paper	
Description:	Label	Material:	Paper	

LEGAL INFORMATION

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

STATEMENT

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