

## PRODUCT DATA SHEET

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Last changed on: 30.08.2021

### B&B Chocolate Chip Flapjack 80g

#### MATERIAL CODES

<b>Article number</b>	
Baker & Baker article number	<b>10141763</b>
<b>Company</b>	
Baker & Baker GERMANY GmbH	5025183028455
Baker & Baker PRODUCTS UK LTD	CTX
Baker & Baker Global	10141763
<b>Others</b>	
EAN code	5025183028455
CN code (EU)	1901200007947

#### NAME OF THE FOOD

<b>Name of the food:</b>	Flapjacks with milk chocolate chunks, unbaked, quick frozen
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#### PRODUCT DESCRIPTION



Frozen bakery product, unbaked.

Ready to bake flapjack slab with visible chocolate chunks.

Slab is scored to sufficient depth. The pucks should break off cleanly resulting in evenly shaped individual pucks.  
15 flapjack pucks per slab, 4 slabs per case.

#### GENERAL INFORMATION

<b>Physical condition:</b>	Pastry, Quick frozen
<b>Country of origin:</b>	Great Britain

#### USER INSTRUCTION

<b>Application</b>			
Bake from frozen			
The time and temperature information is indicative and dependent on the operating conditions.			
<b>Working instructions</b>			
<b>Baking (Convection oven):</b>	<b>Time:</b>	13 - 15 min	<b>Temperature:</b> 165 °C
<b>Baking (Traditional oven):</b>	<b>Time:</b>	12 - 14 min	<b>Temperature:</b> 185 - 200 °C

#### PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
<b>Weight Per portion:</b>	80 g	75 - 85 g		per piece, unbaked
<b>Weight total:</b>	1.200 g	1.150 - 1.250 g		per slab, unbaked
<b>Length:</b>	85 mm	75 - 95 mm	Baked	
<b>Width:</b>	85 mm	75 - 95 mm	Baked	

#### SENSORIAL INFORMATION

<b>Baked</b>			
<b>Taste:</b>	Sweet, Buttery, Cereals, Milk chocolate	<b>Odour:</b>	Fresh, Baked, Cereals
<b>Visual aspect:</b>	Coarse, Square, With chocolate chunks	<b>Colour:</b>	Golden brown
<b>Structure:</b>	Soft, Chewy, Moist		
<b>Remarks:</b>	Visual aspect: Golden brown baked flapjack with an oaty appearance and visible chocolate chunks		
<b>Remarks:</b>	Structure: Soft bite with a soft chewy and moist centre, slightly crispier at the edges. Oat texture apparent.		

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**INGREDIENT DECLARATION**

OATS; Belgian milk chocolate (22%) (Sugar; Whole MILK powder; Cocoa butter; Cocoa mass; Emulsifier: SOYA lecithin; Natural vanilla flavouring); Sugar; Butterfat (MILK); Water; Modified corn starch; Partially inverted sugar syrup; Whole EGG powder; Raising agent: Diphosphates, Sodium carbonates; Salt; WHEAT flour (WHEAT flour; Calcium carbonate; Iron; Niacin; Thiamine).

**NUTRITIONAL INFORMATION**

**Per 100 grams product**

Energy:	2,074 kJ	(496 kcal)
Fat:	25,9 g	
of which saturated fatty acids:	15,2 g	
Carbohydrate:	57,4 g	
of which sugars:	35,4 g	
Protein:	6,6 g	
Salt (Na x 2.5):	0,329 g	

**ALLERGENS INFORMATION**

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
Cereals containing gluten and products thereof	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	No
Barley	No	Yes	Yes
Oat	Yes	Yes	Yes
Spelt	No	No	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	No	Yes
Cashew	No	No	No
Pecan nuts	No	Yes	Yes
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	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	2 PPM *	Yes	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.

**GMO INFORMATION**

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

**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
<b>Total viable count:</b>	/ g					UKAS Accredited Method, ISO 6888-1, Random Sample taken from the line weekly with the view of testing all product groups annually UKAS Accredited Method, ISO 6579:2002, Random Sample taken from the line weekly with the view of testing all product groups annually
<b>Staphylococcus aureus:</b>	/ g	500				
<b>Salmonella:</b>	/ 25 g	Absent				

**SHELF LIFE AND LOGISTICAL INFORMATION**

<b>Storage conditions</b>	
<b>Shelf life after production:</b>	240 Days
<b>Storage temperature:</b>	< -18 °C
<b>Storage advice:</b>	Frozen, After thawing, do not refreeze., Keep frozen until baking
<b>Storage conditions after baking (Lab simulation)</b>	
<b>Shelf life:</b>	1,5 Days
<b>Storage temperature:</b>	< 20 °C
<b>Storage advice:</b>	Ambient, Store in a cool and dry place.
<b>Transport conditions</b>	
<b>Transport temperature:</b>	< -18 °C

**PACKAGING INFORMATION**

<b>Distribution unit</b>			
<b>Weight net:</b>	4,80 kg	<b>Weight gross:</b>	4,96 kg
		<b>Number of pieces:</b>	60 PCE
<b>Primary packaging</b>			
<b>Description:</b>	Bag	<b>Material:</b>	HDPE
<b>Description:</b>	Sheet	<b>Material:</b>	Paper
<b>Secondary packaging</b>			
<b>Description:</b>	Label	<b>Material:</b>	Paper
<b>Description:</b>	Box	<b>Material:</b>	Corrugated board

**LEGAL INFORMATION**

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

**STATEMENT**

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