

PRODUCT DATA SHEET

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Specification valid for products with best before date from: 05.11.2026

Last changed on: 21.08.2025

Milka®Donut Filled 10225319

MATERIAL CODES

Article number

Baker & Baker article number **10225319**

Company

Product code

| | |
|--------------------------------|---------------|
| Baker & Baker GERMANY GmbH | 4017040022936 |
| Baker & Baker FRANCE SARL | 2293 |
| Baker & Baker MAGYARORSZÁG KFT | 7141164 |
| Baker & Baker ITALIA S.R.L. | 22936 |
| Baker & Baker BENELUX BV | 02293 |
| Baker & Baker AUSTRIA GMBH | 4017040022936 |
| Baker & Baker POLSKA SP Z O.O. | 501076 |
| MARGO - B&B SCHWEIZ AG | 2293 |

Others

| | |
|--------------|---------------|
| EAN code | 4017040022936 |
| CN code (EU) | 1905907000 |

NAME OF THE FOOD

Name of the food: Doughnut with milk-cocoa filling (12%) and 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

Application

Working instructions

| | | | | |
|----------|-------|--------|--------------|------------|
| Thawing: | Time: | 90 min | Temperature: | 20 - 22 °C |
|----------|-------|--------|--------------|------------|

| | |
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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

Wheat flour (WHEAT); Milk chocolate (Sugar; Cocoa butter; Skimmed milk powder (MILK); Cocoa mass; Sweet whey powder (MILK); Clarified butter (MILK); Emulsifier: Lecithins (SOY), Polyglycerol polyricinoleate; Hazelnut paste (HAZELNUT); Flavouring); Palm fat; Sugar; Water; Vegetable oils: Rapeseed oil, Sunflower, (in varying proportions); Skimmed milk powder (MILK); Yeast; Emulsifier: Lecithins (SOY), Lecithins, Mono- and diglycerides of fatty acids, Sodium stearoyl-2- lactylate; Rye flour (RYE); Dextrose; Butteroil (MILK); Cocoa mass; Glucose syrup; Salt; Fat reduced cocoa powder; Raising agent: Diphosphates, Sodium carbonates; Thickener: Xanthan gum; Flour treatment agent: Ascorbic acid; Natural vanilla flavouring.

NUTRITIONAL INFORMATION

| | | |
|--|----------|------------|
| Per 100 grams product | | |
| Energy: | 1.909 kJ | (457 kcal) |
| Fat: | 25 g | |
| of which saturated fatty acids: | 11 g | |
| of which mono unsaturated fatty acids: | 8,8 g | |
| of which poly unsaturated fatty acids: | 4,4 g | |
| Carbohydrate: | 50 g | |
| of which sugars: | 24 g | |
| Fibre: | 2,1 g | |
| Protein: | 6,4 g | |
| Salt (Na x 2.5): | 0,62 g | |
| Per portion (65 G) | | |
| Energy: | 1.241 kJ | (297 kcal) |
| Fat: | 16 g | |
| of which saturated fatty acids: | 7,1 g | |
| of which mono unsaturated fatty acids: | 5,7 g | |
| of which poly unsaturated fatty acids: | 2,9 g | |
| Carbohydrate: | 33 g | |
| of which sugars: | 15 g | |
| Fibre: | 1,4 g | |
| Protein: | 4,2 g | |
| Salt (Na x 2.5): | 0,40 g | |

ADDITIONAL NUTRITIONAL INFORMATION

| | |
|---|-----------|
| Per 100 grams product | |
| Fats of which trans unsaturated fatty acids: | 0,3 g |
| Fats of which animal derived trans fatty acids: | 0,1 g |
| Fats of which non-animal derived trans fatty acids: | 0,2 g |
| Salt (NaCl): | 467,9 mg |
| Minerals - Sodium: | 247,10 mg |
| Water: | 15,0 g |

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REFERENCE INTAKES INFORMATION

| Per 100 grams product | ADULTS |
|-----------------------|--------|
| Energy: | 23 % |
| Total fat: | 36 % |
| Saturates: | 55 % |
| Carbohydrate: | 19 % |
| Sugars: | 26 % |
| Protein: | 13 % |
| Salt: | 10 % |
| Per portion (65 G) | ADULTS |
| Energy: | 15 % |
| Total fat: | 23 % |
| Saturates: | 35 % |
| Carbohydrate: | 13 % |
| Sugars: | 17 % |
| Protein: | 8 % |
| Salt: | 7 % |

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 |
| Cashews | No | No | No |
| Pecan nuts | No | No | No |
| 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 | 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: EGG, other NUTS.

Based on the factory's risk analysis and risk management completed and documentation provided to Baker & Baker by our suppliers, 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 #: O-22-24620

DIET INFORMATION

| | | | |
|---------------------------------------|-----|---|----|
| Suitable for (lacto ovo) vegetarians: | Yes | Suitable for coeliac diet: | No |
| Suitable for lacto vegetarians: | Yes | Suitable for persons with lactose intolerance: | No |
| Suitable for ovo vegetarians: | No | Suitable for persons with cow's milk protein allergy: | No |
| Suitable for vegans: | No | | |

MICROBIOLOGICAL INFORMATION

| | UOM | M | m | n | c: > m | Method / Remarks |
|-------------------------|---------|----------------|---|---|--------|---|
| Total viable count: | / g | 1 000 | | | | DIN EN ISO 4833-1/2:2013, ASU L 00.00-88/1:2004-07 |
| Enterobacteriaceae: | / g | 10 | | | | DIN EN ISO 21528-1/2:2017-09, DIN EN ISO 21528-1/2:2009-12, ASU §64 LFGB L05.00-5:1990-06 |
| Moulds: | / g | 100 | | | | DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12 |
| Yeasts: | / g | 100 | | | | DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12 |
| Staphylococcus aureus: | / g | 10 | | | | DIN EN ISO 6888-1:2003-12, ASU L 02.07-2:2003-12 |
| Salmonella: | / 250 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: | / 125 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: | Frozen: < -18 °C |
| Storage advice: | After thawing, do not refreeze. |
| Storage conditions after thawing (Lab simulation) | |
| Shelf life: | 2 Days |
| Storage temperature: | Ambient: 15 - 25 °C |
| Storage advice: | At open storage, Dry storage and must be protected against heat. |
| Storage conditions after thawing (Lab simulation) | |
| Shelf life: | 3 Days |
| Storage temperature: | Chilled: 2 - 7 °C |
| Storage advice: | After opening, consume rapidly and keep refrigerated in its original sealed packaging. |
| Transport conditions | |
| Transport temperature: | < -18 °C |

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PACKAGING INFORMATION

Distribution unit

Weight net: 3,120 kg Weight gross: 3,678 kg Number of pieces: 48 PCE

Pallet

Pallet type: Pallet 1200 x 800 mm
 DU's per layer: 8 PCE Layers: 8 PCE DU's per pallet: 64 PCE
 Weight net: 199,680 kg Weight gross: 260,392 kg Total pallet height: 176,6 cm

Primary packaging

Description: Tray Material: Corrugated board
 Quantity: 4,0000 PCE
 Weight: 53 g
 Colour: White
 Length (outside): 382 mm
 Width (outside): 286 mm
 Height (outside): 45 mm

Description: Flexible film Material: OPP
 Quantity: 0,0333 KG
 Weight: 8,3 g
 Colour: Transparent
 Width: 730 mm

Description: Baking cup Material: Paper
 Quantity: 48,0000 PCE
 Weight: 0,94 g
 Colour: White
 Height: 20 mm
 Diameter bottom: 90 mm

Coding

Expiry date: DD/MM/YY
 Other codes: Production time, Freshness number

Secondary packaging

Description: Box Material: Corrugated board
 Quantity: 1,0000 PCE
 Weight: 238 g
 Colour: White
 Length (outside): 399 mm
 Width (outside): 297 mm
 Height (outside): 203 mm

Description: Label Material: Paper
 Quantity: 4,0000 PCE
 Weight: 1,94 g
 Colour: White
 Width: 165 mm
 Height: 120 mm

Description: Label Material: Paper
 Quantity: 2,0000 PCE
 Weight: 3,27 g
 Colour: White
 Width: 165 mm
 Height: 220 mm

Coding

Expiry date: DD/MM/YY
 Other codes: Production time, Freshness number

Tertiary packaging

Description: Sheet Material: Cardboard
 Quantity: 1,0000 PCE
 Weight: 280 g
 Colour: Grey
 Length: 1.000 mm
 Width: 700 mm

Description: Stretchwrap Material: LDPE
 Quantity: 0,2144 KG
 Colour: Transparent
 Width: 500,00 mm

Description: Label Material: Paper
 Quantity: 2,0000 PCE
 Weight: 2,6 g
 Colour: White
 Width: 210 mm
 Height: 148,5 mm

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FOOD SAFETY / HACCP

Physical hazards - specific control system

| | Present | Mesh | Remarks |
|------------------|---------|--------------------------|---------|
| Sieves: | Yes | | |
| Filters: | No | | |
| Metal detection: | Yes | | Tray |
| Ferrous: | | Ø control device: 1,5 mm | |
| Non-ferrous: | | Ø control device: 2,0 mm | |
| Stainless steel: | | Ø control device: 2,5 mm | |
| X - ray: | No | | |

LEGAL INFORMATION

International ingredient numbering

| Type | Number | Remarks |
|--------------|------------|---------|
| CN code (EU) | 1905907000 | |

All products are conform to the food legislation of the European Union, the national food legislation of the EU member states and the UK.

STATEMENT

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Change: Others