

PRODUCT DATA SHEET

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BAKER & BAKER
dedicated to delight

Last changed on: 28.04.2021

BCB Double Choc Cookie SP 75g

MATERIAL CODES

| Article number | |
|--------------------------------|-----------------|
| Baker & Baker article number | 10208468 |
| Company | Product code |
| Baker & Baker DEUTSCHLAND GMBH | 4017040015693 |
| Baker & Baker Global | 10208468 |
| MARGO - B&B SCHWEIZ AG | 1569 |
| Baker & Baker POLSKA SP Z O.O. | 501361 |
| Baker & Baker BENELUX BV | 01569 |
| Baker & Baker FRANCE SARL | 21119 |
| Others | |
| EAN code | 4017040015693 |
| CN code (EU) | 1905319900 |

NAME OF THE FOOD

| | |
|--------------------------|---|
| Name of the food: | Chocolate cookie with white and dark chocolate chunks, quick frozen |
|--------------------------|---|

PRODUCT DESCRIPTION




Frozen, Cookies

Baked chocolate cookie with white and dark chocolate chunks. Single packed.

GENERAL INFORMATION

| | |
|----------------------------|---------|
| Physical condition: | Frozen |
| Country of origin: | Germany |

USER INSTRUCTION

| Application | | | |
|----------------------|--------------|--------|--------------------------------|
| Thaw and serve | | | |
| Working instructions | | | |
| Thawing: | Time: | 60 min | Temperature: 18 - 25 °C |

PRODUCT DIMENSIONS

| | Target | Interval | Method | Remark |
|------------------|--------|--------------|--------|--------|
| Weight | 75 g | 71 - 79 g | | |
| Diameter: | 115 mm | 105 - 125 mm | | |

SENSORIAL INFORMATION

| Defrosted | | | |
|-----------------------|------------------------------|----------------|-------|
| Taste: | Cocoa, Chocolate | Odour: | Baked |
| Visual aspect: | Round, With chocolate chunks | Colour: | Brown |
| Structure: | Slightly chewy | | |

INGREDIENT DECLARATION

WHEAT FLOUR; Sugar; Palm fat; Belgian white chocolate (11%) (Sugar; Cocoa butter*; WHOLE MILK POWDER; Emulsifier: SOYA LECITHIN; Natural vanilla flavouring); Belgian dark chocolate (10%) (Sugar; Cocoa mass*; Cocoa butter*; Emulsifier: SOYA LECITHIN; Natural vanilla flavouring); Rapeseed oil; Invert sugar syrup; Fat reduced cocoa powder*(3,4%); Pregelatinized rice flour; SWEET WHEY POWDER; Raising agent: Sodium carbonates, Glucono-delta-lactone; Salt; Molasses; Flavouring. *Rainforest Alliance Certified. Find out more at ra.org.

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NUTRITIONAL INFORMATION

| Per 100 grams product | | |
|---------------------------------|----------|------------|
| Energy: | 1,969 kJ | (470 kcal) |
| Fat: | 23,4 g | |
| of which saturated fatty acids: | 10,6 g | |
| Carbohydrate: | 58,8 g | |
| of which sugars: | 39,1 g | |
| Protein: | 4,7 g | |
| Salt (Na x 2.5): | 0,732 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 | No | No |
| Barley | No | No | No |
| Oat | No | Yes | 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 | No | Yes | Yes |
| Almonds | No | Yes | Yes |
| Hazelnuts | No | Yes | Yes |
| Walnuts | No | Yes | Yes |
| Cashew | No | No | No |
| Pecan nuts | No | Yes | Yes |
| Brazil nuts | No | No | No |
| Pistachio nuts | No | Yes | Yes |
| Macadamia/Queensland nuts | No | Yes | Yes |
| 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 * | 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: NUTS, EGG. | | | |
| 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: | Segregation |
| Supply Chain Model: Segregation. Contains certified sustainable palm oil. www.rspo.org. RSPO ID: 4-0764-16-000-00; RSPO #: CU-RSPO SCC-846038 | | | | | |
| Type: | Cocoa - UTZ | Value: | 100 % | Supply chain model: | Mass balance |
| By buying UTZ certified cocoa, we support sustainable cocoa farming. UTZ certified farmers implement better farming practices with respect for people and planet. www.utz.org. Supply Chain Model: Mass Balance. UTZ ID: UTZ_CO1000007972 | | | | | |

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DIET INFORMATION

| | |
|--|-----|
| Suitable for (lacto ovo) vegetarians: | Yes |
| Suitable for vegans: | No |

MICROBIOLOGICAL INFORMATION

| | UOM | M | m | n | c: > m | Method / Remarks |
|--------------------------------|--------|----------------|---|---|--------|---|
| Total viable count: | / g | 10 000 | | | | ASU L 00.00-88, DIN EN ISO 4833 |
| E. coli: | / g | 100 | | | | ASU L 00.00-132/2, DIN ISO 16649-2, ASU L 06.00-36, DIN 10110 |
| Moulds: | / g | 1 000 | | | | ASU L 01.00-37 |
| Yeasts: | / g | 1 000 | | | | ASU L 01.00-37 |
| Bacillus cereus: | / g | 1 000 | | | | ASU L00.00-25, DIN 10198-1 |
| Staphylococcus aureus: | / g | 100 | | | | ASU L 00.00-55, DIN EN ISO 6888-1 |
| Salmonella: | / 25 g | Not detectable | | | | ASU L 00.00-20/20a, ISO 6579 |
| Listeria monocytogenes: | / g | 100 | | | | ASU L 00.00-22/37 °C, DIN ISO 11290-2 |

SHELF LIFE AND LOGISTICAL INFORMATION

| | |
|--|---|
| Storage conditions | |
| Shelf life after production: | 540 Days |
| Storage temperature: | -18 °C |
| Storage advice: | Frozen, After thawing, do not refreeze. |
| Storage conditions after thawing (Lab simulation) | |
| Shelf life: | 10 Days |
| Storage temperature: | 18 - 25 °C |
| Storage advice: | After thawing, do not refreeze. |
| Transport conditions | |
| Transport temperature: | -18 °C |

PACKAGING INFORMATION

| | | | |
|----------------------------|----------|--------------------------|------------------|
| Distribution unit | | | |
| Weight net: | 4,950 kg | Weight gross: | 5,826 kg |
| | | Number of pieces: | 66 PCE |
| Primary packaging | | | |
| Description: | U-card | | |
| Description: | Foil | Material: | OPP |
| Secondary packaging | | | |
| Description: | Box | Material: | Corrugated board |
| Description: | Stripes | Material: | PVC |
| Description: | Label | Material: | Paper |

LEGAL INFORMATION

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

STATEMENT

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