

## PRODUCT DATA SHEET

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**BAKER & BAKER**  
dedicated to delight

Last changed on: 08.01.2021

### B&B Plain Bagel

#### MATERIAL CODES

Article number	
Baker & Baker article number	<b>10234810</b>
Company	
Baker & Baker DEUTSCHLAND GMBH	4017040016478
Baker & Baker BENELUX BV	01647
Baker & Baker POLSKA SP Z O.O.	501301
Others	
EAN code	4017040016478
CN code (EU)	19059030

#### NAME OF THE FOOD

<b>Name of the food:</b>	Bagel, part baked and quick frozen
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#### PRODUCT DESCRIPTION



Bakery goods, Quick frozen

A wheat bun roll with a hole in the middle. The Bagel is regular nearly round and the hole is slightly irregular. The colour of the bagel is light-brown. The crumb is light-yellow and has a fine, slightly irregular texture. Smell and taste is lightly sweet.

#### GENERAL INFORMATION

<b>Physical condition:</b>	Frozen
<b>Country of origin:</b>	Belgium

#### USER INSTRUCTION

Working instructions			
<b>Thawing:</b>	<b>Time:</b>	15 - 30 min	
<b>Remarks:</b>	Thaw the product at room temperature.		
<b>Baking (Convection oven):</b>	<b>Time:</b>	2 min	<b>Temperature:</b> 180 - 200 °C
<b>Remarks:</b>	Bake with a lot of steam.		

#### PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
<b>Weight</b>	85 g	80,5 - 96 g		
<b>Height:</b>	38 mm	30 - 45 mm		
<b>Diameter:</b>	113 mm	95 - 125 mm		

#### SENSORIAL INFORMATION

<b>Taste:</b>	Aromatic, Slightly sweet	<b>Odour:</b>	Fresh
<b>Visual aspect:</b>	Typical	<b>Colour:</b>	Golden brown, Shining, Light yellow
<b>Structure:</b>	Irregular, Fine pores, Smooth		

#### INGREDIENT DECLARATION

WHEAT FLOUR; Water; Rapeseed oil; Sugar; WHEAT GLUTEN; Yeast; Salt; MALT FLOUR (WHEAT; BARLEY); SOY FLOUR; Emulsifier: Mono- and diglycerides of fatty acids, SOYA LECITHIN; Flour treatment agent: Ascorbic acid.
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**NUTRITIONAL INFORMATION**

**Per 100 grams product**

Energy:	1.300 kJ	(307 kcal)
Fat:	4,0 g	
of which saturated fatty acids:	0,4 g	
Carbohydrate:	57,0 g	
of which sugars:	5,5 g	
Protein:	9,6 g	
Salt (Na x 2.5):	1,3700 g	

**ALLERGENS INFORMATION**

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
<b>Cereals containing gluten and products thereof</b>	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	Yes	Yes
Barley	Yes	Yes	Yes
Oat	No	Yes	Yes
Spelt	No	Yes	Yes
Khorasan wheat	No	No	No
<b>Crustaceans and products thereof</b>	No	No	No
<b>Eggs and products thereof</b>	No	Yes	Yes
<b>Fish and products thereof</b>	No	No	No
<b>Peanuts and products thereof</b>	No	No	No
<b>Soybeans and products thereof</b>	Yes	Yes	Yes
<b>Milk and products thereof (including lactose)</b>	No	Yes	Yes
<b>Nuts and products thereof</b>	No	Yes	Yes
Almonds	No	No	No
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	No	No
Macadamia/Queensland nuts	No	No	No
<b>Celery and products thereof</b>	No	No	No
<b>Mustard and products thereof</b>	No	Yes	Yes
<b>Sesame and products thereof</b>	No	Yes	Yes
<b>Sulphur dioxide and sulphites at concentrations &gt; 10 mg/kg or &gt; 10 mg/l</b>	0 PPM *	No	No
<b>Lupine and products thereof</b>	No	Yes	Yes
<b>Molluscs and products thereof</b>	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.			
<b>"May contain" allergens</b>			
May contain traces of: SESAME, MUSTARD, LUPINE, EGG, MILK / LACTOSE, NUTS.			

**GMO INFORMATION**

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

**SUSTAINABILITY**

Type: No PO/PK      Value:      Supply chain model:

**DIET INFORMATION**

Suitable for (lacto ovo) vegetarians: Yes  
 Suitable for vegans: Yes

"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.

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**MICROBIOLOGICAL INFORMATION**

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	100 000	100.000			ISO 4833
Enterobacteriaceae:	/ g	2 000				ISO 21528-2
E. coli:	/ g	100	10			ISO 16649-2
Moulds:	/ g	1 000	100			§64 LFGB L 01.00-37
Yeasts:	/ g	1 000	100			§64 LFGB L 01.00-37
Bacillus cereus:	/ g	1 000	100			ISO 7932
Staphylococcus aureus:	/ g	100	10			ISO 6888-2
Salmonella:	/ 25 g	Not detectable				ISO 6579:2002
Listeria monocytogenes:	/ g	Not detectable				ISO 11290-1

**SHELF LIFE AND LOGISTICAL INFORMATION**

<b>Storage conditions</b>	
Shelf life after production:	365 Days
Storage temperature:	< -18 °C
Storage advice:	Keep packaging closed during storage., After thawing, do not refreeze.
<b>Storage conditions after thawing (Lab simulation)</b>	
Shelf life:	1 Days
Storage advice:	Unpacked, Ambient
<b>Storage conditions after thawing (Lab simulation)</b>	
Shelf life:	2 Days
Storage advice:	Packed, Cool
Remarks:	Store in food grade plastic bag
<b>Transport conditions</b>	
Transport temperature:	< -18 °C

**PACKAGING INFORMATION**

<b>Distribution unit</b>			
Weight net:	3,74 kg	Weight gross:	4,148 kg
		Number of pieces:	44 PCE
<b>Primary packaging</b>			
Description:	Bag	Material:	PE
<b>Secondary packaging</b>			
Description:	Carton	Material:	Corrugated board

**LEGAL INFORMATION**

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

**STATEMENT**

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