

PRODUCT DATA SHEET

www.bakerandbaker.eu

BAKER & BAKER
dedicated to delight

Last changed on: 30.09.2021

Oreo Donut**MATERIAL CODES****Article number**Baker & Baker article number **10215324****Company****Product code**

Baker & Baker GERMANY GmbH	4017040019783
Baker & Baker FRANCE SARL	1978
Baker & Baker BENELUX BV	01978
Baker & Baker AUSTRIA GMBH	4017040019783
Baker & Baker MAGYARORSZÁG KFT	7141144
Baker & Baker POLSKA SP Z O.O.	501093
MARGO - B&B SCHWEIZ AG	1978
Baker & Baker ITALIA S.R.L.	19783
Baker & Baker Global	10215324

Others

EAN code	4017040019783
CN code (EU)	19059070007111

NAME OF THE FOOD

Name of the food:	Cocoa Doughnut with 16% Vanilla taste creme filling, 9,6% White icing, 8,2% Oreo® Cocoa flavoured biscuit pieces, quick frozen
--------------------------	--

PRODUCT DESCRIPTION

Bakery product, Quick frozen

Doughnut from yeast dough in ring form with smooth slightly rounded surface; filled with creme filling with vanilla taste, decorated with white icing and Oreo® cocoa biscuits pieces.

Light visible grid imprint on the fat icing possible.

Underside of pastry is slightly flat.

Water condensation possible on the surface during thawing.

GENERAL INFORMATION

Country of origin:	Germany
---------------------------	---------

USER INSTRUCTION**Application**

At least 90 min. thawing time, depending on the room temperature

Working instructions

Thawing:	Time:	> 90 min
-----------------	--------------	----------

Article number: 10215324	Last changed on: 30.09.2021
---------------------------------	------------------------------------

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	73 g	71,9 - 77 g	Average weight of 12 pieces, Internal method	
Height:	34 mm	32 - 36 mm	Average of 6 pieces, Internal method	
Diameter:	540 mm	520 - 560 mm	6 pieces, Internal method	

SENSORIAL INFORMATION

Pastry, defrosted			
Taste:	Typical frying taste, Like cocoa, Slightly sweet	Odour:	Typical deepfrying odour, Light cocoa
Visual aspect:	Somewhat irregular ring shape	Colour:	Dark brown
Crumb, defrosted			
Structure:	Short, Loose, Soft		
Filling, defrosted			
Taste:	Sweet, Strong, Vanilla	Odour:	Slightly vanilla
Structure:	Creamy	Colour:	White
Icing, defrosted			
Taste:	Sweet, Slightly vanilla	Odour:	Slightly vanilla
Visual aspect:	Visible grid imprint	Colour:	White
Decoration			
Taste:	Sweet, Like cocoa	Odour:	Slightly vanilla
		Colour:	Dark brown

INGREDIENT DECLARATION

WHEAT FLOUR; Vegetable fats: Palm, Coconut, (in varying proportions); Sugar; Dark cocoa biscuit pieces (WHEAT FLOUR; Sugar; Rapeseed oil; Fat reduced cocoa powder; Glucose Fructose syrup; WHEAT STARCH; Raising agent: Potassium carbonates, Ammonium carbonate, Sodium carbonates; Palm oil; Salt; Emulsifier: SOYA LECITHIN; Flavouring); Water; Vegetable oils: Palm, Rapeseed; LACTOSE; Yeast; Fat reduced cocoa powder(1,4%); RYE FLOUR; Emulsifier: Mono- and diglycerides of fatty acids, Lecithins, Sodium stearoyl-2- lactylate; WHOLE MILK POWDER; Dextrose; Glucose syrup; Salt; Raising agent: Diphosphates, Sodium carbonates; Thickener: Xanthan gum; Flavouring (CONTAINS MILK); Flour treatment agent: Ascorbic acid.

NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	1.999 kJ (479 kcal)
Fat:	27,5 g
of which saturated fatty acids:	14,2 g
Carbohydrate:	51,6 g
of which sugars:	23,6 g
Protein:	5,1 g
Salt (Na x 2.5):	0,6014 g

Article number: 10215324

Last changed on: 30.09.2021

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	No	Yes	Yes
Almonds	No	Yes	Yes
Hazelnuts	No	Yes	Yes
Walnuts	No	No	No
Cashew	No	No	No
Pecan nuts	No	No	No
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	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	1 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: EGG, NUTS.

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:** 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-831156

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-831156

DIET INFORMATION

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

Article number: 10215324	Last changed on: 30.09.2021
---------------------------------	------------------------------------

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	10 000				DIN EN ISO 4833-1/2:2013, ASU L 00.00-88/1:2004-07
Enterobacteriaceae:	/ g	100				DIN EN ISO 21528-1/2:2017-09, DIN EN ISO 21528-1/2:2009-12, ASU §64 LFGB L05.00-5:1990-06
E. coli:	/ 1 g	10				ISO 4831:2006-08, DIN EN ISO 16649-2:2009-12, AFNOR 3M-01/08-06/01:2009-8
Moulds:	/ g	1 000				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Yeasts:	/ g	1 000				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Bacillus cereus:	/ g	100				DIN EN ISO 7932:2005-03, ASU L 00.00-33:2006-09, ASU L01.00-72:2011-01
Staphylococcus aureus:	/ g	100				DIN EN ISO 6888-1:2003-12, ASU L 02.07-2:2003-12
Salmonella:	/ 25 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:	/ 1 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:	< -18 °C
Storage advice:	After thawing, do not refreeze.
Storage conditions after thawing (Lab simulation)	
Shelf life:	2 Days
Storage temperature:	< 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:	< 25 °C
Storage advice:	Packed, Dry storage and must be protected against heat.
Storage conditions after thawing (Lab simulation)	
Shelf life:	5 Days
Storage temperature:	4 °C
Storage advice:	Packed
Transport conditions	
Transport temperature:	< -18 °C

PACKAGING INFORMATION

Distribution unit				
Weight net:	3,504 kg	Weight gross:	4,062 kg	Number of pieces: 48 PCE
Primary packaging				
Description:	Flexible film	Material:	OPP	
Description:	Baking cup	Material:	Paper	
Description:	Tray	Material:	Corrugated board	
Remarks:	Due to the fact that we use different packaging's, the packaging values are the possible maximum values and the packaging size can vary!			
Secondary packaging				
Description:	Label	Material:	Paper	
Description:	Label	Material:	Paper	
Description:	Label	Material:	Paper	
Description:	Box	Material:	Corrugated board	

LEGAL INFORMATION

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

STATEMENT

This document is generated from a validated QA/ERP database. The necessary validation steps in the database guarantee the information hereby given to be up to date and correct to the best of our knowledge. Therefore the document does not need to be signed. By accepting this specification document, the client assures himself to dispose of the latest and up to date specification information. All other means of product communication cannot be guaranteed to be up to date as they are not covered by a validated C&D management tool.