

PRODUCT DATA SHEET

www.bakerandbaker.eu

BAKER & BAKER
dedicated to delight

Last changed on: 12.05.2022

B&B NewClassic marble loaf cake

MATERIAL CODES

Article number

Baker & Baker article number **10170510**

Company

Product code

Baker & Baker GERMANY GmbH	4017040003676
Baker & Baker AUSTRIA GMBH	4017040003676
Baker & Baker BENELUX BV	00367
Baker & Baker POLSKA SP Z O.O.	501780
Baker & Baker Global	10170510
Baker & Baker MAGYARORSZÁG KFT	7141128
Baker & Baker ITALIA S.R.L.	1331
Baker & Baker FRANCE SARL	367
MARGO - B&B SCHWEIZ AG	367

Others

EAN code	4017040003676
CN code (EU)	1905907000

NAME OF THE FOOD

Name of the food: Marble Loaf Cake with cocoa containing fat icing, sliced, quick frozen.

PRODUCT DESCRIPTION



Bakery product for all consumers (for exceptions, see ingredients and allergens lists).

Marble loaf cake with cocoa containing fat icing, sliced, deep frozen; Pastry product for all consumers (for exemptions, see ingredients and allergens lists).

GENERAL INFORMATION

Physical condition: Frozen
Country of origin: Portugal

USER INSTRUCTION

Application

Working instructions

Thawing: Time: 90 min Temperature: 20 - 23 °C

Thawing:

Remarks: Thaw for approx. 90 minutes at ambient temperature. After thawing at room temperature durable for 24 hours. Do not refreeze thawed product.

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	75 g	70,5 - 79,5 g		
Height:	80 mm	70 - 90 mm		
Thickness:	20 mm	17 - 23 mm		

SENSORIAL INFORMATION

Taste:	Aromatic, Slightly sweet, Cocoa	Odour:	Typical, No foreign odours
Visual aspect:	Frozen	Colour:	Brown
Structure:	Soft, Irregular pores		

Article number: 10170510

Last changed on: 12.05.2022

INGREDIENT DECLARATION

WHEAT flour; Sugar; Rapeseed oil; Water; Potato starch; Palm fat; Free range whole EGG powder; Fat reduced cocoa powder(2,4%); Free range EGG white powder; Raising agent: Diphosphates, Sodium carbonates; Sweet whey powder (MILK); Gelling agent: Sodium alginate; Emulsifier: Lactic acid esters of mono- and diglycerides of fatty acids, Mono- and diglycerides of fatty acids, Sodium, potassium and calcium salts of fatty acids, Calcium stearoyl-2- lactylate, Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, Propane-1,2-diol esters of fatty acids, Lecithins; Salt; Maltodextrin; Skimmed MILK powder; Modified starch; Natural vanilla flavouring.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy: 1.741 kJ (417 kcal)
 Fat: 24,2 g
 of which saturated fatty acids: 4,4 g
 Carbohydrate: 43,0 g
 of which sugars: 22,0 g
 Protein: 6,0 g
 Salt (Na x 2.5): 1,016 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	Yes	Yes
Barley	No	Yes	Yes
Oat	No	Yes	Yes
Spelt	No	Yes	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	No	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	Yes	Yes
Pecan nuts	No	Yes	Yes
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	Yes
Sesame and products thereof	No	Yes	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	2 PPM *	No	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, SOYA, SESAME.

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: No
 Suitable for vegans: No

Article number: 10170510

Last changed on: 12.05.2022

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	100 000				ISO 4833-1
E. coli:	/ 1 g	100				NF V08 - 053
Moulds:	/ g	100				NF V08-059, NP 3277-1:1987
Yeasts:	/ g	100				NF V08-059, NP 3277-1:1987
Bacillus cereus:	/ g	1 000				ISO 7932
Staphylococcus aureus:	/ g	100				ISO 6888-2
Salmonella:	/ 25 g	Absent				PAM 55
Listeria monocytogenes:	/25 g	Absent				PAM 16

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	-18 °C
Storage advice:	Once thawed, do not refreeze and store in dry conditions protected from warmth
Storage conditions once opened (Lab simulation)	
Shelf life:	1 Days
Storage temperature:	20 - 23 °C
Storage advice:	Limited shelf life after defreezing
Storage conditions once opened (Lab simulation)	
Shelf life:	2 Days
Storage temperature:	4 - 7 °C
Storage advice:	Limited shelf life after defreezing
Transport conditions	
Transport temperature:	< -18 °C

PACKAGING INFORMATION

Distribution unit				
Weight net:	1,875 kg	Weight gross:	2,042 kg	Number of pieces: 25 PCE
Primary packaging				
Description:	Bag	Material:	HDPE	
Secondary packaging				
Description:	Label	Material:	Paper	
Description:	Box	Material:	Corrugated board	
Description:	Label	Material:	Paper	
Description:	Tape			

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.