

PRODUCT DATA SHEET

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Last changed on: 10.05.2021

BCB Rich Choc Cookie SP 75g

MATERIAL CODES

Article number	
Baker & Baker article number	10208469
Company	
Baker & Baker DEUTSCHLAND GMBH	4017040015686
Baker & Baker Global	10208469
MARGO - B&B SCHWEIZ AG	1568
Baker & Baker BENELUX BV	01568
Baker & Baker FRANCE SARL	21112
Others	
EAN code	4017040015686
CN code (EU)	1905319900

NAME OF THE FOOD

Name of the food:	Cookie with dark chocolate chunks, quick frozen
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PRODUCT DESCRIPTION



Baked plain cookie with dark chocolate chunks, single packed.

GENERAL INFORMATION

Physical condition:	Quick 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:	Chocolate	Odour:	Baked
Visual aspect:	Round, With chocolate chunks	Colour:	Golden brown
Structure:	Slightly chewy	Colour bottom	Golden brown
Colour top	Golden brown		

INGREDIENT DECLARATION

WHEAT FLOUR; Belgian dark chocolate (21%) (Sugar; Cocoa mass*; Cocoa butter*; Emulsifier: SOYA LECITHIN; Natural vanilla flavouring); Sugar; Palm fat; Rapeseed oil; SWEET WHEY POWDER; Water; Invert sugar syrup; Pregelatinized rice flour; Humectant: Glycerol; 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:	1,997 kJ	(477 kcal)
Fat:	24,4 g	
of which saturated fatty acids:	10,9 g	
Carbohydrate:	58,9 g	
of which sugars:	34,3 g	
Protein:	4,7 g	
Salt (Na x 2.5):	0,8123 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	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: 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: 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:	Dry storage and must be protected against heat., 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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