

PRODUCT DATA SHEET

www.bakerandbaker.eu

BAKER & BAKER
dedicated to delight

Last changed on: 06.09.2024

THE SIMPSONS Pink Donut 4x12 10248504**MATERIAL CODES**

Article number	
Baker & Baker article number	10248504
Company	
Baker & Baker GERMANY GmbH	4065698001858
Baker & Baker BENELUX BV	29527
Baker & Baker FRANCE SARL	29527
Baker & Baker Global	10248504
Baker & Baker POLSKA SP Z O.O.	501011
Others	
EAN code	4065698001858
CN code (EU)	1905907000

NAME OF THE FOOD

Name of the food: Donut with pink fat icing (13%) and coloured sugar sprinkles (5,5%), quick frozen

PRODUCT DESCRIPTION

Bakery goods, Frozen

Doughnut from yeast dough in ring form with smooth, slightly rounded surface; glazed with pink fat icing and decorated with coloured sugar sprinkles, light visible grid imprint.

Underside of pastry is slightly flat.

Water condensation during thawing possible

GENERAL INFORMATION

Country of origin:	Germany	Continent of origin:	Europe (EU)
Physical condition:	Pieces, Frozen		

USER INSTRUCTION

General advice			
Application			
At least 60 min. thawing time, depending on the room temperature.			
Application			
At least 60 min. thawing time, depending on the room temperature.			
Working instructions			
Thawing:	Time:	60 min	Temperature: 20 - 22 °C

Article number: 10248504	Last changed on: 06.09.2024
---------------------------------	------------------------------------

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	55 g		Average weight of 12 pieces	
Height:	35 mm	33 - 37 mm	Average of 6 pieces, Internal method	
Diameter:	555 mm	535 - 580 mm	6 pieces, Internal method	

SENSORIAL INFORMATION

Pastry, defrosted			
Taste:	Slightly sweet	Odour:	Typical deepfrying odour
Visual aspect:	Somewhat irregular ring shape	Colour:	Golden brown in slightly varying nuances
Crumb, defrosted			
Structure:	Soft, Spongy, Short		
Icing, defrosted			
Taste:	Sweet	Odour:	Slightly sweet
Visual aspect:	Visible grid imprint	Colour:	Pink, Covering, Matt
Decoration			
Taste:	Sweet	Colour:	Multi colour

INGREDIENT DECLARATION

Wheat flour (WHEAT); Palm fat; Sugar; Water; Yeast; Rapeseed oil; Starch; Rye flour (RYE); Emulsifier: Lecithins, Mono- and diglycerides of fatty acids, Sodium stearoyl-2- lactylate; Dextrose; Glucose syrup; Salt; Fruit and vegetable concentrate: Radish, Spirulina, Apple, Blackcurrant; Raising agent: Diphosphates, Sodium carbonates; Thickener: Xanthan gum; Colour: Anthocyanins, Beetroot Red, Chlorophylls and chlorophyllins, Paprika extract, Lutein; Natural flavouring; Vegetable extract: Spirulina; Glazing agent: Acacia gum; Flour treatment agent: Ascorbic acid; Natural vanilla flavouring.

NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	1.824 kJ (437 kcal)
Fat:	25 g
of which saturated fatty acids:	13 g
of which mono unsaturated fatty acids:	8,9 g
of which poly unsaturated fatty acids:	2,4 g
Carbohydrate:	47 g
of which sugars:	19 g
Fibre:	2,6 g
Protein:	6,0 g
Salt (Na x 2.5):	0,53 g

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,1 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,1 g
Salt (NaCl):	455,4 mg
Minerals - Sodium:	210,00 mg
Water:	19,3 g

Article number: 10248504	Last changed on: 06.09.2024
--------------------------	-----------------------------

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	No	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	No	Yes	Yes
Milk and products thereof (including lactose)	No	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	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 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, MILK, NUTS, SOY.

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 #: O-22-24620

Type: Palm Kernel 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 #: O-22-24620

DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	No
Suitable for lacto vegetarians:	Yes	Suitable for persons with lactose intolerance:	No
Suitable for ovo vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	No
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.

Article number: 10248504	Last changed on: 06.09.2024
---------------------------------	------------------------------------

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:	Frozen: < -18 °C
Storage advice:	After thawing, do not refreeze.
Storage conditions after thawing (Lab simulation)	
Shelf life:	3 Days
Storage temperature:	Ambient: 15 - 25 °C
Storage advice:	At open storage, Dry storage and must be protected against heat.
Transport conditions	
Transport temperature:	< -18 °C

Article number: 10248504	Last changed on: 06.09.2024
---------------------------------	------------------------------------

PACKAGING INFORMATION

Distribution unit				
Weight net:	2,640 kg	Weight gross:	3,200 kg	Number of pieces: 48 PCE
Pallet				
Pallet type:	Pallet 1200 x 800 mm		Layers:	8 PCE
DU's per layer:	8 PCE	Weight net:	168,96 kg	DU's per pallet: 64 PCE
		Weight gross:	230 kg	Total pallet height: 177,4 cm
Primary packaging				
Description:	Tray	Material:	Corrugated board	
Quantity:	4,0000 PCE			
Weight:	53 g			
Colour:	White			
Length (outside):	382 mm			
Width (outside):	286 mm			
Height (outside):	45 mm			
Description:	Flexible film	Material:	OPP	
Quantity:	0,0333 KG			
Weight:	8,3 g			
Colour:	Transparent			
Width:	730 mm			
Description:	Baking cup	Material:	Paper	
Quantity:	48,0000 PCE			
Weight:	0,94 g			
Height:	20 mm			
Diameter bottom:	90 mm			
Coding				
Other codes:	Production time	Expiry date:	DD/MM/YYYY	Lot code: Freshness number
Secondary packaging				
Description:	Label	Material:	Paper	
Quantity:	4,0000 PCE			
Weight:	1,94 g			
Colour:	White			
Width:	165 mm			
Height:	120 mm			
Description:	Label	Material:	Paper	
Quantity:	1,0000 PCE			
Weight:	3,27 g			
Colour:	White			
Width:	165 mm			
Height:	220 mm			
Description:	Box	Material:	Corrugated board	
Quantity:	1,0000 PCE			
Weight:	269 g			
Colour:	White			
Length (outside):	399 mm			
Width (outside):	297 mm			
Height (outside):	203 mm			
Description:	Label	Material:	Paper	
Quantity:	1,0000 PCE			
Weight:	2,38 g			
Colour:	White			
Width:	165 mm			
Height:	160 mm			
Coding				
Other codes:	Production time	Expiry date:	DD/MM/YYYY	Lot code: Freshness number
Tertiary packaging				
Description:	Sheet	Material:	Cardboard	
Quantity:	1,0000 PCE			
Weight:	280 g			
Colour:	Grey			
Length:	1,000 mm			
Width:	700 mm			
Description:	Stretchwrap	Material:	LDPE	
Quantity:	0,1902 KG			
Colour:	Transparent			
Description:	Label	Material:	Paper	
Quantity:	2,0000 PCE			
Weight:	2,6 g			
Colour:	White			
Width:	210 mm			
Height:	148,5 mm			

Article number:	10248504	Last changed on:	06.09.2024
------------------------	----------	-------------------------	------------

FOOD SAFETY / HACCP

Physical hazards - specific control system			
	Present	Mesh	Remarks
Sieves:	Yes		
Filters:	No		
Metal detection:	Yes		Box
Ferrous:		Ø control device: < 4,0 mm	
Non-ferrous:		Ø control device: < 4,0 mm	
Stainless steel:		Ø control device: < 4,0 mm	
X - ray:	No		

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	1905907000	
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.

Last changed on:	06.09.2024
Change:	Formulation