

PRODUCT DATA SHEET

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BAKER & BAKER
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Last changed on: 22.09.2021

B&B Fruit Flapjack 80g**MATERIAL CODES**

Article number	
Baker & Baker article number	10142458
Company	Product code
Baker & Baker GERMANY GmbH	5025183028462
Baker & Baker POLSKA SP Z O.O.	501810
Baker & Baker Global	10142458
RU	02846K
Others	
EAN code	5025183028462
CN code (EU)	19012000007947

NAME OF THE FOOD

Name of the food: Flapjacks with sultanas, dried cranberries and sunflower seeds, unbaked, quick frozen

PRODUCT DESCRIPTION

Frozen bakery product, unbaked.

Ready to bake flapjack slab, with visible pieces of dried cranberries, sultanas and sunflower seeds

Slab is scored to sufficient depth. The pucks should break off cleanly resulting in evenly shaped individual pucks.
15 flapjack pucks per slab, 4 slabs per case.**GENERAL INFORMATION**Physical condition: Frozen
Country of origin: Great Britain**USER INSTRUCTION****Application**

Bake from frozen

The time and temperature information is indicative and dependent on the operating conditions.

Working instructions

Baking (Convection oven):	Time:	13 - 15 min	Temperature:	165 °C
Baking (Traditional oven):	Time:	12 - 14 min	Temperature:	185 - 200 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight Per portion:	80 g			per piece, unbaked
Weight total:	1.200 g	1.150 - 1.250 g		per slab, unbaked
Length:	68 mm			per piece, unbaked
Length:	85 mm	75 - 95 mm	Baked	
Width:	66 mm			per piece, unbaked
Width:	85 mm	75 - 95 mm	Baked	

SENSORIAL INFORMATION**Baked**

Taste:	Sweet, Buttery, Fruity	Odour:	Sweet, Typical grains and seeds
Visual aspect:	With fruit pieces, With seeds	Colour:	Golden brown
Structure:	Soft, Chewy, Moist, Slightly crunchy		

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INGREDIENT DECLARATION

OAT (31%); Butterfat (MILK); Sugar; Sultanas (10%); Sweetened dried cranberries (7,0%) (Sugar; Cranberry; Sunflower oil); Sunflower seeds (5,2%); Modified starch; Golden syrup; Free range whole EGG powder; Molasses; Raising agent: Diphosphates, Sodium carbonates; Salt; WHEAT flour (WHEAT flour, Calcium carbonate, Iron, Niacin, Thiamin).

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	1.874 kJ	(448 kcal)
Fat:	21,8 g	
of which saturated fatty acids:	11,3 g	
Carbohydrate:	54,4 g	
of which sugars:	31,7 g	
Protein:	6,2 g	
Salt (Na x 2.5):	0,3481 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	Yes	Yes
Oat	Yes	Yes	Yes
Spelt	No	No	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	No	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
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	2 PPM *	Yes	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.			

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: Yes
 Suitable for vegans: No

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MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g					UKAS Accredited Method, ISO 6888-1, Random Sample taken from the line weekly with the view of testing all product groups annually UKAS Accredited Method, ISO 6579:2002, Random Sample taken from the line weekly with the view of testing all product groups annually
Staphylococcus aureus:	/ g	500				
Salmonella:	/ 25 g	Absent				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	240 Days
Storage temperature:	< -18 °C
Storage advice:	Frozen, After thawing, do not refreeze., Keep frozen until baking
Storage conditions after baking (Lab simulation)	
Shelf life:	3 Days
Storage temperature:	< 25 °C
Storage advice:	Ambient, Store in a cool and dry place.
Transport conditions	
Transport temperature:	< -18 °C

PACKAGING INFORMATION

Distribution unit			
Weight net:	4,80 kg	Weight gross:	4,96 kg
		Number of pieces:	60 PCE
Primary packaging			
Description:	Bag	Material:	HDPE
Description:	Sheet	Material:	Paper
Secondary packaging			
Description:	Label	Material:	Paper
Description:	Box	Material:	Corrugated board

LEGAL INFORMATION

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

STATEMENT

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