

PRODUCT DATA SHEET

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BAKER & BAKER
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Last changed on: 26.11.2021

Oreo® muffin 110g PO MB

MATERIAL CODES

Article number	
Baker & Baker article number	10236608
Company	
Product code	
Baker & Baker BENELUX BV	29347
Baker & Baker FRANCE SARL	29347
Baker & Baker Global	10236608
Baker & Baker GERMANY GmbH	5413321293474
Baker & Baker AUSTRIA GMBH	5413321293474
MARGO - B&B SCHWEIZ AG	29347
Baker & Baker POLSKA SP Z O.O.	501179
Baker & Baker MAGYARORSZÁG KFT	7141206
Others	
EAN code	5413321293474
ITF 14 code	05413321293474
CN code (EU)	1905907000

NAME OF THE FOOD

Name of the food:	Chocolate Muffin with Vanilla Flavour Creme Filling (9%) and Topping(8%) & Small Oreo® Cocoa Cookie pieces (5%), quick frozen
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PRODUCT DESCRIPTION



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

GENERAL INFORMATION

Country of origin:	Belgium
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USER INSTRUCTION

Working instructions			
Thawing:	Time:	90 - 120 min	Temperature: 20 - 23 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	110 g			
Height:	75 mm	68 - 82 mm		

SENSORIAL INFORMATION

Taste:	Creamy	Odour:	Sweet baked
Visual aspect:	Typical	Colour:	Dark brown
Taste:	Sweet		
Taste:	Chocolate	Colour:	White

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INGREDIENT DECLARATION

Sugar; WHEAT FLOUR; Water; Vegetable oils (Sunflower, Rapeseed (in varying proportions)); Small Oreo® cocoa flavoured biscuit pieces [WHEAT FLOUR; Sugar; Vegetable oil (Rapeseed); Fat reduced cocoa powder(0,4%); Glucose Fructose syrup; WHEAT STARCH; Raising agent (Potassium carbonates, Ammonium carbonate, Sodium carbonates); Vegetable fat (Palm); Salt; Emulsifier: SOYA LECITHIN; Flavouring]; Vegetable fats (Palm, Coconut), Fat reduced cocoa powder(2,9%); LACTOSE (MILK); WHEAT STARCH; Raising agent (Diphosphates, Sodium carbonates, Calcium phosphates, Glucono-delta-lactone); Modified corn starch; Pregelatinized rice flour; MILK PROTEINS; SWEET WHEY POWDER (MILK); WHOLE MILK POWDER; WHOLE EGG POWDER; Palm oil; Emulsifier: Sodium stearoyl-2- lactylate, Sunflower lecithin; Flavouring.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy: 1.729 kJ (414 kcal)
 Fat: 23,0 g
 of which saturated fatty acids: 5,5 g
 Carbohydrate: 46,1 g
 of which sugars: 27,2 g
 Protein: 4,5 g
 Salt (Na x 2.5): 0,630 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	Yes
Barley	No	No	Yes
Oat	No	No	Yes
Spelt	No	No	Yes
Khorasan wheat	No	No	Yes
Crustaceans and products thereof	No	No	No
Eggs and products thereof	Yes	Yes	Yes
Fish and products thereof	No	No	Yes
Peanuts and products thereof	No	No	Yes
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	Yes	Yes
Mustard and products thereof	No	Yes	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	Yes
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: CELERY, SESAME, NUTS, MUSTARD.			

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-831149

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
E. coli:	/ 1 g	50				AFNOR 3M 01/8-06/01
Moulds:	/ g	500				AFNOR 3M 01/13-07/14
Yeasts:	/ g	500				
Bacillus cereus:	/ g	3 000				ISO 7932
Staphylococcus aureus:	/ g	3 000				AFNOR 3M 01/9-04/03
Salmonella:	/ 25 g	Absent				AFNOR BRD 07/11-12/05 short protocol
Listeria monocytogenes:	/25 g	100				AFNOR SDP 07/4 - 09/98

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	450 Days
Storage temperature:	< -18 °C
Storage advice:	After thawing, do not refreeze.
Storage conditions after thawing (Lab simulation)	
Shelf life:	7 Days
Storage temperature:	< 25 °C
Storage advice:	Packed, Keep packaging closed during storage., Store the product in its original packaging, After thawing, do not refreeze., Dry storage and must be protected against heat.
Storage conditions after thawing (Lab simulation)	
Shelf life:	2 Days
Storage temperature:	< 25 °C
Storage advice:	Unpacked, After thawing, do not refreeze., Dry storage and must be protected against heat.
Transport conditions	
Transport temperature:	< -18 °C

PACKAGING INFORMATION

Distribution unit				
Weight net:	3,960 kg	Weight gross:	4,769 kg	Number of pieces: 36 PCE
Primary packaging				
Description:	Tray	Material:	Corrugated board	
Description:	Sheet	Material:	Corrugated board	
Description:	Film	Material:	OPP	
Description:	Baking cup	Material:	Paper	
Secondary packaging				
Description:	Glue			
Description:	Label	Material:	Paper	
Description:	Box	Material:	Corrugated board	
Description:	Label	Material:	Paper	

LEGAL INFORMATION

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

STATEMENT

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