

PRODUCT DATA SHEET

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BAKER & BAKER
dedicated to delight

Last changed on: 22.04.2022

B&B Triple Choc Cookie Puck 80g

MATERIAL CODES

Article number	
Baker & Baker article number	10187083
Company	Product code
Baker & Baker GERMANY GmbH	4017040892393
MARGO - B&B SCHWEIZ AG	89239
Baker & Baker AUSTRIA GMBH	4017040892393
Baker & Baker POLSKA SP Z O.O.	501221
Baker & Baker BENELUX BV	28831
Baker & Baker Global	10187083
Baker & Baker FRANCE SARL	89239
RU	89239K
Others	
EAN code	4017040892393
CN code (EU)	1901200000

NAME OF THE FOOD

Name of the food:	Cookie pucks with cocoa base and white, dark and milk chocolate chunks, quick frozen
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PRODUCT DESCRIPTION



Frozen bakery product, unbaked.

Pre-portioned raw cookie pucks with a cocoa base and white, milk and dark chocolate chunks. Ready to bake.

GENERAL INFORMATION

Physical condition:	Frozen
Country of origin:	Germany

USER INSTRUCTION

Application			
Baking			
Working instructions			
Thawing:		Time:	20 min
Remarks:	(Optional)		
Baking (Convection oven):		Time:	15 - 17 min
		Temperature:	160 - 170 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	80 g	75 - 85 g		
Diameter:	110 mm	100 - 120 mm	Baked	

SENSORIAL INFORMATION

Baked			
Taste:	Sweet, Chocolate	Odour:	Sweet baked
Visual aspect:	With chocolate chunks	Colour:	Dark brown
Structure:	Chewy, Soft, Crispy		

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INGREDIENT DECLARATION

WHEAT flour; Sugar; Belgian white chocolate chunks (14%) (Sugar; Cocoa butter*; Whole MILK powder; Emulsifier: SOYA lecithin; Natural vanilla flavouring); Belgian dark chocolate chunks (7%) (Sugar; Cocoa mass*; Cocoa butter*; Emulsifier: SOYA lecithin; Natural vanilla flavouring); Belgian milk chocolate chunks (7%) (Sugar; Whole MILK powder; Cocoa butter*; Cocoa mass*; Emulsifier: SOYA lecithin; Natural vanilla flavouring); Palm fat; BUTTER; Water; Invert sugar syrup; Rapeseed oil; Fat reduced cocoa powder*; Pregelatinized rice flour; Sweet WHEY powder; Raising agent: Sodium carbonates, Glucono-delta-lactone; Salt; Molasses; Natural flavouring. *Rainforest Alliance Certified. Find out more at ra.org.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy: 1.935 kJ (462 kcal)
 Fat: 23,4 g
 of which saturated fatty acids: 12,1 g
 Carbohydrate: 56,8 g
 of which sugars: 39,3 g
 Protein: 4,9 g
 Salt (Na x 2.5): 0,6629 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	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: NUTS, EGG.

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.

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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		

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:	/ 1 g	100				ASU L 00.00-132/2, DIN ISO 16649-2, ASU L 06.00-36, DIN 10110
Moulds:	/ g	10 000				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:	/ 1 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 baking (Lab simulation)	
Shelf life:	5 Days
Storage temperature:	18 - 25 °C
Storage advice:	Ambient, Protect from heat and dehydration.
Transport conditions	
Transport temperature:	-18 °C

PACKAGING INFORMATION

Distribution unit			
Weight net:	7,680 kg	Weight gross:	7,924 kg
		Number of pieces:	96 PCE
Primary packaging			
Description:	Bag	Material:	HDPE
Secondary packaging			
Description:	Box	Material:	Corrugated board
Description:	Label	Material:	Paper

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.
