

PRODUCT DATA SHEET

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Last changed on: 11.07.2025

B&B Chocolate Cookie Dough White Chocolate Chips

MATERIAL CODES

Article number	
Baker & Baker article number	10141729
Company	
Baker & Baker Global	10141729
Baker & Baker GERMANY GmbH	5025183002691
Baker & Baker BENELUX BV	29493
Others	
EAN code	5025183002691
CN code (EU)	19012000007007

NAME OF THE FOOD

Name of the food: Raw chocolate flavour cookie dough with white chocolate chips, quick frozen

PRODUCT DESCRIPTION



Scoop to size white chocolate chip, cocoa flavour cookie dough. WARNING - DO NOT EAT RAW COOKIE DOUGH.

GENERAL INFORMATION

Physical condition: Frozen
Country of origin: United Kingdom

USER INSTRUCTION

Application

Standard recipe

From frozen defrost in a refrigerator overnight before use.
Use a 6cm scoop for 50g cookies. Tray up balls of cookie dough onto a greaseproof lined flat baking tray, leaving space to spread.
Bake cookies at 175°C for 13-15 minutes in a deck oven or 160°C for 12-14 minutes in a convection oven.
Once baked, leave to cool before serving.

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight total:	5.000 g	4950 - 5050 g		
Weight Per portion:	50 g			

SENSORIAL INFORMATION

Dough			
Taste:	Cocoa	Odour:	Cocoa, Sweet unbaked
Visual aspect:	Paste, With chocolate pieces	Colour:	Dark brown
Structure:	Dough		
Remarks:	Appearance: Chocolate cookie dough with white chocolate chips		
Remarks:	Sweet chocolate aroma		
Baked			
Taste:	Cocoa, White chocolate	Odour:	Fresh, Baked
Visual aspect:	Round, With chocolate pieces	Colour:	Dark brown
Structure:	Soft, Chewy, Moist		

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INGREDIENT DECLARATION

Wheat flour (WHEAT) (Wheat flour (WHEAT); Calcium carbonate; Folic Acid; Iron; Niacin; Thiamine); Sugar; White chocolate pieces (16%) (Sugar; Cocoa butter; Whole milk powder (MILK); Whey powder (MILK); Lactose (MILK); Milk fat (MILK); Emulsifier: Lecithins (SOY); Natural vanilla flavouring); Palm oil; Rapeseed oil; Water; Glucose syrup; Fat reduced cocoa powder (3.5%); Invert sugar syrup; Whole egg powder (EGG); Buttermilk powder (MILK); Raising agent: Sodium carbonates, Diphosphates; Salt; Natural flavouring.

NUTRITIONAL INFORMATION
Per 100 grams product

Energy:	1.961 kJ	(469 kcal)
Fat:	23 g	
of which saturated fatty acids:	9,8 g	
Carbohydrate:	58 g	
of which sugars:	35 g	
Fibre:	2,2 g	
Protein:	4,9 g	
Salt (Na x 2.5):	0,667 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	No	Yes	Yes
Spelt	No	No	No
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	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
Cashews	No	No	No
Pecan nuts	No	Yes	Yes
Brazil nuts	No	No	No
Pistachio nuts	No	Yes	Yes
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: NUTS.

Based on the factory's risk analysis and risk management completed and documentation provided to Baker & Baker by our suppliers, 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'.

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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-816623					
Type:	Cocoa - Not sustainably sourced	Value:		Supply chain model:	

DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes
Suitable for vegans:	No

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
E. coli:	/ 1 g	150				UKAS Accredited Method
Moulds:	/ g	10 000				UKAS Accredited Method
Yeasts:	/ g	10 000				UKAS Accredited Method
Bacillus cereus:	/ g	50				UKAS Accredited Method
Staphylococcus aureus:	/ g	150				UKAS Accredited Method
Salmonella:	/ 25 g	Not detectable				UKAS Accredited Method
Listeria monocytogenes:	/ 1 g	100				UKAS Accredited Method
:	/ g					For customer bespoke products specific micro testing is completed as per customer requirements listed in Code of Practise.

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	549 Days
Storage temperature:	Frozen: < -18 °C
Storage advice:	Frozen, After thawing, do not refreeze.
Storage conditions after thawing (Lab simulation)	
Shelf life:	28 Days
Storage temperature:	Chilled: 2 - 7 °C
Storage advice:	In the refrigerator, Store the opened package cold, After thawing, do not refreeze.
Storage conditions after baking (Lab simulation)	
Shelf life:	3 Days
Storage temperature:	Ambient: 15 - 25 °C
Storage advice:	Store in a cool and dry place.
Transport conditions	
Transport temperature:	-18 °C

PACKAGING INFORMATION

Distribution unit			
Weight net:	5 kg	Weight gross:	5,193 kg
		Number of pieces:	1 PCE
Primary packaging			
Description:	Pail	Material:	PP
Description:	Lid	Material:	PP
Secondary packaging			
Description:	Label	Material:	Paper
Description:	Stretchwrap	Material:	LLDPE
Description:	Label	Material:	Paper

LEGAL INFORMATION

All products are conform to the food legislation of the European Union, the national food legislation of the EU member states , the UK and Switzerland.

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.