

PRODUCT DATA SHEET

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Specification valid for products with best before date from: 05.08.2027

Last changed on: 19.01.2026

B&B Fudge Brownie Tray

MATERIAL CODES

Article number

Baker & Baker article number **10143732**

Company

Baker & Baker Global Product code 10143732

Others

EAN code 5025183015912
CN code (EU) 19059070007007

NAME OF THE FOOD

Name of the food: Chocolate fudge brownie topped with dark chocolate, frozen

PRODUCT DESCRIPTION



Brownies
Chocolate fudge brownie topped with dark chocolate, frozen

GENERAL INFORMATION

Country of origin: United Kingdom

USER INSTRUCTION

Application

Thaw and serve

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight Tray:	2,3 kg		Weighing	
Length:	400 mm	380 - 420 mm	Caliper	
Width:	300 mm	280 - 320 mm	Caliper	

SENSORIAL INFORMATION

Taste: Chocolate Odour: Cocoa, Baked
Visual aspect: Rectangular Colour: Dark brown
Structure: Dense, Moist

INGREDIENT DECLARATION

Sugar; Wheat flour (WHEAT) (Wheat flour (WHEAT); Calcium carbonate; Niacin; Iron; Folic acid; Thiamine); Water; Rapeseed oil; Palm oil; Fat reduced cocoa powder (5.3 %); Chocolate Chips (3.3 %) (Sugar; Cocoa mass; Cocoa butter; Emulsifier: Lecithins (SOY); Flavouring); Pregelatinized starch; Egg white powder (EGG); Humectant: Glycerol; Salt; Dried glucose syrup; Emulsifier: Lactic acid esters of mono- and diglycerides of fatty acids, Propane-1,2-diol esters of fatty acids, Mono- and diglycerides of fatty acids; Raising agent: Sodium carbonates; Flavouring; Skimmed milk powder (MILK).

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NUTRITIONAL INFORMATION
Per 100 grams product

Energy:	1.740 kJ	(415 kcal)
Fat:	18 g	
of which saturated fatty acids:	5,5 g	
of which mono unsaturated fatty acids:	8,6 g	
of which poly unsaturated fatty acids:	3,2 g	
Carbohydrate:	57 g	
of which sugars:	41 g	
Fibre:	2,5 g	
Protein:	4,4 g	
Salt (Na x 2.5):	0,48 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):	386,4 mg
Minerals - Sodium:	192,10 mg
Water:	16,9 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	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	4 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'.

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.		
Type: Cocoa - Rainforest Alliance	Value: 100 %	Supply chain model: Mass balance
By buying Rainforest Alliance certified cocoa, We support sustainable cocoa farming. RFA certified farmers implement better farming practices with respect for people and planet. www.rainforest-alliance.org. Supply Chain Model: Mass Balance.		

DIET INFORMATION

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

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
E. coli:	/ 1 g	10				UKAS Accredited Method
Moulds:	/ g	1 000				UKAS Accredited Method
Yeasts:	/ g	1 000				UKAS Accredited Method
Staphylococcus aureus:	/ g	10				UKAS Accredited Method
Salmonella:	/ 25 g	Not detectable				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:	546 Days
Storage temperature:	Frozen: < -18 °C
Storage advice:	Frozen, After thawing, do not refreeze.
Storage conditions after baking (Lab simulation)	
Shelf life:	7 Days
Storage advice:	Ambient
Transport conditions	
Transport temperature:	-18 °C

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PACKAGING INFORMATION

Distribution unit					
Weight net:	4,6 kg	Weight gross:	5,003 kg		
Pallet					
Pallet type:	Pallet 1200 x 1000 mm Wooden				
DU's per layer:	8 PCE	Layers:	10 PCE	DU's per pallet:	80 PCE
Weight net:	344 kg	Weight gross:	422 kg	Total pallet height:	130 cm
Primary packaging					
Description:	Tray	Material:	Paper, PET		
Quantity:	2,0000 PCE				
Weight:	50 g				
Colour:	White				
Length:	280 mm				
Width:	380 mm				
Height:	45 mm				
Description:	Bag	Material:	MDPE		
Quantity:	1,0000 PCE				
Weight:	21,31 g				
Colour:	Blue				
Length:	584 mm				
Width:	928 mm				
Height:	711 mm				
Description:	Sheet	Material:	Paper		
Quantity:	2,0000 PCE				
Weight:	13,28 g				
Length:	450 mm				
Width:	750 mm				
Description:	Sheet	Material:	Paper		
Quantity:	2,0000 PCE				
Weight:	4,15 g				
Length:	450 mm				
Width:	300 mm				
Coding					
Production date:	No	Expiry date:	Yes	Lot code:	DD/MM/YYYY
Name:	Yes	Supplier:	Yes	Material code:	Yes
Secondary packaging					
Description:	Box	Material:	Corrugated board		
Quantity:	1,0000 PCE				
Weight:	245 g				
Colour:	Brown				
Length (outside):	426 mm				
Width (outside):	328 mm				
Height (outside):	117 mm				
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	1,7625 g				
Colour:	White				
Width:	76 mm				
Height:	251 mm				
Description:	Label	Material:	Paper		
Quantity:	0,0000 PCE				
Weight:	3,0769 g				
Colour:	White				
Width:	148 mm				
Height:	210 mm				
Coding					
Production date:	No	Expiry date:	Yes	Lot code:	DD/MM/YYYY
Name:	Yes	Supplier:	Yes	Material code:	Yes
Tertiary packaging					
Description:	Stretchwrap	Material:	LLDPE		
Quantity:	0,1870 KG				
Width:	400 mm				

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FOOD SAFETY / HACCP

Physical hazards - specific control system

	Present	Mesh	Remarks
Sieves:	Yes		Mesh size for individual ingredients - refer to Factory Passport
Metal detection:	Yes		Metal Detector piece sizes - refer to Factory Passport
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	
X - ray:	Yes		X Ray piece sizes - refer to Factory Passport

LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code (EU)	19059070007007	
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.

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Change: Name of the food