

PRODUCT DATA SHEET

www.bakerandbaker.eu

BAKER&BAKER
dedicated to delight

Specification valid for products with best before date from: 30.01.2027

Last changed on: 12.07.2025

B&B Chocolate Cookie Dough

MATERIAL CODES

Article number

Baker & Baker article number **10141721**

Company

Product code

Baker & Baker Global	10141721
Baker & Baker MAGYARORSZÁG KFT	7141112
Baker & Baker GERMANY GmbH	5025183002684
Baker & Baker BENELUX BV	29492

Others

EAN code	5025183002684
CN code (EU)	19012000007012

NAME OF THE FOOD

Name of the food: Raw cookie dough with chocolate pieces, quick frozen

PRODUCT DESCRIPTION



Scoop to size chocolate pieces cookie dough in 5kg pail. WARNING - DO NOT EAT RAW COOKIE DOUGH

GENERAL INFORMATION

Country of origin: United Kingdom

Physical condition: Frozen

USER INSTRUCTION

Application

Ready to use

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.

Article number: 10141721 Last changed on: 12.07.2025

PRODUCT DIMENSIONS

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

SENSORIAL INFORMATION

Dough				
Taste:	Sweet		Odour:	Sweet unbaked, Neutral
Visual aspect:	Paste, With chocolate pieces		Colour:	Light beige
Structure:	Dough			
Baked				
Taste:	Sweet, Buttery, Dark chocolate		Odour:	Fresh, Baked
Visual aspect:	Round, With chocolate pieces		Colour:	Golden brown
Structure:	Soft, Chewy, Moist			

INGREDIENT DECLARATION

Wheat flour (WHEAT) (Wheat flour (WHEAT); Calcium carbonate; Folic Acid; Iron; Niacin; Thiamine); Sugar; Dark chocolate (19%) (Cocoa mass; Sugar; Cocoa butter; Fat reduced cocoa powder; Emulsifier: Lecithins (SOY)); Palm oil; Rapeseed oil; Water; Glucose syrup; Molasses; Whole egg powder (EGG); Buttermilk powder (MILK); Raising agent: Sodium carbonates, Diphosphates; Salt; Natural flavouring.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.912 kJ	(457 kcal)
Fat:	22 g	
of which saturated fatty acids:	9,3 g	
of which mono unsaturated fatty acids:	9,4 g	
of which poly unsaturated fatty acids:	2,5 g	
Carbohydrate:	59 g	
of which sugars:	32 g	
Fibre:	3,0 g	
Protein:	5,1 g	
Salt (Na x 2.5):	0,64 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):	177,8 mg	
Minerals - Sodium:	256,60 mg	
Water:	11,1 g	

Article number: 10141721

Last changed on: 12.07.2025

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'.

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 - non Rainforest Alliance Value: Supply chain model:

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		

Article number: 10141721

Last changed on: 12.07.2025

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

Article number: 10141721 Last changed on: 12.07.2025

PACKAGING INFORMATION

Distribution unit			
Weight net:	5,000 kg	Weight gross:	5,193 kg
		Number of pieces:	1 PCE
Pallet			
Pallet type:	Pallet 1200 x 800 mm Wooden		
DU's per layer:	24 PCE	Layers:	6 PCE
Weight net:	720 kg	Weight gross:	772,65 kg
		Total pallet height:	109,6 cm
Pallet type:	Pallet 1200 x 800 mm Wooden		
DU's per layer:	20 PCE	Layers:	6 PCE
Weight net:	600 kg	Weight gross:	625 kg
		Total pallet height:	108,6 cm
Primary packaging			
Description:	Pail	Material:	PP
Quantity:	1,0000 PCE		
Weight:	158 g		
Height:	156 mm		
Diameter:	227 mm		
Description:	Lid	Material:	PP
Quantity:	1,0000 PCE		
Weight:	35 g		
Colour:	White		
Height:	12 mm		
Secondary packaging			
Description:	Label	Material:	Paper
Quantity:	1,0000 PCE		
Width:	100 mm		
Height:	170 mm		
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,0049 KG		
Width:	400 mm		
Description:	Label	Material:	Paper
Quantity:	0,0000 PCE		
Weight:	3,0769 g		
Colour:	White		
Width:	148 mm		
Height:	210 mm		
Coding			
		Expiry date:	Yes
		Lot code:	YDDDLLTT (Year/Daycode/Product online/Time of being packed or palletised)
Tertiary packaging			
Description:	Sheet	Material:	Corrugated board
Quantity:	3,0000 PCE		
Weight:	356 g		
Surface:	0,89 m2		
Colour:	Brown		
Length:	1.155 mm		
Width:	767 mm		

FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present Yes	Mesh	Remarks Mesh size for individual ingredients - refer to Factory Passport
Filters:	Yes		Inline Filter 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:	

Article number: 10141721

Last changed on: 12.07.2025

LEGAL INFORMATION**International ingredient numbering**

Type	Number	Remarks
CN code (EU)	19012000007012	

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

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.

Last changed on: 12.07.2025
Change: Ingredient declaration