PRODUCT DATA SHEET

BAKER[&]**BAKER**

dedicated to delight

www.bakerandbaker.eu

Last changed on:

B&B Caramel shortcake 10 x 2 (frozen)

MATERIAL CODES

Article number		
Baker & Baker article number	10186369	
Company	Product code	
Baker & Baker Products UK LTD	VFW	
Baker & Baker Global	10186369	
Baker & Baker FRANCE SARL	19200	
Baker & Baker GERMANY GmbH	5014951900734	
Baker & Baker MAGYARORSZÁG KFT	7141141	
Baker & Baker ITALIA S.R.L.	90073	
Baker & Baker POLSKA SP Z O.O.	501809	
Baker & Baker BENELUX BV	29279	
Others		
EAN code	5014951900734	

NAME OF THE FOOD

Name of the food:

Chocolate topped caramel shortcake, quick frozen

PRODUCT DESCRIPTION



Bakery goods

Chocolate topped caramel shortcake, quick frozen

GENERAL INFORMATION

Country of origin:	Great Britain	Continent of origin:	Europe
Physical condition:	Frozen		

USER INSTRUCTION				
Application				
Thaw and serve				
Working instructions				
Thawing:	Time:	60 - 120 min	Temperature:	20 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight Per portion:	65 g			
Weight Tray:	650 g			
Height:	18 mm			
Length:	84 mm	81 - 87 mm		
Width:	49 mm	46 - 52 mm		

SENSORIAL INFORMATION

Taste:	Chocolaty	Odour:	Cake	
Visual aspect:	Frozen	Colour:	Marbled	
Structure:	Chewy			

Article number:

Last changed on:

12.01.2022

INGREDIENT DECLARATION

10186369

Caramel filling (32%) (Sugar; Glucose syrup; Palm fat; Sweetened condensed milk (MILK, Sugar); Rapeseed oil; Salt; Emulsifier: SOYA lecithin; Flavouring; Colour: Curcumin, Annatto bixin; Preservative: SULPHUR dioxide); WHEAT flour (WHEAT flour; Calcium carbonate; Iron; Niacin; Thiamine); Chocolate flavour coating (13%) (Sugar; Palm fat; WHEY powder; WHEAT flour (WHEAT flour, Calcium carbonate, Iron, Niacin, Thiamin); Fat reduced cocoa powder; Emulsifier: Polyglycerol polyricinoleate; SOYA lecithin, Flavouring); Sugar; Margarine (Vegetable fats: Palm, Coconut; Rapeseed oil; Water; Emulsifier: Mono- and diglycerides of fatty acids; Flavouring); BUTTER; Rice flour.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	2.104 kJ	(503 kcal)
Fat:	26,9 g	
of which saturated fatty acids:	14,6 g	
of which mono unsaturated fatty acids:	8,6 g	
of which poly unsaturated fatty acids:	2,1 g	
Carbohydrate:	61,2 g	
of which sugars:	32,8 g	
Fibre:	1,3 g	
Protein:	3,4 g	
Salt (Na x 2.5):	0,363 g	
Per portion (65 G)		
Energy:	1.368 kJ	(327 kcal)
Fat:	17,5 g	
of which saturated fatty acids:	9,5 g	
of which mono unsaturated fatty acids:	5,6 g	
of which poly unsaturated fatty acids:	1,3 g	
Carbohydrate:	39,8 g	
of which sugars:	21,3 g	
Fibre:	0,8 g	
Protein:	2,2 g	
Salt (Na x 2.5):	0,236 g	

ADDITIONAL NUTRITIONAL INFORMATION				
Per 100 grams product				
Fats of which trans unsaturated fatty acids:	0,5 g			
Fats of which animal derived trans fatty acids:	0,4 g			
Fats of which non-animal derived trans fatty acids:	0,1 g			
Salt (NaCl):	364,2 mg			
Minerals - Sodium:	145,1 mg			
Water:	7,9 g			

REFERENCE INTAKES INFORMATION

Per 100 grams product	ADULTS	
Energy:	25 %	
Total fat:	38 %	
Saturates:	73 %	
Carbohydrate:	24 %	
Sugars:	36 %	
Protein:	7 %	
Salt:	6 %	
Per portion (65 G)	ADULTS	
Energy:	16 %	
Total fat:	25 %	
Saturates:	47 %	
Carbohydrate:	15 %	
Sugars:	24 %	
Protein:	4 %	
Salt:	4 %	

dedicated to delight

Article number:

B&B Caramel shortcake 10 x 2 (frozen)

Last changed on:

12.01.2022

ALLERGENS INFORMATION

10186369

llergen	Present			
	product	production line	factory	
egal allergens (according to Regulation (EU) No 1169/2011)				
Cereals containing gluten and products thereof	Yes	Yes	Yes	
Vheat	Yes	Yes	Yes	
lye	No	No	No	
Barley	No	Yes	Yes	
Dat	No	Yes	Yes	
spelt	No	No	No	
horasan wheat	No	No	No	
crustaceans and products thereof	No	No	No	
ggs and products thereof	No	Yes	Yes	
ish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
oybeans and products thereof	Yes	Yes	Yes	
Ailk and products thereof (including lactose)	Yes	Yes	Yes	
luts and products thereof	No	Yes	Yes	
Imonds	No	Yes	Yes	
lazelnuts	No	Yes	Yes	
Valnuts	No	No	No	
Cashew	No	No	No	
Pecan nuts	No	Yes	Yes	
Brazil nuts	No	No	No	
Pistachio nuts	No	No	No	
lacadamia/Queensland nuts	No	No	No	
celery and products thereof	No	No	No	
lustard and products thereof	No	No	No	
esame and products thereof	No	No	No	
sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	11 PPM *	Yes	Yes	
upine and products thereof	No	No	No	
Iolluscs 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 expres	sed as SO2 need to be labelled.		
May contain" allergens				
lay contain traces of: NUTS.				
ased on the factory's risk analysis and risk management the presence by cross	contaminations of some alle	rgens in the production line	is avoided.	

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: 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

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

MICROBIOLOGICAL INFORMATION						
	UOM	М	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				UKAS Accredited Method
E. coli:	/ 1 g	10				UKAS Accredited Method
Moulds:	/ g	100				UKAS Accredited Method
Yeasts:	/ g	100				UKAS Accredited Method
Staphylococcus aureus:	/ g	20				UKAS Accredited Method
Salmonella:	/ 25 g	Not				UKAS Accredited Method
	-	detectable				

Article number:

10186369

Last changed on:

12.01.2022

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	366 Days
Storage temperature:	< -18 °C
Storage advice:	Frozen, Defrost thoroughly before serving, After thawing, do not refreeze.
Storage conditions after thawing (La	ab simulation)
Shelf life:	7 Days
Storage temperature:	20 °C
Storage advice:	After thawing, do not refreeze., Ambient
Storage conditions after thawing (La	ab simulation)
Shelf life:	7 Days
Storage temperature:	4 - 7 °C
Storage advice:	After thawing, do not refreeze., Chilled
Transport conditions	
Transport temperature:	< -18 °C

PACKAGING INFORMATION

Distribution unit					
Weight net:	1,300 kg	Weight gross:	1,495 kg	Number of pieces:	20 PCE
Pallet			-		
Pallet type:	Pallet 1000 X 1200				
DU's per layer:	9 PCE	Layers:	15 PCE	DU's per pallet:	135 PCE
Weight net:	175,5 kg	Weight gross:	227 kg	Total pallet height:	92,5 cm
Primary packaging					
Description:	U-card		Material:	Folding Boxboard	
Quantity:	2,0000 PCE				
Weight:	15,50 g				
Colour:	White				
Length:	180 mm				
Width:	275 mm				
Height:	25 mm				
Description:	Film		Material:	OPP	
Quantity:	0,0100 KG				
Colour:	Transparent				
Width:	460 mm				
Description:	Bag		Material:	MDPE	
Quantity:	0,0000 PCE				
Weight:	51,58 g				
Colour:	Red				
Width:	640 mm				
Height:	850 mm				
Secondary packaging					
Description:	Box		Material:	Corrugated board	
Quantity:	1,0000 PCE				
Weight:	151,62 g				
Colour:	White				
Length (outside): Width (outside):	391 mm				
Height (outside):	295 mm 51 mm				
• • •					
Description:	Label		Material:	Paper	
Quantity:	1,0000 PCE				
Weight: Colour:	1,2495 g White				
Width:	85 mm				
Height:	150 mm				
-			Madagala	Dener	
Description:	Label		Material:	Paper	
Quantity: Weight:	0,0000 PCE				
Colour:	3,0769 g White				
Width:	148 mm				
Height:	210 mm				
Coding	210 mm				
Production date:	Batch number	Expiry date:	Yes	Lot code:	Batch number
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes	ouppilot.	103	material code.	100
Tertiary packaging					
Description:	Stretchwrap		Material:	LLDPE	
Quantity:	0,1998 KG				
Width:	400 mm				

B&B Caramel shortcake 10 x 2 (frozen)

Last changed on:

Article number:

12.01.2022

FOOD SAFETY / HACCP

Physical hazards - specific control system					
	Present		Remarks		
Metal detection:	Yes		1.0mm Fe 1.2mm Non Fe 1.5mm SS - individually wrapped bars, 4.0mm FE - all foils 2.5 Fe, 3.0mm Non Fe, 3.0mm SS - multipacks		
Ferrous: Non-ferrous: Stainless steel:		Ø control device: Ø control device: Ø control device:	2.3 Fe, 3.0mm Non Fe, 3.0mm 33 - multipacks		

LEGAL INFORMATION

International ingredient numbering Type Number

 Type
 Number
 Remarks

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

10186369

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: 12.01.2022 Change: Origin (Information Sheet On Origin Of Raw Materials), Ingredient declaration, Nutritional information