

PRODUCT DATA SHEET

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BAKER & BAKER
dedicated to delight

Last changed on: 20.04.2021

B&B Luxury brownie 10 x 2 (frozen)

MATERIAL CODES

Article number	
Baker & Baker article number	10204830
Company	
Baker & Baker Products UK LTD	VIM
Baker & Baker Global	10204830
Others	
CN code (EU)	19059070007947

NAME OF THE FOOD

Name of the food:	Chocolate brownie with milk chocolate and dark chocolate pieces, quick frozen
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PRODUCT DESCRIPTION

Bakery goods
Chocolate brownie with milk chocolate and dark chocolate pieces. Thaw and serve

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: 25 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	750 g			
Length:	84 mm	81 - 87 mm		
Width:	49 mm	46 - 52 mm		

SENSORIAL INFORMATION

Total product			
Taste:	Chocolaty	Odour:	Chocolate, Cake
Visual aspect:	Regular shape, With chocolate chunks	Colour:	Dark brown
Structure:	Spongy	Colour bottom	Dark brown
Colour top	Dark brown		

INGREDIENT DECLARATION

Sugar; WHOLE EGG; BUTTER; WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Iron; Niacin; Thiamine); Whole milk chocolate(11%) (Sugar;Cocoa butter; WHOLE MILK POWDER; Cocoa mass; Emulsifier: SOYA LECITHINS; Flavouring); Dark chocolate (8,4%) (Sugar; Cocomass; Cocoa butter; Emulsifier: SOYA LECITHINS; Natural vanilla flavouring); Fat reduced cocoa powder (4,2%); Stabiliser:Acacia gum; Flavouring; Preservative: Potassium sorbate.

NUTRITIONAL INFORMATION

Per 100 grams product			
Energy:		1.856 kJ	(443 kcal)
Fat:		21,0 g	
of which saturated fatty acids:		12,6 g	
of which mono unsaturated fatty acids:		6,2 g	
of which poly unsaturated fatty acids:		1,0 g	
Carbohydrate:		54,9 g	
of which sugars:		45,2 g	
Fibre:		4,9 g	
Protein:		6,0 g	
Salt (Na x 2.5):		0,127 g	

Article number: 10204830

Last changed on: 20.04.2021

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

Fats of which trans unsaturated fatty acids:	0,8 g
Fats of which animal derived trans fatty acids:	0,8 g
Fats of which non-animal derived trans fatty acids:	0,0 g
Salt (NaCl):	25,9 mg
Minerals - Sodium:	50,9 mg
Water:	11,5 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
Cashew	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	3 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 traces of: NUTS.			
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.

SUSTAINABILITY

Type:	No PO/PK	Value:	Supply chain model:
Type:	Cocoa - non UTZ	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:	10204830	Last changed on:	20.04.2021
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MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				UKAS Accredited Method
E. coli:	/ 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 detectable				UKAS Accredited Method

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	366 Days
Storage temperature:	< -18 °C
Storage advice:	Frozen, After thawing, do not refreeze.
Storage conditions after thawing (Lab simulation)	
Shelf life:	7 Days
Storage temperature:	10 - 20 °C
Storage advice:	Ambient
Transport conditions	
Transport temperature:	< -18 °C

Article number: 10204830	Last changed on: 20.04.2021
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PACKAGING INFORMATION

Distribution unit			
Weight net: 1,500 kg	Weight gross: 1,696 kg	Number of pieces: 2 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: 202,5 kg	Weight gross: 254 kg	Total pallet height: 91,5 cm	
Primary packaging			
Description: Sheet		Material: Paper	
Quantity: 0,1250 PCE			
Weight: 8,52 g			
Length: 525 mm			
Width: 825 mm			
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: 0,0110 KG			
Colour: Transparent			
Width: 460 mm			
Secondary packaging			
Description: Box		Material: Corrugated board	
Quantity: 1,0000 PCE			
Weight: 151,62 g			
Colour: White			
Length (outside): 391 mm			
Width (outside): 295 mm			
Height (outside): 51 mm			
Description: Label		Material: Paper	
Quantity: 2,0000 PCE			
Weight: 1,2495 g			
Colour: White			
Width: 85 mm			
Height: 150 mm			
Description: Stretchwrap		Material: LLDPE	
Quantity: 0,0011 KG			
Colour: Clear			
Width: 400 mm			
Coding			
	Expiry date: Yes	Lot code: DD/MMM/YY SN (Day/Month/Year Shift code)	
Name: Yes	Supplier: Yes	Material code: Yes	
Tertiary packaging			

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:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	

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LEGAL INFORMATION**International ingredient numbering**

Type	Number	Remarks
CN code (EU)	19059070007947	

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.

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Change: Nutritional information