

PRODUCT DATA SHEET

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BAKER & BAKER
dedicated to delight

Last changed on: 30.11.2021

B&B Flapjack 10 x 2 (frozen)

MATERIAL CODES

Article number	
Baker & Baker article number	10186379
Company	Product code
Baker & Baker Global	10186379
Baker & Baker BENELUX BV	29258
Baker & Baker FRANCE SARL	19202
Baker & Baker GERMANY GmbH	5014951900710
Baker & Baker MAGYARORSZÁG KFT	7141138
Baker & Baker ITALIA S.R.L.	90071
Others	
EAN code	5014951900710
CN code (EU)	19041090007012

NAME OF THE FOOD

Name of the food:	Flapjacks, quick frozen
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PRODUCT DESCRIPTION



Bakery product, Frozen

Flapjacks. 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: 20 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight Per portion:	90 g			
Weight Tray:	900 g			
Length:	49 mm	46 - 52 mm		
Width:	84 mm	81 - 87 mm		

SENSORIAL INFORMATION

Taste:	Oat	Odour:	Odourless, neutral
Visual aspect:	Rectangular	Colour:	Golden
Structure:	Chewy		

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FORMULATION

Ingredient	E-Number	%*	
Oat		45	
Partially inverted sugar syrup		25	
Margarine		15	
Vegetable fats			10
	Palm		8
	Coconut		2
Rapeseed oil			4
Water			3
Emulsifier			< 1
	Mono- and diglycerides of fatty acids	E 471	< 1
Flavouring			< 1
Sweetened condensed skimmed milk		7	
Skimmed milk			3
Sugar			3
Brown sugar		4	

* Rounded values. The rounding is as follows: > 10 %: Rounded at 5 % (12,4 %: 10 % and 12,5 %: 15 %)
> 1 % - < 10 %: Rounded at 1 % (2,4 %: 2 % and 2,5 %: 3 %)
< 1 %: < 1 %

INGREDIENT DECLARATION

OAT (46%); Partially inverted sugar syrup; Margarine (Vegetable fats: Palm, Coconut; Rapeseed oil; Water; Emulsifier: Mono- and diglycerides of fatty acids; Flavouring); Sweetened condensed skimmed MILK (Skimmed MILK; Sugar); Brown sugar.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.821 kJ	(434 kcal)
Fat:	18,7 g	
of which saturated fatty acids:	6,9 g	
of which mono unsaturated fatty acids:	7,5 g	
of which poly unsaturated fatty acids:	3,0 g	
Carbohydrate:	57,7 g	
of which sugars:	31,3 g	
Fibre:	4,4 g	
Protein:	6,6 g	
Salt (Na x 2.5):	0,2504 g	
Per portion (90 G)		
Energy:	1.639 kJ	(391 kcal)
Fat:	16,9 g	
of which saturated fatty acids:	6,2 g	
of which mono unsaturated fatty acids:	6,8 g	
of which poly unsaturated fatty acids:	2,7 g	
Carbohydrate:	52,0 g	
of which sugars:	28,1 g	
Fibre:	3,9 g	
Protein:	5,9 g	
Salt (Na x 2.5):	0,2253 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):	249,6 mg
Minerals - Sodium:	100,1 mg
Water:	10,7 g

REFERENCE INTAKES INFORMATION

Per 100 grams product	ADULTS
Energy:	22 %
Total fat:	27 %
Saturates:	34 %
Carbohydrate:	22 %
Sugars:	35 %
Protein:	13 %
Salt:	4 %
Per portion (90 G)	ADULTS
Energy:	20 %
Total fat:	24 %

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Saturates:	31 %		
Carbohydrate:	20 %		
Sugars:	31 %		
Protein:	12 %		
Salt:	4 %		

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	No	Yes	Yes
Rye	No	No	No
Barley	No	Yes	Yes
Oat	Yes	Yes	Yes
Spelt	No	No	No
Khorasan wheat	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	Yes	Yes
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	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	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 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:	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:	No	Suitable for persons with cow's milk protein allergy:	No
Suitable for vegans:	No		

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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:	/ 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 detectable				UKAS Accredited Method

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	< -18 °C
Storage advice:	Frozen, Defrost thoroughly before serving, After thawing, do not refreeze.
Storage conditions after thawing (Lab simulation)	
Shelf life:	7 Days
Storage temperature:	20 °C
Storage advice:	After thawing, do not refreeze., Ambient
Storage conditions after thawing (Lab simulation)	
Shelf life:	7 Days
Storage temperature:	4 - 7 °C
Storage advice:	After thawing, do not refreeze., Chilled
Transport conditions	
Transport temperature:	< -18 °C

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PACKAGING INFORMATION

Distribution unit					
Weight net:	1,800 kg	Weight gross:	1,995 kg	Number of pieces:	20 PCE
Pallet					
Pallet type:	Pallet 1000 X 1200			DU's per pallet:	135 PCE
DU's per layer:	9 PCE	Layers:	15 PCE	Total pallet height:	92,5 cm
Weight net:	243 kg	Weight gross:	295 kg		
Primary packaging					
Description:	Sheet	Material:	Paper		
Quantity:	0,0000 PCE				
Weight:	16,2 g				
Colour:	White				
Length:	495 mm				
Width:	800 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:	0,0240 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				
Coding					
		Lot code:	DD/MMM/YY SN (Day/Month/Year Shift code)		
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:	1,0000 PCE				
Weight:	1,2495 g				
Colour:	White				
Width:	85 mm				
Height:	150 mm				
Description:	Label	Material:	Paper		
Quantity:	0,0000 PCE				
Weight:	3,0769 g				
Colour:	White				
Width:	148 mm				
Height:	210 mm				
Coding					
Production date:	Batch number	Expiry date:	Yes	Lot code:	Batch number
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				
Tertiary packaging					
Description:	Stretchwrap	Material:	LLDPE		
Quantity:	0,1998 KG				
Width:	400 mm				

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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:	

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19041090007012	
All products are conform to the European and National food legislation.		

STATEMENT

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Last changed on:	30.11.2021
Change:	Ingredient declaration, Nutritional information, Origin (Information Sheet On Origin Of Raw Materials), Packaging Information