PRODUCT DATA SHEET

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BAKER & BAKER
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Last changed on: 19.01.2026

B&B Chocolate Chip Flapjack 80g

MATERIAL CODES

Article number	
Baker & Baker article number	**10141763**

Company	**Product code**
Baker & Baker GERMANY GmbH	5025183028455
Baker & Baker Products UK LTD	CTX
Baker & Baker Global	10141763

Others	
EAN code	5025183028455
CN code (EU)	19012000007947

NAME OF THE FOOD

Name of the food: Flapjacks with milk chocolate chunks, unbaked, quick frozen

PRODUCT DESCRIPTION

Frozen bakery product, unbaked.
Ready to bake flapjack slab with visible chocolate chunks.

Slab is scored to sufficient depth. The pucks should break off cleanly resulting in evenly shaped individual pucks.
15 flapjack pucks per slab, 4 slabs per case.

GENERAL INFORMATION

Physical condition: Quick frozen
Country of origin: United Kingdom

USER INSTRUCTION

General advice

WARNING - DO NOT EAT RAW DOUGH

Application

Bake from frozen
The time and temperature information is indicative and dependent on the operating conditions.

Working instructions

Baking (Convection oven):	**Time:**	13 - 15 min	**Temperature:**	165 °C
Baking (Traditional oven):	**Time:**	12 - 14 min	**Temperature:**	185 - 200 °C

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PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight Per portion:	80 g	75 - 85 g		per piece, unbaked
Weight total:	1.200 g	1150 - 1250 g		per slab, unbaked
Length:	85 mm	75 - 95 mm	Baked	
Width:	85 mm	75 - 95 mm	Baked	

SENSORIAL INFORMATION

Baked

Taste:	Sweet, Buttery, Cereals, Milk chocolate	**Odour:**	Fresh, Baked, Cereals
Visual aspect:	Coarse, Square, With chocolate pieces	**Colour:**	Golden brown
Structure:	Soft, Chewy, Moist		

Remarks: Visual aspect: Golden brown baked flapjack with an oaty appearance and visible chocolate chunks
Remarks: Structure: Soft bite with a soft chewy and moist centre, slightly crispier at the edges. Oat texture apparent.

INGREDIENT DECLARATION

OATS (30%); Milk chocolate (22%) (Sugar; Whole milk powder (MILK); Cocoa butter; Cocoa mass; Emulsifier: Lecithins (SOY); Natural vanilla flavouring); Brown sugar; Concentrated butter (MILK); Water; Modified corn starch; Invert sugar syrup; Egg powder (EGG); Raising agent: Diphosphates, Sodium carbonates; Salt; Wheat flour (Wheat flour (WHEAT), Calcium carbonate, Folic acid, Iron, Niacin, Thiamine).

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.926 kJ	(460 kcal)
Fat:	23 g	
of which saturated fatty acids:	13 g	
Carbohydrate:	55 g	
of which sugars:	33 g	
Fibre:	3,2 g	
Protein:	6,1 g	
Salt (Na x 2.5):	0,312 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	Yes
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	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	No	Yes
Almonds	No	No	Yes
Hazelnuts	No	No	Yes
Walnuts	No	No	Yes
Cashews	No	No	No
Pecan nuts	No	No	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 *	No	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.

SUSTAINABILITY

Type:	This product does not contain palm or palm kernel oil or derivatives thereof	Value:	Supply chain model:
Type:	Cocoa - Not sustainably sourced	Value:	Supply chain model:

DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes
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
Yeasts and moulds:	**/ g**	1 000				UKAS Accredited Method
Staphylococcus aureus:	**/ 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:	240 Days
Storage temperature:	Frozen: < -18 °C
Storage advice:	Frozen, After thawing, do not refreeze., Keep frozen until baking

Storage conditions after baking (Lab simulation)

Shelf life:	1,5 Days
Storage temperature:	Ambient: 15 - 25 °C
Storage advice:	Ambient, Store in a cool and dry place.

Transport conditions

Transport temperature:	-18 °C

PACKAGING INFORMATION

Distribution unit

Weight net:	4,80 kg	**Weight gross:**	4,944 kg	**Number of pieces:**	60 PCE

Primary packaging

Description:	Bag	**Material:**	HDPE
Description:	Sheet	**Material:**	Paper

Secondary packaging

Description:	Label	**Material:**	Paper
Description:	Box	**Material:**	Corrugated board

LEGAL INFORMATION

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.