

**PRODUCT DATA SHEET**

www.bakerandbaker.eu

**BAKER&BAKER**  
dedicated to delight

Last changed on:

04.04.2022

**Inactive 26.11.2021 MW B&B White Chocolate Cookie Puck 50g****MATERIAL CODES****Article number**

Baker &amp; Baker article number

**10083739****Company****Product code**Baker & Baker GERMANY GmbH  
Baker & Baker Global  
Baker & Baker MAGYARORSZÁG KFT  
CN  
RU4017040885920  
10083739  
7141111  
S12000009  
88592K**Others**EAN code  
CN code (EU)4017040885920  
19012000007847**NAME OF THE FOOD****Name of the food:** Cookie puck with white chocolate chips, unbaked, quick frozen**PRODUCT DESCRIPTION**

Frozen bakery product, unbaked.

Ready to bake pre-portioned cookie puck with white chocolate chips, unbaked, quick frozen

**GENERAL INFORMATION****Country of origin:**

Great Britain

**Physical condition:**

Frozen

**USER INSTRUCTION****General advice**

1. Remove correct amount of cookies from box, replace box in freezer
2. Cookies are baked from frozen. Tray up onto a greaseproof lined, flat baking tray, leaving enough space for the cookies to spread. Bake using the following guidelines:  
Deck Oven 13-15 mins at 175 °C (double tray)  
Rack Oven 12-14 mins at 175-180 °C  
Fan Assisted Oven 11-13 mins at 165 °C
3. Cool for 45 minutes and place on display.

**Application**

Bake from frozen

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

**Working instructions**

|                                  |                          |                            |
|----------------------------------|--------------------------|----------------------------|
| <b>Baking (Deck oven):</b>       | <b>Time:</b> 13 - 15 min | <b>Temperature:</b> 175 °C |
| <b>Baking (Convection oven):</b> | <b>Time:</b> 11 - 13 min | <b>Temperature:</b> 165 °C |

**Article number:** 10083739 **Last changed on:** 04.04.2022

**PRODUCT DIMENSIONS**

|                      | Target | Interval   | Method | Remark |
|----------------------|--------|------------|--------|--------|
| <b>Weight dough:</b> | 50 g   | 45 - 55 g  |        |        |
| <b>Diameter:</b>     | 93 mm  | 88 - 98 mm | Baked  |        |

**SENSORIAL INFORMATION**

| Baked                 |                                 |                |              |
|-----------------------|---------------------------------|----------------|--------------|
| <b>Taste:</b>         | Sweet, Buttery, White chocolate | <b>Odour:</b>  | Fresh, Baked |
| <b>Visual aspect:</b> | With chocolate chunks           | <b>Colour:</b> | Golden       |
| <b>Structure:</b>     | Soft, Chewy                     |                |              |

**INGREDIENT DECLARATION**

WHEAT flour (WHEAT flour; Calcium carbonate; Niacin; Iron; Thiamine); Sugar; White chocolate chips (22%) (Sugar; Cocoa butter; Whole MILK powder; Sweet whey powder (MILK); Lactose (MILK); MILK fat; Emulsifier: SOYA lecithin; Flavouring); Vegetable fats: Palm, Coconut; Water; Rapeseed oil; Butter (MILK); Whey powder (MILK); Humectant: Glycerol; Raising agent: Sodium carbonates, Diphosphates; Molasses; Salt; Flavouring; Emulsifier: Mono- and diglycerides of fatty acids.

**NUTRITIONAL INFORMATION**

| Per 100 grams product                  |                     |
|--|---------------------|
| <b>Energy:</b>                         | 1.964 kJ (469 kcal) |
| <b>Fat:</b>                            | 21,8 g              |
| of which saturated fatty acids:        | 10,4 g              |
| of which mono unsaturated fatty acids: | 8,1 g               |
| of which poly unsaturated fatty acids: | 2,2 g               |
| <b>Carbohydrate:</b>                   | 64,4 g              |
| of which sugars:                       | 40,4 g              |
| <b>Fibre:</b>                          | 1,1 g               |
| <b>Protein:</b>                        | 3,6 g               |
| <b>Salt (Na x 2.5):</b>                | 0,5365 g            |
| Per portion (50 G)                     |                     |
| <b>Energy:</b>                         | 982 kJ (234 kcal)   |
| <b>Fat:</b>                            | 10,9 g              |
| of which saturated fatty acids:        | 5,2 g               |
| of which mono unsaturated fatty acids: | 4,1 g               |
| of which poly unsaturated fatty acids: | 1,1 g               |
| <b>Carbohydrate:</b>                   | 32,2 g              |
| of which sugars:                       | 20,2 g              |
| <b>Fibre:</b>                          | 0,6 g               |
| <b>Protein:</b>                        | 1,8 g               |
| <b>Salt (Na x 2.5):</b>                | 0,2682 g            |

**ADDITIONAL NUTRITIONAL INFORMATION**

| Per 100 grams product                                      |          |
|--|----------|
| <b>Fats of which trans unsaturated fatty acids:</b>        | 0,3 g    |
| <b>Fats of which animal derived trans fatty acids:</b>     | 0,2 g    |
| <b>Fats of which non-animal derived trans fatty acids:</b> | 0,1 g    |
| <b>Salt (NaCl):</b>  | 151,3 mg |
| <b>Minerals - Sodium:</b>                                  | 214,6 mg |
| <b>Water:</b>  | 10,3 g   |

**REFERENCE INTAKES INFORMATION**

| Per 100 grams product | ADULTS |
|-----------------------|--------|
| <b>Energy:</b>        | 23 %   |
| <b>Total fat:</b>     | 31 %   |
| <b>Saturates:</b>     | 52 %   |
| <b>Carbohydrate:</b>  | 25 %   |
| <b>Sugars:</b>        | 45 %   |
| <b>Protein:</b>       | 7 %    |
| <b>Salt:</b>          | 9 %    |
| Per portion (50 G)    | ADULTS |
| <b>Energy:</b>        | 12 %   |
| <b>Total fat:</b>     | 16 %   |
| <b>Saturates:</b>     | 26 %   |
| <b>Carbohydrate:</b>  | 12 %   |
| <b>Sugars:</b>        | 22 %   |
| <b>Protein:</b>       | 4 %    |
| <b>Salt:</b>          | 4 %    |

Article number: 10083739 Last changed on: 04.04.2022

**ALLERGENS INFORMATION**

| Allergen   | Present |                 |         |
|--|---------|-----------------|---------|
|  | product | production line | factory |
| <b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>   |         |                 |         |
| <b>Cereals containing gluten and products thereof</b>  | Yes     | Yes             | Yes     |
| Wheat  | Yes     | Yes             | Yes     |
| Rye  | No      | No              | No      |
| Barley   | No      | Yes             | Yes     |
| Oat  | No      | Yes             | Yes     |
| Spelt  | No      | No              | Yes     |
| Khorasan wheat   | No      | No              | No      |
| <b>Crustaceans and products thereof</b>  | No      | No              | No      |
| <b>Eggs and products thereof</b>   | No      | Yes             | Yes     |
| <b>Fish and products thereof</b>   | No      | No              | No      |
| <b>Peanuts and products thereof</b>  | No      | No              | No      |
| <b>Soybeans and products thereof</b>   | Yes     | Yes             | Yes     |
| <b>Milk and products thereof (including lactose)</b>   | Yes     | Yes             | Yes     |
| <b>Nuts and products thereof</b>   | No      | Yes             | Yes     |
| Almonds  | No      | Yes             | Yes     |
| Hazelnuts  | No      | Yes             | Yes     |
| Walnuts  | No      | Yes             | Yes     |
| 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      |
| <b>Celery and products thereof</b>   | No      | No              | No      |
| <b>Mustard and products thereof</b>  | No      | No              | No      |
| <b>Sesame and products thereof</b>   | No      | No              | No      |
| <b>Sulphur dioxide and sulphites at concentrations &gt; 10 mg/kg or &gt; 10 mg/l</b>   | 0 PPM * | No              | Yes     |
| <b>Lupine and products thereof</b>   | No      | No              | No      |
| <b>Molluscs and products thereof</b>   | 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. |         |                 |         |
| <b>"May contain" allergens</b>   |         |                 |         |
| May contain traces of: NUTS, EGG.  |         |                 |         |

**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  |   |    |

**MICROBIOLOGICAL INFORMATION**

|                               | UOM    | M      | m | n | c: > m | Method / Remarks   |
|-------------------------------|--------|--------|---|---|--------|--|
| <b>Total viable count:</b>    | / g    |        |   |   |        |  |
| <b>Staphylococcus aureus:</b> | / g    | 500    |   |   |        | UKAS Accredited Method, ISO 6888-1, Random Sample taken from the line weekly with the view of testing all product groups annually    |
| <b>Salmonella:</b>            | / 25 g | Absent |   |   |        | UKAS Accredited Method, ISO 6579:2002, Random Sample taken from the line weekly with the view of testing all product groups annually |

Article number: 10083739 Last changed on: 04.04.2022

**SHELF LIFE AND LOGISTICAL INFORMATION**

**Storage conditions**

Shelf life after production: 540 Days  
Storage temperature: < -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: < 25 °C  
Storage advice: Store in a cool and dry place.

**Transport conditions**

Transport temperature: < -18 °C

**PACKAGING INFORMATION**

**Distribution unit**

Weight net: 4,5 kg Weight gross: 4,7 kg Number of pieces: 90 PCE

**Pallet**

Pallet type: Pallet 1000 X 1200  
DU's per layer: 16 PCE Layers: 9 PCE DU's per pallet: 144 PCE  
Weight net: 648 kg Weight gross: 701,8 kg Total pallet height: 167,2 cm

**Primary packaging**

Description: Bag Material: HDPE  
Quantity: 1,0000 PCE  
Weight: 12,9 g  
Colour: Blue  
Width: 340 mm  
Height: 620 mm

**Secondary packaging**

Description: Label Material: Paper  
Quantity: 2,0000 PCE  
Weight: 1,6660 g  
Colour: White  
Width: 170 mm  
Height: 100 mm

Description: Box Material: Corrugated board  
Quantity: 1,0000 PCE  
Weight: 143 g  
Colour: Brown  
Length (outside): 296 mm  
Width (outside): 246 mm  
Height (outside): 168 mm

**Coding**

Expiry date: Yes Lot code: YDDDB(T), YDDDLLTT  
(Year/Daycode/Producti  
online/Time of being  
packed or palletised)

**Tertiary packaging**

Description: Stretchwrap Material: LLDPE  
Quantity: 0,4000 KG  
Width: 500 mm

Description: Sheet Material: Corrugated board  
Quantity: 1,0000 PCE  
Weight: 356 g  
Surface: 0,89 m2  
Colour: Brown  
Length: 1.155 mm  
Width: 767 mm

Description: Glue  
Quantity: 0,0288 KG  
Weight: 20.000 g  
Colour: White

Article number: 10083739 Last changed on: 04.04.2022

**FOOD SAFETY / HACCP**

**Microbiological hazards - specific control system**

**Food Safety / HACCP:**  
**Remarks:** Liquid Egg to be kept in chiller until ready for use. Temperature to remain below 8°C whilst on plant

**Physical hazards - specific control system**

| Sieves:                 | Present<br>Yes | Mesh              | Remarks   |
|-------------------------|----------------|-------------------|---|
|                         |                |                   | Sugar - 2.4mm sieve<br>Flour 0.9 mm sieve<br>Egg 1 mm Sieve<br>Other ingredient specific sieve sizes defined by plant |
| <b>Filters:</b>         | Yes            |                   |   |
| <b>Metal detection:</b> | Yes            |                   |   |
| <b>Ferrous:</b>         |                | Ø control device: | 2,0 mm  |
| <b>Non-ferrous:</b>     |                | Ø control device: | 2,0 mm  |
| <b>Stainless steel:</b> |                | Ø control device: | 2,5 mm  |

**LEGAL INFORMATION**

**International ingredient numbering**

| Type  | Number         | Remarks |
|---|----------------|---------|
| CN code (EU)  | 19012000007847 |         |
| 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.

|                  |  |
|------------------|--|
| Last changed on: | 04.04.2022   |
| Change:          | Ingredient declaration, Origin (Information Sheet On Origin Of Raw Materials), Sustainability, Shelf life and logistical information |