

# PRODUCT DATA SHEET

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Last changed on: 21.07.2025

## B&B Triple Chocolate Shortbread 70g

### MATERIAL CODES

#### Article number

Baker & Baker article number **10191213**

#### Company

#### Product code

Baker & Baker GERMANY GmbH	5025183050739
Baker & Baker POLSKA SP Z O.O.	501811
Baker & Baker Global	10191213
RU	05073K

#### Others

CN code (EU) 19012000007971

### NAME OF THE FOOD

**Name of the food:** Shortbread pucks with white, milk and dark chocolate chunks, unbaked, quick frozen

### PRODUCT DESCRIPTION



Frozen bakery product, unbaked.  
Ready to bake shortbread slab with white, milk and dark chocolate chunks.

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

### GENERAL INFORMATION

**Physical condition:** Frozen  
**Country of origin:** United Kingdom

### USER INSTRUCTION

#### General advice

Baking instructions

1. Defrost for 5 minutes
2. Break off pre-cut portions, place on baking tray
3. Bake according to baking instructions

#### Application

Baking

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

#### Working instructions

<b>Thawing:</b>	<b>Time:</b> 5 min		
<b>Baking (Traditional oven):</b>	<b>Time:</b> 15 min	<b>Temperature:</b>	200 °C
<b>Baking (Convection oven):</b>	<b>Time:</b> 14 min	<b>Temperature:</b>	160 °C

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**PRODUCT DIMENSIONS**

	Target	Interval	Method	Remark
Weight dough:	70 g			per piece, unbaked
Weight total:	1.050 g	1040 - 1060 g		per slab, unbaked
Length:	68 mm			per piece, unbaked
Length:	85 mm	75 - 95 mm	Baked	
Width:	66 mm			per piece, unbaked
Width:	85 mm	75 - 95 mm	Baked	

**SENSORIAL INFORMATION**

Baked			
Taste:	Sweet, Buttery, Chocolate	Odour:	Sweet, Chocolate, Buttery
Visual aspect:	With chocolate pieces	Colour:	Cream colour
Structure:	Short, Dry, Crumbly		

**INGREDIENT DECLARATION**

Wheat flour (WHEAT) (Wheat flour (WHEAT); Calcium carbonate; Folic Acid; Iron; Nicotinamide; Thiamine; Niacin); Butter (MILK) (23%); Belgian milk chocolate (12%) (Sugar; Whole milk powder (MILK); Cocoa butter; Cocoa mass; Emulsifier: Lecithins (SOY); Natural vanilla flavouring); Belgian white chocolate (8.7%) (Sugar; Cocoa butter; Whole milk powder (MILK); Emulsifier: Lecithins (SOY); Natural vanilla flavouring); Sugar; Belgian dark chocolate (4.3%) (Sugar; Cocoa mass; Cocoa butter; Emulsifier: Lecithins (SOY); Natural vanilla flavouring); Water; Modified starch; Raising agent: Diphosphates, Sodium carbonates; Salt.

**NUTRITIONAL INFORMATION**

Per 100 grams product	
Energy:	2.020 kJ (483 kcal)
Fat:	26 g
of which saturated fatty acids:	16 g
Carbohydrate:	56 g
of which sugars:	23 g
Fibre:	2,0 g
Protein:	5,2 g
Salt (Na x 2.5):	0,646 g

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**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	Yes
Barley	No	Yes	Yes
Oat	No	Yes	Yes
Spelt	No	No	No
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	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
<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.

**"May contain" allergens**

May contain: EGG, 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**

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

**DIET INFORMATION**

<b>Suitable for (lacto ovo) vegetarians:</b>	Yes
<b>Suitable for vegans:</b>	No

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**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**

<b>Storage conditions</b>	
Shelf life after production:	240 Days
Storage temperature:	Frozen: < -18 °C
Storage advice:	Frozen, After thawing, do not refreeze., Keep frozen until baking
<b>Storage conditions after baking (Lab simulation)</b>	
Shelf life:	1,5 Days
Storage temperature:	Ambient: 15 - 25 °C
Storage advice:	Ambient, Store in a cool and dry place.
<b>Transport conditions</b>	
Transport temperature:	-18 °C

**PACKAGING INFORMATION**

<b>Distribution unit</b>			
Weight net:	4,200 kg	Weight gross:	4,345 kg
		Number of pieces:	60 PCE
<b>Primary packaging</b>			
Description:	Bag	Material:	HDPE
Description:	Sheet	Material:	Paper
Description:	Sheet	Material:	Corrugated board
<b>Secondary packaging</b>			
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**

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