

PRODUCT DATA SHEET

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B&B Fudge Brownie Sheet


MATERIAL CODES

Article number	
Baker & Baker article number	10143732
Company	Product code
Baker & Baker GERMANY GmbH	4017040880543
Baker & Baker Products UK LTD	KJE
Baker & Baker Global	10143732
Others	
EAN code	4017040880543
CN code (EU)	19059070007007

NAME OF THE FOOD

Name of the food:	Chocolate fudge brownie with chocolate chips on top, quick frozen
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PRODUCT DESCRIPTION



Bakery goods

Rich chocolate fudge brownie with chocolate chips on the top, in rectangular shaped tray

GENERAL INFORMATION

Country of origin:	Great Britain	Continent of origin:	Europe
Physical condition:	Frozen		

USER INSTRUCTION

General advice			
This product must be thoroughly defrosted prior to eating/further preparation.			
Application			
Thaw and serve			
Working instructions			
Thawing:	Time:	90 - 120 min	Temperature: 20 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight Tray:	2,3 kg			
Height:	31 mm	25 - 37 mm		
Length:	400 mm	380 - 420 mm		
Width:	300 mm	280 - 320 mm		

SENSORIAL INFORMATION

Defrosted			
Taste:	Sweet, Chocolate	Odour:	Sweet, Chocolate
Visual aspect:	Rectangular, With chocolate chunks	Colour:	Dark brown
Structure:	Dense, Even crumb		

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FORMULATION

Ingredient		E-Number	%*	
Sugar			35	
Wheat flour			15	
	Wheat flour			15
	Wheat gluten			< 1
	Calcium carbonate	E 170		< 1
	Iron			< 1
	Niacin			< 1
	Thiamine			
Water			15	
Chocolate Chips			9	
	Sugar			6
	Cocoa mass			3
	Cocoa butter			< 1
	Emulsifier			
	Soya lecithin	E 322		
	Flavouring			
Rapeseed oil			9	
Palm fat			6	
Fat reduced cocoa powder			5	
Pregelatinized starch			2	
Egg white powder			1	
Humectant			< 1	
	Glycerol	E 422		< 1
Salt			< 1	
Flavouring			< 1	
	contains milk			
Dried glucose syrup			< 1	
Emulsifier			< 1	
	Lactic acid esters of mono- and diglycerides of fatty acids	E 472b		< 1
	Propane-1,2-diol esters of fatty acids	E 477		< 1
	Mono- and diglycerides of fatty acids	E 471		< 1
Raising agent			< 1	
	Sodium carbonates	E 500		< 1
Skimmed milk powder			< 1	
* 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

Sugar; WHEAT flour (WHEAT flour; WHEAT gluten; Calcium carbonate; Iron; Niacin; Thiamine); Water; Chocolate Chips (9%) (Sugar; Cocoa mass; Cocoa butter; Emulsifier: SOYA lecithin; Flavouring); Rapeseed oil; Palm fat; Fat reduced cocoa powder (4%); Pregelatinized starch; EGG white powder; Humectant: Glycerol; Salt; Flavouring (contains MILK); Dried glucose syrup; Emulsifier: Lactic acid esters of mono- and diglycerides of fatty acids, Propane-1,2-diol esters of fatty acids, Mono- and diglycerides of fatty acids; Raising agent: Sodium carbonates; Skimmed MILK powder.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.800 kJ	(429 kcal)
Fat:	19,0 g	
of which saturated fatty acids:	6,7 g	
of which mono unsaturated fatty acids:	8,4 g	
of which poly unsaturated fatty acids:	3,1 g	
Carbohydrate:	58,8 g	
of which sugars:	43,9 g	
Fibre:	0,9 g	
Protein:	5,2 g	
Salt (Na x 2.5):	0,9030 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):	903,0 mg
Minerals - Sodium:	360,0 mg
Water:	14,4 g

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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: Palm oil Value: 100 % Supply chain model: Mass balance

Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rspo.org.
RSPO ID: 4-0764-16-000-00; RSPO #: CU-RSPO SCC-816623

Type: Cocoa - non UTZ Value: Supply chain model:

DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	No	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		

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MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				UKAS Accredited Method
Enterobacteriaceae:	/ g	100				UKAS Accredited Method
E. coli:	/ 1 g	10				UKAS Accredited Method
Moulds:	/ g	100				UKAS Accredited Method
Yeasts:	/ g	100				UKAS Accredited Method
Bacillus cereus:	/ g	20				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:	546 Days
Storage temperature:	-18 °C
Storage advice:	Frozen, After thawing, do not refreeze.
Storage conditions after baking (Lab simulation)	
Storage temperature:	< 25 °C
Storage advice:	Consume on the day of purchase
Remarks:	Thaw for minimum 1 hour and serve. Consume within 24 hours
Transport conditions	
Transport temperature:	< -18 °C

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PACKAGING INFORMATION

Distribution unit					
Weight net:	4,600 kg	Weight gross:	4,946 kg	Number of pieces:	2 PCE
Pallet					
Pallet type:	Pallet 1000 X 1200		Layers:	10 PCE	DU's per pallet: 80 PCE
DU's per layer:	8 PCE	Weight gross:	420 kg	Total pallet height:	133 cm
Weight net:	368 kg				
Primary packaging					
Description:	Tray	Material:	Paper, Polyester		
Quantity:	2,0000 PCE				
Weight:	42 g				
Colour:	White				
Length:	280 mm				
Width:	380 mm				
Height:	45 mm				
Description:	Bag	Material:	MDPE		
Quantity:	1,0000 PCE				
Colour:	Blue				
Width:	584 mm				
Height:	711 mm				
Description:	Sheet	Material:	Paper		
Quantity:	0,0000 PCE				
Weight:	13,28 g				
Length:	450 mm				
Width:	750 mm				
Description:	Sheet	Material:	Paper		
Quantity:	2,0000 PCE				
Weight:	4,15 g				
Length:	450 mm				
Width:	300 mm				
Coding					
Production date:	No	Expiry date:	Yes	Lot code:	DD/MM/YYYY
Name:	Yes	Supplier:	Yes	Material code:	Yes
Secondary packaging					
Description:	Box	Material:	Corrugated board		
Quantity:	1,0000 PCE				
Weight:	245 g				
Colour:	Brown				
Length (outside):	426 mm				
Width (outside):	328 mm				
Height (outside):	117 mm				
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	1,7625 g				
Colour:	White				
Width:	76 mm				
Height:	251 mm				
Description:	Label	Material:	Paper		
Quantity:	0,0000 PCE				
Weight:	3,0769 g				
Colour:	White				
Width:	148 mm				
Height:	210 mm				
Coding					
Other codes:	Batch number	Expiry date:	Yes	Lot code:	DDMMYYYY
Tertiary packaging					
Description:	Stretchwrap	Material:	LLDPE		
Quantity:	0,2000 KG				
Width:	400 mm				

FOOD SAFETY / HACCP

Physical hazards - specific control system					
Sieves:	Present Yes	Mesh:	2,5 mm	Remarks 1mm mesh for flour/2.5 mm mesh (allows liquid to pass whilst removing foreign bodies of a size likely to cause injury)	
Metal detection:	Yes	Ø control device:	1,2 mm		
Ferrous:		Ø control device:	1,5 mm		
Non-ferrous:		Ø control device:	2,0 mm		
Stainless steel:					
X - ray:	Yes			Metal detection via x ray of all products once packed (1.2 mm Fe, 1.2 mm Non-Fe, 1.2mm SS)	

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LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19059070007007	
All products are conform to the European and National food legislation.		

STATEMENT

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Change:	Others