

**PRODUCT DATA SHEET**

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**BAKER&BAKER**  
dedicated to delight

Last changed on:

19.04.2022

**Inactive 26.11.2021 MW B&B Supreme Double Choc CookiePuck50g****MATERIAL CODES****Article number**

Baker &amp; Baker article number

**10083663****Company****Product code**Baker & Baker GERMANY GmbH  
Baker & Baker Global  
Baker & Baker MAGYARORSZÁG KFT  
CN  
RU  
Baker & Baker BENELUX BV4017040885937  
10083663  
7141110  
S12000010  
88593K  
88593**Others**EAN code  
ITF 14 code  
CN code (EU)4017040885937  
18436039273297  
19012000007107**NAME OF THE FOOD****Name of the food:**

Chocolate flavour cookie puck with chocolate chips, unbaked, quick frozen

**PRODUCT DESCRIPTION**

Frozen bakery product, unbaked.

Ready to bake pre-portioned chocolate flavour cookie puck with dark 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

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**PRODUCT DIMENSIONS**

	Target	Interval	Method	Remark
Weight dough:	50 g	45 - 50 g		
Diameter:	93 mm	88 - 98 mm	Baked	

**SENSORIAL INFORMATION**

Baked			
Taste:	Chocolate, Sweet, Buttery	Odour:	Fresh, Baked
Visual aspect:	With chocolate chunks	Colour:	Dark brown
Structure:	Soft, Chewy, Moist		

**INGREDIENT DECLARATION**

Sugar; WHEAT flour (WHEAT flour; Calcium carbonate; Niacin; Iron; Thiamine); Dark Chocolate Chips (18%) (Cocoa mass; Sugar; Cocoa butter; Fat reduced cocoa powder; Emulsifier: SOYA lecithin); Vegetable fats: Palm, Coconut; Water; Rapeseed oil; Fat reduced cocoa powder (4,0%); Butter (MILK); Whey powder (MILK); Molasses; Raising agent: Sodium carbonates; Salt; Flavouring; Emulsifier: Mono- and diglycerides of fatty acids.

**NUTRITIONAL INFORMATION**

Per 100 grams product		
Energy:	1.904 kJ	(455 kcal)
Fat:	21,9 g	
of which saturated fatty acids:	10,5 g	
of which mono unsaturated fatty acids:	8,6 g	
of which poly unsaturated fatty acids:	2,0 g	
Carbohydrate:	57,6 g	
of which sugars:	38,6 g	
Fibre:	4,1 g	
Protein:	4,4 g	
Salt (Na x 2.5):	0,3412 g	
Per portion (50 G)		
Energy:	952 kJ	(228 kcal)
Fat:	11,0 g	
of which saturated fatty acids:	5,3 g	
of which mono unsaturated fatty acids:	4,3 g	
of which poly unsaturated fatty acids:	1,0 g	
Carbohydrate:	28,8 g	
of which sugars:	19,3 g	
Fibre:	2,1 g	
Protein:	2,2 g	
Salt (Na x 2.5):	0,1706 g	

**ADDITIONAL NUTRITIONAL INFORMATION**

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,2 g
Fats of which animal derived trans fatty acids:	0,1 g
Fats of which non-animal derived trans fatty acids:	0,1 g
Salt (NaCl):	111,0 mg
Minerals - Sodium:	136,5 mg
Water:	11,3 g

**REFERENCE INTAKES INFORMATION**

Per 100 grams product	ADULTS
Energy:	23 %
Total fat:	31 %
Saturates:	53 %
Carbohydrate:	22 %
Sugars:	43 %
Protein:	9 %
Salt:	6 %
Per portion (50 G)	ADULTS
Energy:	11 %
Total fat:	16 %
Saturates:	26 %
Carbohydrate:	11 %
Sugars:	21 %
Protein:	4 %
Salt:	3 %

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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	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

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**SHELF LIFE AND LOGISTICAL INFORMATION**
**Storage conditions**

<b>Shelf life after production:</b>	540 Days
<b>Storage temperature:</b>	< -18 °C
<b>Storage advice:</b>	Frozen, After thawing, do not refreeze., Keep frozen until baking

**Storage conditions after baking (Lab simulation)**

<b>Shelf life:</b>	1,5 Days
<b>Storage temperature:</b>	< 25 °C
<b>Storage advice:</b>	Store in a cool and dry place.

**Transport conditions**

<b>Transport temperature:</b>	< -18 °C
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**PACKAGING INFORMATION**
**Distribution unit**

<b>Weight net:</b> 4,5 kg	<b>Weight gross:</b> 4,7 kg	<b>Number of pieces:</b> 90 PCE
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**Pallet**

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

**Primary packaging**

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

**Secondary packaging**

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

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

<b>Description:</b> Glue	
<b>Quantity:</b> 0,0002 KG	
<b>Weight:</b> 20.000 g	
<b>Colour:</b> White	

**Coding**

<b>Expiry date:</b> Yes	<b>Lot code:</b> YDDDLLTT (Year/Daycode/Producti online/Time of being packed or palletised)
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**Tertiary packaging**

<b>Description:</b> Stretchwrap	<b>Material:</b> LLDPE
<b>Quantity:</b> 0,4000 KG	
<b>Width:</b> 500 mm	

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

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**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 Yes	Mesh	Remarks
			Sugar - 2.4mm sieve Flour 0.9 mm sieve Egg 1 mm Sieve 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)	19012000007107	

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: 19.04.2022  
Change: Origin (Information Sheet On Origin Of Raw Materials), Ingredient declaration, Diet Information, Sustainability, Nutritional information