

PRODUCT DATA SHEET

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Specification valid for products with best before date from: 31.05.2026

Last changed on: 03.12.2024

B&B White Chocolate Cookie Puck 50g

MATERIAL CODES

Article number	
Baker & Baker article number	10083739
Company	
Baker & Baker GERMANY GmbH Baker & Baker Global	Product code 4017040885920 10083739
Others	
EAN code CN code (EU)	4017040885920 19012000007847

NAME OF THE FOOD

Name of the food:	Cookie puck with white chocolate pieces, unbaked, quick frozen
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PRODUCT DESCRIPTION



Frozen bakery product, unbaked.

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

GENERAL INFORMATION

Physical condition:	Frozen
Country of origin:	United Kingdom

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.			
WARNING - DO NOT EAT RAW COOKIE DOUGH			
Working instructions			
Baking (Traditional oven):	Time:	13 min	Temperature: 175 °C
Baking (Convection oven):	Time:	11 - 13 min	Temperature: 165 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight dough:	50 g	45 - 55 g		
Diameter:	88 mm	82 - 94 mm	Baked	

SENSORIAL INFORMATION

Baked			
Taste:	Sweet, Buttery, White chocolate	Odour:	Fresh, Baked
Visual aspect:	With chocolate pieces	Colour:	Golden
Structure:	Soft, Chewy		

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INGREDIENT DECLARATION

Wheat flour (WHEAT) (Wheat flour (WHEAT); Calcium carbonate; Niacin; Iron; Thiamine); Sugar; White chocolate pieces (22%) (Sugar; Cocoa butter; Whole milk powder (MILK); Whey powder (MILK); Milk fat (MILK); Lactose (MILK); Vegetable fats: Palm, Shea, Sal fat, (in varying proportions); Emulsifier: Lecithins (SOY); Flavouring); Palm oil; Water; Rapeseed oil; Butter (MILK); Whey powder (MILK); Humectant: Glycerol; Coconut oil; Raising agent: Sodium carbonates, Diphosphates; Molasses; Salt; Flavourings; Emulsifier: Mono- and diglycerides of fatty acids.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.968 kJ	(470 kcal)
Fat:	22 g	
of which saturated fatty acids:	11 g	
Carbohydrate:	65 g	
of which sugars:	41 g	
Fibre:	1,1 g	
Protein:	3,5 g	
Salt (Na x 2.5):	0,526 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	No	Yes	Yes
Spelt	No	No	No
Khorasan wheat	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	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	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
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	1 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 traces of: NUTS, EGG.

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: 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		
Type: Cocoa - non Rainforest Alliance	Value:	Supply chain model:

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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:	540 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:	Store in a cool and dry place.
Transport conditions	
Transport temperature:	-18 °C

PACKAGING INFORMATION

Distribution unit			
Weight net:	4,5 kg	Weight gross:	4,658 kg
		Number of pieces:	90 PCE
Primary packaging			
Description:	Bag	Material:	HDPE
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 and the UK.

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.