

PRODUCT DATA SHEET

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BAKER & BAKER
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Last changed on: 28.12.2021

B&B Finger Doughnut**MATERIAL CODES**

Article number	
Baker & Baker article number	10165043
Company	Product code
Baker & Baker Global	10165043
Others	
CN code (EU)	19059080007010

NAME OF THE FOOD

Name of the food:	Finger doughnut, quick frozen
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PRODUCT DESCRIPTION

Fried confectionary product., Frozen

Golden brown frozen doughnut finger

GENERAL INFORMATION

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

USER INSTRUCTION

Application			
Thaw and serve			
Working instructions			
Thawing:	Time:	60 - 120 min	Temperature: 25 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	50 g	45 - 55 g		
Height:	39 mm	33 - 45 mm		
Length:	125 mm	115 - 135 mm		
Width:	50 mm	45 - 55 mm		

SENSORIAL INFORMATION

Defrosted			
Taste:	Creamy, Fried	Odour:	Typical, Fried
Visual aspect:	Rectangular	Colour:	Golden brown
Structure:	Soft, Even open texture of dough		

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FORMULATION

Ingredient		E-Number	%*	
Wheat flour			50	
	Wheat flour			50
	Calcium carbonate	E 170		< 1
	Niacin			< 1
	Iron			< 1
	Thiamine			< 1
Water			20	
Palm fat			20	
Dextrose			2	
Yeast			2	
Sugar			2	
Raising agent			< 1	
	Potassium carbonates	E 501		< 1
	Diphosphates	E 450		< 1
	Calcium phosphates	E 341		< 1
Emulsifier			< 1	
	Mono- and diglycerides of fatty acids	E 471		< 1
	Sodium stearoyl-2- lactylate	E 481		< 1
Skimmed milk powder			< 1	
Salt			< 1	
Soy flour			< 1	
Enzymes			< 1	
Flour treatment agent			< 1	
	Ascorbic acid	E 300		< 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

WHEAT flour (WHEAT flour; Calcium carbonate; Niacin; Iron; Thiamine); Water; Palm fat; Dextrose; Yeast; Sugar; Raising agent: Potassium carbonates, Diphosphates, Calcium phosphates; Emulsifier: Mono- and diglycerides of fatty acids, Sodium stearoyl-2- lactylate; Skimmed MILK powder; Salt; SOY flour; Enzymes; Flour treatment agent: Ascorbic acid.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.666 kJ	(398 kcal)
Fat:	21,0 g	
of which saturated fatty acids:	10,3 g	
of which mono unsaturated fatty acids:	7,9 g	
of which poly unsaturated fatty acids:	2,2 g	
Carbohydrate:	45,0 g	
of which sugars:	4,6 g	
Fibre:	1,9 g	
Protein:	6,4 g	
Salt (Na x 2.5):	0,3420 g	
Per portion (50 G)		
Energy:	833 kJ	(199 kcal)
Fat:	10,5 g	
of which saturated fatty acids:	5,2 g	
of which mono unsaturated fatty acids:	4,0 g	
of which poly unsaturated fatty acids:	1,1 g	
Carbohydrate:	22,5 g	
of which sugars:	2,3 g	
Fibre:	0,9 g	
Protein:	3,2 g	
Salt (Na x 2.5):	0,1710 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:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,2 g
Salt (NaCl):	335,8 mg
Minerals - Sodium:	136,8 mg
Water:	28,0 g

REFERENCE INTAKES INFORMATION

Per 100 grams product	ADULTS
Energy:	20 %
Total fat:	30 %

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Saturates:	52 %
Carbohydrate:	17 %
Sugars:	5 %
Protein:	13 %
Salt:	6 %
Per portion (50 G)	ADULTS
Energy:	10 %
Total fat:	15 %
Saturates:	26 %
Carbohydrate:	9 %
Sugars:	3 %
Protein:	6 %
Salt:	3 %

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	No	Yes
Oat	No	No	Yes
Spelt	No	No	Yes
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	No	Yes
Almonds	No	No	Yes
Hazelnuts	No	No	Yes
Walnuts	No	No	Yes
Cashew	No	No	No
Pecan nuts	No	No	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	0 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: 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		

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MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	5 000				UKAS Accredited Method, PCA, ISO 4833, Random Sample taken from the line weekly with the view of testing all product groups annually
Enterobacteriaceae:	/ g	100				UKAS Accredited Method, ISO 21528-2, VRBD agar, Random Sample taken from the line weekly with the view of testing all product groups annually
E. coli:	/ 1 g	10				UKAS Accredited Method, ISO 16649-2, TBX Agar, Random Sample taken from the line weekly with the view of testing all product groups annually
Moulds:	/ g	1 000				UKAS Accredited Method, ISO 21527-1, Random Sample taken from the line weekly with the view of testing all product groups annually
Yeasts:	/ g	1 000				UKAS Accredited Method, ISO 21527-1, Random Sample taken from the line weekly with the view of testing all product groups annually
Bacillus cereus:	/ g	1 000				UKAS Accredited Method, ISO 7932, Random Sample taken from the line weekly with the view of testing all product groups annually
Staphylococcus aureus:	/ g	10				UKAS Accredited Method, ISO 6888-1, Random Sample taken from the line weekly with the view of testing all product groups annually
Salmonella:	/ 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
Listeria monocytogenes:	/25 g	Absent				UKAS Accredited Method, ISO 11290-2, Random Sample taken from the line weekly with the view of testing all product groups annually

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	545 Days
Storage temperature:	< -18 °C
Storage advice:	Frozen, After thawing, do not refreeze.
Storage conditions after thawing (Lab simulation)	
Shelf life:	1 Days
Storage temperature:	< 20 °C
Storage advice:	Ambient, Store in a cool and dry place.
Transport conditions	
Transport temperature:	< -18 °C

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PACKAGING INFORMATION

Distribution unit			
Weight net: 2,8 kg	Weight gross: 3,13 kg	Number of pieces: 56 PCE	
Pallet			
Pallet type: Pallet 1000 X 1200			
DU's per layer: 10 PCE	Layers: 8 PCE	DU's per pallet: 80 PCE	
Weight net: 224 kg	Weight gross: 275,4 kg	Total pallet height: 161,6 cm	
Primary packaging			
Description: Film	Material: OPP		
Quantity: 0,0299 KG			
Colour: Transparent			
Width: 750 mm			
Secondary packaging			
Description: Label	Material: Paper		
Quantity: 1,000 PCE			
Weight: 1,6660 g			
Colour: White			
Width: 170 mm			
Height: 100 mm			
Description: Glue			
Quantity: 0,0004 KG			
Weight: 20.000 g			
Colour: White			
Description: Tray	Material: Corrugated board		
Quantity: 4,0000 PCE			
Weight: 44 g			
Colour: White			
Length (outside): 381 mm			
Width (outside): 280 mm			
Height (outside): 40 mm			
Coding			
	Expiry date: Yes	Lot code: YDDDLLTT (Year/Daycode/Product online/Time of being packed or palletised)	Yes
Name: Yes	Supplier: Yes	Material code:	Yes
Tertiary packaging			
Description: Stretchwrap	Material: LLDPE		
Quantity: 0,4000 KG			
Width: 500 mm			
Description: Tape	Material: PP		
Quantity: 14.968,8000 G			
Colour: Clear			
Width: 48 mm			

FOOD SAFETY / HACCP

Microbiological hazards - specific control system			
Food Safety / HACCP: Freezing			
Remarks: Please see above for details of Micro monitoring			
Chemical hazards specific control system			
Food Safety / HACCP:			
Remarks:			
Physical hazards - specific control system			
Sieves:	Present Yes	Mesh: 10 mm	Remarks Powdered ingredients sieved through 3 mm sieve Rape oil sieved through 1 mm sieve Flour sieved through 0.85 mm sieve Fillings sieved though 8 mm sieve Toppings Sieved through 3, 5, 7 or 10 mm sieve
Filters:	Yes		Icings sieved through 5 mm Filter
Metal detection:	Yes		
Ferrous:		Ø control device: 2,2 mm	
Non-ferrous:		Ø control device: 3 mm	
Stainless steel:		Ø control device: 3 mm	

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Type	Number	Remarks
CN code (EU)	19059080007010	
All products are conform to the European and National food legislation.		

STATEMENT

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