

PRODUCT DATA SHEET

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BAKER & BAKER
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Last changed on: 11.02.2022

B&B Chocolate Chip Cookie Dough

MATERIAL CODES

Article number	
Baker & Baker article number	10141721
Company	Product code
Baker & Baker Global	10141721
Baker & Baker MAGYARORSZÁG KFT	7141112
Baker & Baker GERMANY GmbH	5025183002684
Others	
EAN code	5025183002684
CN code (EU)	19012000007012

NAME OF THE FOOD

Name of the food:	Raw cookie dough with chocolate chips, quick frozen
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PRODUCT DESCRIPTION



GENERAL INFORMATION

Country of origin:	Great Britain
Physical condition:	Frozen

USER INSTRUCTION

Application
The time and temperature information is indicative and dependent on the operating conditions.
Standard recipe
From frozen defrost in a refrigerator overnight before use. Use a 6cm scoop for 50g cookies. Tray up balls of cookie dough onto a greaseproof lined flat baking tray, leaving space to spread. Bake cookies at 175°C for 13-15 minutes in a deck oven or 160°C for 12-14 minutes in a convection oven. Once baked, leave to cool before serving.

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight total:	5.000 g	4.950 - 5.050 g		
Weight Per portion:	50 g			

SENSORIAL INFORMATION

Dough			
Taste:	Sweet	Odour:	Sweet unbaked, Neutral
Visual aspect:	Paste, With chocolate chunks	Colour:	Light beige
Structure:	Dough		
Baked			
Taste:	Sweet, Buttery, Dark chocolate	Odour:	Fresh, Baked
Visual aspect:	Round, With chocolate chunks	Colour:	Golden brown
Structure:	Soft, Chewy, Moist		

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FORMULATION

Ingredient		E-Number	%*	
Wheat flour			30	
	Wheat flour			30
	Anti-caking agent			< 1
	Calcium carbonate	E 170		< 1
	Iron			< 1
	Niacin			< 1
	Thiamine			< 1
Sugar			20	
Chocolate Chips			20	
	Cocoa mass			9
	Sugar			9
	Cocoa butter			< 1
	Fat reduced cocoa powder			< 1
	Emulsifier			
	Soya lecithin	E 322		
Palm fat			8	
Rapeseed oil			7	
Water			6	
Glucose syrup			3	
Black treacle			2	
Whole egg powder			2	
Buttermilk powder			1	
Raising agent			< 1	
	Sodium carbonates	E 500		< 1
	Diphosphates	E 450		< 1
Molasses			< 1	
Salt			< 1	
Flavouring			< 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; Anti-caking agent: Calcium carbonate; Iron; Niacin; Thiamine); Sugar; Chocolate Chips (19%) (Cocoa mass; Sugar; Cocoa butter; Fat reduced cocoa powder; Emulsifier: SOYA LECITHIN); Palm fat; Rapeseed oil; Water; Glucose syrup; Black treacle; WHOLE EGG POWDER; BUTTERMILK POWDER; Raising agent: Sodium carbonates, Diphosphates; Molasses; Salt; Flavouring.

NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	1.892 kJ (452 kcal)
Fat:	21,6 g
of which saturated fatty acids:	8,5 g
of which mono unsaturated fatty acids:	8,7 g
of which poly unsaturated fatty acids:	3,0 g
Carbohydrate:	57,5 g
of which sugars:	33,6 g
Fibre:	2,8 g
Protein:	5,3 g
Salt (Na x 2.5):	0,6363 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):	161,2 mg
Minerals - Sodium:	254,5 mg
Water:	11,8 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	9 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: 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:	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		

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				UKAS Accredited Method
E. coli:	/ 1 g	10				UKAS Accredited Method
Moulds:	/ g	100				UKAS Accredited Method
Yeasts:	/ g	100				UKAS Accredited Method
Staphylococcus aureus:	/ g	20				UKAS Accredited Method
Salmonella:	/ 25 g	Not detectable				UKAS Accredited Method

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SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	549 Days
Storage temperature:	< -18 °C
Storage advice:	After thawing, do not refreeze.
Storage conditions after thawing (Lab simulation)	
Shelf life:	42 Days
Storage temperature:	< 5 °C
Storage advice:	In the refrigerator, Store the opened package cold, After thawing, do not refreeze.
Storage conditions after baking (Lab simulation)	
Shelf life:	3 Days
Storage temperature:	< 25 °C
Storage advice:	Store in a cool and dry place.
Transport conditions	
Transport temperature:	< -18 °C

PACKAGING INFORMATION

Distribution unit				
Weight net:	5 kg	Weight gross:	5,193 kg	Number of pieces: 1 PCE
Pallet				
Pallet type:	Pallet 1000 X 1200			
DU's per layer:	24 PCE	Layers:	6 PCE	DU's per pallet: 144 PCE
Weight net:	720 kg	Weight gross:	772,65 kg	Total pallet height: 109,6 cm
Primary packaging				
Description:	Pail	Material:	PP	
Quantity:	1,0000 PCE			
Weight:	158 g			
Height:	156 mm			
Description:	Lid	Material:	PP	
Quantity:	1,0000 PCE			
Weight:	35 g			
Colour:	White			
Height:	12 mm			
Secondary packaging				
Description:	Label	Material:	Paper	
Quantity:	2,0000 PCE			
Weight:	1,2495 g			
Colour:	White			
Width:	85 mm			
Height:	150 mm			
Description:	Stretchwrap	Material:	LLDPE	
Quantity:	0,0014 KG			
Width:	400 mm			
Description:	Label	Material:	Paper	
Quantity:	0,0000 PCE			
Weight:	3,0769 g			
Colour:	White			
Width:	148 mm			
Height:	210 mm			
Coding				
	Expiry date:	Yes	Lot code:	YDDDLLTT (Year/Daycode/Product online/Time of being packed or palletised)
Tertiary packaging				
Description:	Sheet	Material:	Corrugated board	
Quantity:	3,0000 PCE			
Weight:	356 g			
Surface:	0,89 m2			
Colour:	Brown			
Length:	1.155 mm			
Width:	767 mm			

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FOOD SAFETY / HACCP

Physical hazards - specific control system			
	Present		Remarks
Metal detection:	Yes		1.0mm Fe 1.2mm Non Fe 1.5mm SS - individually wrapped bars, 4.0mm FE - all foils 2.5 Fe, 3.0mm Non Fe, 3.0mm SS - multipacks
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19012000007012	
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.

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Change:	Sustainability