

PRODUCT DATA SHEET

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Last changed on: 27.04.2022

B&B Triple Chocolate Shortbread 70g POF

MATERIAL CODES

Article number	
Baker & Baker article number	10191213
Company	
Baker & Baker GERMANY GmbH	5025183050739
Baker & Baker POLSKA SP Z O.O.	501811
Baker & Baker Global	10191213
RU	05073K
Others	
CN code (EU)	1901200007971

NAME OF THE FOOD

Name of the food:	Shortbread pucks with white, milk and dark chocolate chunks, unbaked, quick frozen
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PRODUCT DESCRIPTION



Frozen bakery product, unbaked.

Ready to bake shortbread slab with white, milk and dark chocolate chunks.

Slab is scored to sufficient depth. Pucks should break off cleanly resulting in evenly shaped individual pucks.
15 shortbread pucks per slab, 4 slabs per case.

GENERAL INFORMATION

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

USER INSTRUCTION

General advice			
Baking instructions			
1. Defrost for 5 minutes			
2. Break off pre-cut portions, place on baking tray			
3. Bake according to baking instructions			
Application			
Baking			
The time and temperature information is indicative and dependent on the operating conditions.			
Working instructions			
Thawing:	Time:	5 min	
Baking (Deck oven):	Time:	15 min	Temperature: 200 °C
Baking (Convection oven):	Time:	14 min	Temperature: 160 °C

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PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight dough:	70 g			per piece, unbaked
Weight total:	1.050 g	1.040 - 1.060 g		per slab, unbaked
Length:	68 mm			per piece, unbaked
Length:	85 mm	75 - 95 mm	Baked	
Width:	66 mm			per piece, unbaked
Width:	85 mm	75 - 95 mm	Baked	

SENSORIAL INFORMATION

Baked			
Taste:	Sweet, Buttery, Chocolate	Odour:	Sweet, Chocolate, Buttery
Visual aspect:	With chocolate chunks	Colour:	Cream colour
Structure:	Short, Dry, Crumbly		

INGREDIENT DECLARATION

WHEAT flour (WHEAT flour; Calcium carbonate; Iron; Nicotinamide; Thiamine); Butter (MILK) (23%); Belgian milk chocolate chunks (12%) (Sugar; Whole MILK powder; Cocoa butter; Cocoa mass; Emulsifier: SOYA lecithin; Natural vanilla flavouring); Belgian white chocolate chunks (8,7%) (Sugar; Cocoa butter; Whole MILK powder; Emulsifier: SOYA lecithin; Natural vanilla flavouring); Sugar; Belgian dark chocolate chunks (4,3%) (Sugar; Cocoa mass; Cocoa butter; Emulsifier: SOYA lecithin; Natural vanilla flavouring); Water; Modified starch; Raising agent: Diphosphates, Sodium carbonates; Salt.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	2.017 kJ	(482 kcal)
Fat:	26,2 g	
of which saturated fatty acids:	16,3 g	
of which mono unsaturated fatty acids:	7,0 g	
of which poly unsaturated fatty acids:	1,0 g	
Carbohydrate:	55,6 g	
of which sugars:	23,1 g	
Fibre:	1,8 g	
Protein:	5,1 g	
Salt (Na x 2.5):	0,6471 g	
Per portion (70 G)		
Energy:	1.412 kJ	(338 kcal)
Fat:	18,3 g	
of which saturated fatty acids:	11,4 g	
of which mono unsaturated fatty acids:	4,9 g	
of which poly unsaturated fatty acids:	0,7 g	
Carbohydrate:	38,9 g	
of which sugars:	16,2 g	
Fibre:	1,3 g	
Protein:	3,6 g	
Salt (Na x 2.5):	0,4529 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	1,0 g
Fats of which animal derived trans fatty acids:	1,0 g
Fats of which non-animal derived trans fatty acids:	0,0 g
Salt (NaCl):	349,4 mg
Minerals - Sodium:	258,8 mg
Water:	13,3 g

REFERENCE INTAKES INFORMATION

Per 100 grams product	ADULTS
Energy:	24 %
Total fat:	37 %
Saturates:	81 %
Carbohydrate:	21 %
Sugars:	26 %
Protein:	10 %
Salt:	11 %
Per portion (70 G)	ADULTS
Energy:	17 %
Total fat:	26 %
Saturates:	57 %
Carbohydrate:	15 %

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Sugars: 18 %
Protein: 7 %
Salt: 8 %

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	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	Yes	Yes
Almonds	No	Yes	Yes
Hazelnuts	No	Yes	Yes
Walnuts	No	No	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	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, NUTS.			

GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

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
Total viable count:	/ g					
Staphylococcus aureus:	/ g	500				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

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SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	240 Days
Storage temperature:	< -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:	< 25 °C
Storage advice:	Ambient, Store in a cool and dry place.
Transport conditions	
Transport temperature:	< -18 °C

PACKAGING INFORMATION

Distribution unit			
Weight net:	4,200 kg	Weight gross:	4,367 kg
		Number of pieces:	60 PCE
Pallet			
Pallet type:	Pallet 1000 X 1200		
DU's per layer:	13 PCE	Layers:	15 PCE
Weight net:	819 kg	Weight gross:	881,57 kg
		DU's per pallet:	195 PCE
		Total pallet height:	152,5 cm
Primary packaging			
Description:	Bag	Material:	HDPE
Quantity:	1,0000 PCE		
Weight:	9,73 g		
Colour:	Blue		
Width:	350 mm		
Height:	520 mm		
Description:	Sheet	Material:	Paper
Quantity:	0,0173 KG		
Width:	450 mm		
Description:	Sheet	Material:	Corrugated board
Quantity:	0,0000 PCE		
Weight:	356 g		
Colour:	Brown		
Length:	1.155 mm		
Width:	767 mm		
Secondary packaging			
Description:	Label	Material:	Paper
Quantity:	2,0000 PCE		
Weight:	1,1985 g		
Colour:	White		
Width:	170 mm		
Height:	75 mm		
Description:	Box	Material:	Corrugated board
Quantity:	1,0000 PCE		
Weight:	143 g		
Length (outside):	355 mm		
Width (outside):	238 mm		
Height (outside):	91 mm		
Coding			
	Expiry date:	Yes	Lot code:
			YDDDLLTT (Year/Daycode/Producti online/Time of being packed or palletised)
Tertiary packaging			
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,3999 KG		
Width:	500 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 Clotted Cream Temperature to remain below 8°C whilst on plant
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Physical hazards - specific control system

Sieves:	Present Yes	Mesh	Remarks Silo flour 0.85 mm sieve Other ingredient specific sieve sizes defined by plant
Filters:	Yes		
Metal detection:	Yes		
Ferrous:		Ø control device: 2,5 mm	
Non-ferrous:		Ø control device: 2,5 mm	
Stainless steel:		Ø control device: 3 mm	

LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code (EU)	19012000007971	

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:	Ingredient declaration, Origin (Information Sheet On Origin Of Raw Materials)