

PRODUCT DATA SHEET

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Last changed on:

11.07.2025

B&B Caramel shortcake 10 x 2

MATERIAL CODES

Article number	
Baker & Baker article number	10186369
Company	Product code
Baker & Baker Products UK LTD	VFW
Baker & Baker Global	10186369
Baker & Baker BENELUX NV	29279
Others	
EAN code	5014951900734
CN code (EU)	19059070007872

NAME OF THE FOOD

Name of the food:	Chocolate topped caramel shortcake, quick frozen
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PRODUCT DESCRIPTION



Bakery goods

Chocolate topped caramel shortcake, quick frozen

GENERAL INFORMATION

Country of origin:	United Kingdom
Physical condition:	Frozen

USER INSTRUCTION

Application			
Thaw and serve			
Working instructions			
Thawing:	Time:	60 - 120 min	Temperature: 20 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight Per portion:	65 g			
Weight Tray:	650 g			
Height:	18 mm			
Length:	84 mm	81 - 87 mm		
Width:	49 mm	46 - 52 mm		

SENSORIAL INFORMATION

Taste:	Chocolaty	Odour:	Cake
Visual aspect:	Frozen	Colour:	Marbled
Structure:	Chewy		

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INGREDIENT DECLARATION

Caramel filling (33%) (Sugar; Glucose syrup; Palm oil; Sweetened condensed milk (MILK, Sugar) (MILK); Rapeseed oil; MILK; Brown sugar; Water; Salt; Emulsifier: Lecithins (SOY); Flavouring); Wheat flour (WHEAT) (Wheat flour (WHEAT); Calcium carbonate; Folic Acid; Iron; Niacin; Thiamine); Chocolate flavour coating (13%) (Sugar; Palm oil; Whey powder (MILK); Wheat flour (Wheat flour (WHEAT), Calcium carbonate, Iron, Niacin, Thiamine); Fat reduced cocoa powder; Emulsifier: Lecithins (SOY), Polyglycerol polyricinoleate; Natural flavouring); Sugar; Butter (MILK); Palm oil; Rice flour; Rapeseed oil; Coconut oil; Emulsifier: Mono- and diglycerides of fatty acids; Natural flavouring.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	2.112 kJ	(505 kcal)
Fat:	27 g	
of which saturated fatty acids:	15 g	
of which mono unsaturated fatty acids:	8,9 g	
of which poly unsaturated fatty acids:	2,3 g	
Carbohydrate:	61 g	
of which sugars:	33 g	
Fibre:	1,4 g	
Protein:	3,5 g	
Salt (Na x 2.5):	0,36 g	

Per portion (65 G)

Energy:	1.373 kJ	(328 kcal)
Fat:	18 g	
of which saturated fatty acids:	9,5 g	
of which mono unsaturated fatty acids:	5,8 g	
of which poly unsaturated fatty acids:	1,5 g	
Carbohydrate:	40 g	
of which sugars:	21 g	
Fibre:	0,9 g	
Protein:	2,2 g	
Salt (Na x 2.5):	0,24 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

Fats of which trans unsaturated fatty acids:	0,5 g
Fats of which animal derived trans fatty acids:	0,4 g
Fats of which non-animal derived trans fatty acids:	0,1 g
Salt (NaCl):	364,5 mg
Minerals - Sodium:	145,20 mg
Water:	7,8 g

REFERENCE INTAKES INFORMATION

Per 100 grams product

ADULTS

Energy:	25 %
Total fat:	39 %
Saturates:	73 %
Carbohydrate:	24 %
Sugars:	36 %
Protein:	7 %
Salt:	6 %

Per portion (65 G)

ADULTS

Energy:	16 %
Total fat:	25 %
Saturates:	47 %
Carbohydrate:	15 %
Sugars:	24 %
Protein:	4 %
Salt:	4 %

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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	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	No
Cashews	No	No	No
Pecan nuts	No	Yes	Yes
Brazil nuts	No	No	No
Pistachio nuts	No	Yes	Yes
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	10 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: NUTS.

Based on the factory's risk analysis and risk management completed and documentation provided to Baker & Baker by our suppliers, 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 - Not sustainably sourced	Value:		Supply chain model:	

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	10 000				UKAS Accredited Method
Enterobacteriaceae:	/ g	100				UKAS Accredited Method
E. coli:	/ 1 g	10				UKAS Accredited Method
Moulds:	/ g	1 000				UKAS Accredited Method
Yeasts:	/ g	1 000				UKAS Accredited Method
Bacillus cereus:	/ g	100				UKAS Accredited Method
Staphylococcus aureus:	/ g	100				UKAS Accredited Method
Salmonella:	/ 25 g	Not detectable				UKAS Accredited Method
Listeria monocytogenes:	/ 25 g	Not detectable				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:	366 Days
Storage temperature:	Frozen: < -18 °C
Storage advice:	Frozen
Storage conditions after thawing (Lab simulation)	
Shelf life:	7 Days
Storage temperature:	Ambient: 15 - 25 °C
Storage advice:	After thawing, do not refreeze., Ambient
Storage conditions after thawing (Lab simulation)	
Shelf life:	7 Days
Storage temperature:	Chilled: 2 - 7 °C
Storage advice:	After thawing, do not refreeze., Chilled
Transport conditions	
Transport temperature:	-18 °C

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PACKAGING INFORMATION

Distribution unit					
Weight net:		1,300 kg	Weight gross:		1,483 kg
			Number of pieces:		20 PCE
Pallet					
Pallet type:		Pallet 1200 x 1000 mm Wooden			
DU's per layer:		9 PCE	Layers:		15 PCE
Weight net:		175,5 kg	Weight gross:		227 kg
			DU's per pallet:		135 PCE
			Total pallet height:		92,5 cm
Primary packaging					
Description:		U-card	Material:		Folding Boxboard
Quantity:		2,0000 PCE			
Weight:		15,50 g			
Colour:		White			
Length:		180 mm			
Width:		275 mm			
Height:		25 mm			
Description:		Flexible film	Material:		OPP
Quantity:		0,0100 KG			
Colour:		Transparent			
Width:		460 mm			
Description:		Bag	Material:		MDPE
Quantity:		0,0000 PCE			
Weight:		51,68 g			
Colour:		Red			
Width:		640 mm			
Height:		850 mm			
Secondary packaging					
Description:		Box	Material:		Corrugated board
Quantity:		1,0000 PCE			
Weight:		151,62 g			
Colour:		White			
Length (outside):		391 mm			
Width (outside):		295 mm			
Height (outside):		51 mm			
Description:		Label	Material:		Paper
Quantity:		1,0000 PCE			
Width:		100 mm			
Height:		170 mm			
Description:		Label	Material:		Paper
Quantity:		0,0000 PCE			
Weight:		3,0769 g			
Colour:		White			
Width:		148 mm			
Height:		210 mm			
Coding					
Production date:		Batch number	Expiry date:		Yes
Name:		Yes	Supplier:		Yes
EAN:		Yes	Lot code:		Batch number
			Material code:		Yes
Tertiary packaging					
Description:		Stretchwrap	Material:		LLDPE
Quantity:		0,7007 KG			
Width:		400 mm			

FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present Yes	Mesh	Remarks Mesh size for individual ingredients - refer to Factory Passport
Filters:	Yes		Inline Filter size for individual ingredients - refer to Factory Passport
Metal detection:	Yes	Ø control device:	Metal Detector piece sizes - refer to Factory Passport
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	

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LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code (EU)	19059070007872	
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.

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Change:	Ingredient declaration