

PRODUCT DATA SHEET

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Oreo Donut

MATERIAL CODES

Article number	
Baker & Baker article number	10247720
Company	
Baker & Baker Global	10247720
Others	
CN code (EU)	19059070007011

NAME OF THE FOOD

Name of the food:	Chocolate Doughnut with Vanilla Flavour Creme Filling (16%), White Icing (9%) and Dark Cocoa Cookie Pieces (8%)
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PRODUCT DESCRIPTION

Oreo Donut

GENERAL INFORMATION

Country of origin:	United Kingdom
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USER INSTRUCTION

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

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	72 g	66 - 78 g		
Height:	35 mm	30 - 40 mm		
Diameter:	87 mm	80 - 95 mm		

SENSORIAL INFORMATION

Total product			
Taste:	Creamy, Fried, Chocolate, Slightly bitter	Odour:	Vanilla, Typical, Fried
Visual aspect:	Ring shape	Colour:	Dark brown, Dark grey
Structure:	Soft, Even open texture of dough		
Remarks:	<p>Appearance: Shape & Colour</p> <ul style="list-style-type: none"> - Regular to slightly irregular round shape doughnut. Minimal damage, breakage nor kissing (stuck together). - Minimal blisters normal. <p>Colour: Dark chocolate external colour. Dark/Grey chocolate internal crumb colour.</p> <ul style="list-style-type: none"> - Coverice is not too thin. Full even covering of Oreo Crumb. Breakage to be expected. - 10 point injection following shape of the doughnut. <p>Texture</p> <ul style="list-style-type: none"> - Soft, even, open texture of dough, marginally dry mouthfeel with contrasting smoothness of white coverice and oreo crumb topping. - Good amount of Oreo Filling sauce when breaking through crumb. - Slight oiliness remaining on the palette. <p>Flavour: Odour & Taste</p> <ul style="list-style-type: none"> - Creamy chocolate doughnut taste with a slight bitter after taste. - Oreo vanilla flavour hits from sauce. - Bitter taste from Oreo Crumb. - Some taste of clean frying oil. - Typical fried doughnut aroma, hint of oil and sweet notes from coverice & topping. - Free from taints and off odours. 		
Taste:	Fried		
Taste:	Chocolate	Odour:	Typical
Structure:	Even open texture of dough	Colour:	Dark grey
Taste:	Slightly bitter	Odour:	Fried

FORMULATION

Ingredient		E-Number	%*	
Wheat flour	Wheat flour		30	30
	Calcium carbonate	E 170		< 1
	Niacin			< 1
	Iron			< 1
	Thiamine			< 1
Vegetable oils and fats	Palm		25	15
	Coconut			2
	Rapeseed oil			2
	Palm kernel			2
	(in varying proportions)			
Sugar			15	
Water			15	
Dark cocoa biscuit pieces			8	
	Rapeseed oil			1
	Fat reduced cocoa powder			< 1
	Palm			< 1
	Wheat flour			
	Sugar			
	Glucose Fructose syrup			
	Wheat starch			
	Raising agent			
		Potassium carbonates	E 501	
		Ammonium carbonate	E 503	
		Sodium carbonates	E 500	
	Salt			
	Emulsifier			
		Lecithins (soy)	E 322	
	Flavouring			
Lactose			2	
Dextrose			1	
Yeast			1	
Fat reduced cocoa powder			1	
Whole milk powder			< 1	
Emulsifier			< 1	
	Mono- and diglycerides of fatty acids	E 471		< 1
	Lecithins (soy)	E 322		< 1
	Sodium stearoyl-2- lactylate	E 481		< 1
Raising agent			< 1	
	Potassium carbonates	E 501		< 1
	Diphosphates	E 450		< 1
	Calcium phosphates	E 341		< 1
Skimmed milk powder			< 1	
Salt			< 1	
Corn flour			< 1	
Soy flour			< 1	
Flavouring			< 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 (with added Calcium, Iron, Niacin and Thiamin); Vegetable oils and fats (Palm, Coconut oil, Rapeseed oil, Palm kernel stearin(in varying proportions)); Sugar; Water; Cocoa cookie pieces (**Wheat** flour, Sugar, Vegetable oils (Rapeseed), Fat reduced cocoa powder, Glucose Fructose syrup, **Wheat** starch, Raising agent (Potassium carbonates, Ammonium carbonates, Sodium carbonates), Vegetable Fat (Palm), Salt, Emulsifier (Lecithins (**Soy**)), Flavouring); Lactose (from **milk**); Dextrose; Yeast; Fat reduced cocoa powder; Whole **milk** powder; Emulsifier (Mono- and diglycerides of fatty acids , Sodium stearoyl-2- lactylate, Lecithins (**Soy**)); Raising agent (Potassium carbonates, Diphosphates, Calcium phosphate); Skimmed **milk** powder; Salt; Cornflour; **Soy** flour; Flavouring; Flour treatment agent: (Ascorbic Acid)
May contain **Egg**.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.890 kJ	(452 kcal)
Fat:	25,6 g	
of which saturated fatty acids:	12,9 g	
of which mono unsaturated fatty acids:	8,4 g	
of which poly unsaturated fatty acids:	2,6 g	
Carbohydrate:	49,6 g	
of which sugars:	21,1 g	
Fibre:	1,8 g	
Protein:	5,1 g	
Salt (Na x 2,5):	0,3300 g	
Per portion (72 G)		
Energy:	1.360 kJ	(326 kcal)
Fat:	18,4 g	
of which saturated fatty acids:	9,3 g	
of which mono unsaturated fatty acids:	6,0 g	
of which poly unsaturated fatty acids:	1,8 g	
Carbohydrate:	35,7 g	
of which sugars:	15,2 g	
Fibre:	1,3 g	
Protein:	3,7 g	
Salt (Na x 2,5):	0,2400 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):	312,5 mg
Minerals - Sodium:	130,0 mg
Water:	18,4 g

REFERENCE INTAKES INFORMATION

Per 100 grams product	ADULTS
Energy:	23 %
Total fat:	37 %
Saturates:	65 %
Carbohydrate:	19 %
Sugars:	24 %
Protein:	10 %
Salt:	6 %
Per portion (72 G)	ADULTS
Energy:	16 %
Total fat:	26 %
Saturates:	47 %
Carbohydrate:	14 %
Sugars:	17 %
Protein:	7 %
Salt:	4 %

Article number: 10247720

Last changed on: 02.09.2022

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	1 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.

ORGANIC INFORMATION

Organic: No

SUSTAINABILITY

Type: Cocoa - non UTZ 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		

Article number: 10247720

Last changed on: 02.09.2022

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:	364 Days
Storage temperature:	< -18 °C
Storage advice:	Frozen, After thawing, do not refreeze.
Storage conditions after thawing (Lab simulation)	
Shelf life:	2 Days
Storage temperature:	< 20 °C
Storage advice:	Ambient, Cool, Dry conditions, After thawing, do not refreeze.
Transport conditions	
Transport temperature:	< -18 °C

Article number: 10247720

Last changed on: 02.09.2022

PACKAGING INFORMATION

Distribution unit			
Weight net:	3,456 kg	Weight gross:	3,84 kg
		Number of pieces:	48 PCE
Pallet			
Pallet type:	Pallet 1000 X 1200		
DU's per layer:	10 PCE	Layers:	7 PCE
Weight net:	241,92 kg	Weight gross:	293,8 kg
		DU's per pallet:	70 PCE
		Total pallet height:	155,3 cm
Primary packaging			
Description:	Film	Material:	OPP
Quantity:	0,0299 KG		
Colour:	Transparent		
Width:	750 mm		

Description:	Tray	Material:	Corrugated board
Quantity:	4,0000 PCE		
Weight:	49 g		
Colour:	White		
Length (outside):	381 mm		
Width (outside):	280 mm		
Height (outside):	40 mm		

Secondary packaging			
Description:	Label	Material:	Paper
Quantity:	1,0000 PCE		
Weight:	1,6660 g		
Colour:	White		
Width:	170 mm		
Height:	100 mm		

Description:	Box	Material:	Corrugated board
Quantity:	1,0000 PCE		
Weight:	208 g		
Colour:	Brown		
Length (outside):	396 mm		
Width (outside):	296 mm		
Height (outside):	199 mm		

Description:	Baking cup	Material:	Paper
Quantity:	48,0000 PCE		
Weight:	0,94 g		
Height:	20 mm		
Diameter bottom:	90 mm		

Coding			
Production date:	No	Expiry date:	Yes
		Lot code:	YDDDLLTT (Year/Daycode/Producti online/Time of being packed or palletised)
Name:	Yes	Supplier:	Yes
		Material code:	Yes
Tertiary packaging			
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,6300 KG		
Width:	500 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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LEGAL INFORMATION**International ingredient numbering**

Type	Number	Remarks
CN code (EU)	19059070007011	
All products are conform to the European and National food legislation.		

STATEMENT

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Change: Formulation