

PRODUCT DATA SHEET

www.bakerandbaker.eu

BAKER & BAKER
dedicated to delight

Specification valid for products with best before date from: 22.09.2026

Last changed on: 31.01.2025

B&B Finger Doughnut**MATERIAL CODES****Article number**Baker & Baker article number **10165043****Company**

Baker & Baker Global

Product code

10165043

Others

ITF 14 code

05025183040945

CN code (EU)

19059080007010

NAME OF THE FOOD**Name of the food:** Finger shape doughnut made with yeast leavened dough, quick frozen**PRODUCT DESCRIPTION**

Fried confectionary product., Frozen

Golden brown frozen doughnut finger

GENERAL INFORMATION**Physical condition:** Frozen
Country of origin: United Kingdom**USER INSTRUCTION****Application**

Thaw and serve

Store at or below -18°C. Thaw at room temperature for minimum one hour prior to use.

To enjoy this product at its best consume on the same day as thawing.

Working instructions**Thawing:** **Temperature:** 15 - 25 °C
Remarks: Thawing time: minimum 1 hour**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		

INGREDIENT DECLARATION

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

Article number: 10165043

Last changed on: 31.01.2025

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	1.666 kJ	(398 kcal)
Fat:	21 g	
of which saturated fatty acids:	10 g	
Carbohydrate:	45 g	
of which sugars:	4,6 g	
Fibre:	1,9 g	
Protein:	6,3 g	
Salt (Na x 2.5):	0,340 g	

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	Yes
Barley	No	No	Yes
Oat	No	No	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	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.			
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

Type: This product does not contain cocoa Value: Supply chain model:

DIET INFORMATION

Suitable for (lacto ovo) vegetarians: Yes
Suitable for vegans: No

Article number: 10165043 Last changed on: 31.01.2025

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
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
Yeasts and moulds:	/ g	1 000				UKAS Accredited Method
Staphylococcus aureus:	/ g	100				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:	545 Days
Storage temperature:	Frozen: < -18 °C
Storage advice:	Frozen, After thawing, do not refreeze.
Storage conditions after thawing (Lab simulation)	
Shelf life:	1 Days
Storage temperature:	Ambient: 15 - 25 °C
Storage advice:	Ambient, Store in a cool and dry place.
Transport conditions	
Transport temperature:	-18 °C

PACKAGING INFORMATION

Distribution unit				
Weight net:	2,8 kg	Weight gross:	2,978 kg	Number of pieces: 56 PCE
Primary packaging				
Description:	Flexible film	Material:	OPP	
Secondary packaging				
Description:	Label	Material:	Paper	
Description:	Glue			
Description:	Tray	Material:	Corrugated board	

LEGAL INFORMATION

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.