

## PRODUCT DATA SHEET

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**BAKER & BAKER**  
dedicated to delight

Last changed on: 22.09.2021

### B&B Fruit Flapjack 80g


#### MATERIAL CODES

<b>Article number</b>	
Baker & Baker article number	<b>10142458</b>
<b>Company</b>	<b>Product code</b>
Baker & Baker GERMANY GmbH	5025183028462
Baker & Baker POLSKA SP Z O.O.	501810
Baker & Baker Global	10142458
RU	02846K
<b>Others</b>	
EAN code	5025183028462
CN code (EU)	19012000007947

#### NAME OF THE FOOD

<b>Name of the food:</b>	Flapjacks with sultanas, dried cranberries and sunflower seeds, unbaked, quick frozen
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#### PRODUCT DESCRIPTION



Frozen bakery product, unbaked.

Ready to bake flapjack slab, with visible pieces of dried cranberries, sultanas and sunflower seeds

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

#### GENERAL INFORMATION

<b>Country of origin:</b>	Great Britain	<b>Continent of origin:</b>	Europe
<b>Physical condition:</b>	Frozen		

#### USER INSTRUCTION

<b>Application</b>			
Bake from frozen The time and temperature information is indicative and dependent on the operating conditions.			
<b>Working instructions</b>			
<b>Baking (Convection oven):</b>	<b>Time:</b>	13 - 15 min	<b>Temperature:</b> 165 °C
<b>Baking (Traditional oven):</b>	<b>Time:</b>	12 - 14 min	<b>Temperature:</b> 185 - 200 °C

#### PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
<b>Weight Per portion:</b>	80 g			per piece, unbaked
<b>Weight total:</b>	1.200 g	1.150 - 1.250 g		per slab, unbaked
<b>Length:</b>	68 mm			per piece, unbaked
<b>Length:</b>	85 mm	75 - 95 mm	Baked	
<b>Width:</b>	66 mm			per piece, unbaked
<b>Width:</b>	85 mm	75 - 95 mm	Baked	

#### SENSORIAL INFORMATION

<b>Baked</b>			
<b>Taste:</b>	Sweet, Buttery, Fruity	<b>Odour:</b>	Sweet, Typical grains and seeds
<b>Visual aspect:</b>	With fruit pieces, With seeds	<b>Colour:</b>	Golden brown
<b>Structure:</b>	Soft, Chewy, Moist, Slightly crunchy		

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**FORMULATION**

Ingredient	E-Number	%*
Oat		30
Butterfat (milk)		15
Sugar		15
Sultanas		10
Sweetened dried cranberries		7
	Sugar	4
	Cranberry	3
	Sunflower oil	< 1
Sunflower seeds		5
Modified starch		4
Golden syrup		4
Free range whole egg powder		2
Molasses		1
Raising agent		< 1
	Diphosphates	E 450 < 1
	Sodium carbonates	E 500 < 1
Salt		< 1
Wheat flour (Wheat flour, Calcium carbonate, Iron, Niacin, Thiamin)		< 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**

OAT (31%); Butterfat (MILK); Sugar; Sultanas (10%); Sweetened dried cranberries (7,0%) (Sugar; Cranberry; Sunflower oil); Sunflower seeds (5,2%); Modified starch; Golden syrup; Free range whole EGG powder; Molasses; Raising agent: Diphosphates, Sodium carbonates; Salt; WHEAT flour (WHEAT flour, Calcium carbonate, Iron, Niacin, Thiamin).

**NUTRITIONAL INFORMATION**

Per 100 grams product		
Energy:	1.874 kJ	(448 kcal)
Fat:	21,8 g	
of which saturated fatty acids:	11,3 g	
of which mono unsaturated fatty acids:	6,2 g	
of which poly unsaturated fatty acids:	3,2 g	
Carbohydrate:	54,4 g	
of which sugars:	31,7 g	
Fibre:	4,3 g	
Protein:	6,2 g	
Salt (Na x 2.5):	0,3481 g	
Per portion (80 G)		
Energy:	1.499 kJ	(358 kcal)
Fat:	17,5 g	
of which saturated fatty acids:	9,0 g	
of which mono unsaturated fatty acids:	5,0 g	
of which poly unsaturated fatty acids:	2,6 g	
Carbohydrate:	43,6 g	
of which sugars:	25,3 g	
Fibre:	3,4 g	
Protein:	5,0 g	
Salt (Na x 2.5):	0,2785 g	

**ADDITIONAL NUTRITIONAL INFORMATION**

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,6 g
Fats of which animal derived trans fatty acids:	0,6 g
Fats of which non-animal derived trans fatty acids:	0,0 g
Salt (NaCl):	176,0 mg
Minerals - Sodium:	139,3 mg
Water:	11,2 g

**REFERENCE INTAKES INFORMATION**

Per 100 grams product	ADULTS
Energy:	22 %
Total fat:	31 %
Saturates:	56 %
Carbohydrate:	21 %
Sugars:	35 %
Protein:	12 %
Salt:	6 %

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Per portion (80 G)	ADULTS
Energy:	18 %
Total fat:	25 %
Saturates:	45 %
Carbohydrate:	17 %
Sugars:	28 %
Protein:	10 %
Salt:	5 %

**ALLERGENS INFORMATION**

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
Cereals containing gluten and products thereof	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	No
Barley	No	Yes	Yes
Oat	Yes	Yes	Yes
Spelt	No	No	Yes
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	No	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	2 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.			
<b>"May contain" allergens</b>			
May contain traces of: NUTS, SOYA.			

**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:	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					UKAS Accredited Method, ISO 6888-1, Random Sample taken from the line weekly with the view of testing all product groups annually UKAS Accredited Method, ISO 6579:2002, Random Sample taken from the line weekly with the view of testing all product groups annually
Staphylococcus aureus:	/ g	500				
Salmonella:	/ 25 g	Absent				

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**SHELF LIFE AND LOGISTICAL INFORMATION**

<b>Storage conditions</b>	
Shelf life after production:	240 Days
Storage temperature:	< -18 °C
Storage advice:	Frozen, After thawing, do not refreeze., Keep frozen until baking
<b>Storage conditions after baking (Lab simulation)</b>	
Shelf life:	3 Days
Storage temperature:	< 25 °C
Storage advice:	Ambient, Store in a cool and dry place.
<b>Transport conditions</b>	
Transport temperature:	< -18 °C

**PACKAGING INFORMATION**

<b>Distribution unit</b>			
<b>Weight net:</b>	4,80 kg	<b>Weight gross:</b>	4,96 kg
		<b>Number of pieces:</b>	60 PCE
<b>Pallet</b>			
<b>Pallet type:</b>	Pallet 1000 X 1200		
<b>DU's per layer:</b>	13 PCE	<b>Layers:</b>	15 PCE
<b>Weight net:</b>	936 kg	<b>Weight gross:</b>	994 kg
		<b>DU's per pallet:</b>	195 PCE
<b>Pallet type:</b>	Euro pallet		
<b>DU's per layer:</b>	10 PCE	<b>Layers:</b>	15 PCE
<b>Weight net:</b>	720 kg	<b>Weight gross:</b>	768,5 kg
		<b>DU's per pallet:</b>	150 PCE
		<b>Total pallet height:</b>	152,5 cm
		<b>Total pallet height:</b>	150,9 cm
<b>Primary packaging</b>			
<b>Description:</b>	Bag	<b>Material:</b>	HDPE
<b>Quantity:</b>	1,0000 PCE		
<b>Weight:</b>	9,73 g		
<b>Colour:</b>	Blue		
<b>Width:</b>	350 mm		
<b>Height:</b>	520 mm		
<b>Description:</b>	Sheet	<b>Material:</b>	Paper
<b>Quantity:</b>	0,0173 KG		
<b>Width:</b>	450 mm		
<b>Secondary packaging</b>			
<b>Description:</b>	Label	<b>Material:</b>	Paper
<b>Quantity:</b>	2,0000 PCE		
<b>Weight:</b>	1,1985 g		
<b>Colour:</b>	White		
<b>Width:</b>	170 mm		
<b>Height:</b>	75 mm		
<b>Description:</b>	Box	<b>Material:</b>	Corrugated board
<b>Quantity:</b>	1,0000 PCE		
<b>Weight:</b>	143 g		
<b>Length (outside):</b>	355 mm		
<b>Width (outside):</b>	238 mm		
<b>Height (outside):</b>	91 mm		
<b>Coding</b>			
	<b>Expiry date:</b>	Yes	<b>Lot code:</b>
			YDDDLLTT (Year/Daycode/Producti online/Time of being packed or palletised)
<b>Tertiary packaging</b>			
<b>Description:</b>	Stretchwrap	<b>Material:</b>	LLDPE
<b>Quantity:</b>	0,3999 KG		
<b>Width:</b>	500 mm		
<b>Description:</b>	Glue		
<b>Quantity:</b>	0,0390 KG		
<b>Weight:</b>	20.000 g		
<b>Colour:</b>	White		
<b>Description:</b>	Sheet	<b>Material:</b>	Corrugated board
<b>Quantity:</b>	1,0000 PCE		
<b>Weight:</b>	356 g		
<b>Surface:</b>	0,89 m2		
<b>Colour:</b>	Brown		
<b>Length:</b>	1.155 mm		
<b>Width:</b>	767 mm		

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**FOOD SAFETY / HACCP**

Microbiological hazards - specific control system			
<b>Food Safety / HACCP:</b>	Liquid Egg to be kept in chiller until ready for use. Temperature to remain below 8°C whilst on plant		
<b>Remarks:</b>	Clotted Cream Temperature to remain below 8°C whilst on plant		
Physical hazards - specific control system			
<b>Sieves:</b>	<b>Present</b> Yes	<b>Mesh</b>	<b>Remarks</b> Sugar - 2.4mm sieve Flour 0.9 mm sieve Egg 1 mm Sieve Other ingredient specific sieve sizes defined by plant
<b>Filters:</b>	Yes		
<b>Metal detection:</b>	Yes		
<b>Ferrous:</b>		<b>Ø control device:</b>	2,5 mm
<b>Non-ferrous:</b>		<b>Ø control device:</b>	2,5 mm
<b>Stainless steel:</b>		<b>Ø control device:</b>	3 mm

**LEGAL INFORMATION**

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19012000007947	
All products are conform to the European and National food legislation.		

**STATEMENT**

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<b>Last changed on:</b>	22.09.2021
<b>Change:</b>	Ingredient declaration, Nutritional information, Origin (Information Sheet On Origin Of Raw Materials)