

PRODUCT DATA SHEET

www.bakerandbaker.eu

BAKER & BAKER
dedicated to delight

Last changed on: 23.11.2021

B&B Tiffin 10 x 2 (frozen)

MATERIAL CODES

Article number	
Baker & Baker article number	10186373
Company	Product code
Baker & Baker Products UK LTD	VFY
Baker & Baker Global	10186373
Baker & Baker GERMANY GmbH	5014951900758
Baker & Baker MAGYARORSZÁG KFT	7141140
Baker & Baker POLSKA SP Z O.O.	501808
Others	
EAN code	5014951900758

NAME OF THE FOOD

Name of the food:	Tiffin pieces with milk chocolate, quick frozen
--------------------------	---

PRODUCT DESCRIPTION

Tiffin pieces with milk chocolate, quick frozen

GENERAL INFORMATION

Country of origin:	Great Britain	Continent of origin:	Europe
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:	90 g			
Weight Tray:	900 g			
Length:	49 mm	46 - 52 mm		
Width:	84 mm	81 - 87 mm		

SENSORIAL INFORMATION

Taste:	Chocolaty	Odour:	Sweet
Visual aspect:	Solid	Colour:	Dark brown
Structure:	Slightly chewy		

INGREDIENT DECLARATION

Digestive Biscuit (37%) (WHEAT flour (WHEAT flour, Calcium carbonate, Iron, Niacin, Thiamin); Whole WHEAT flour; Sugar; Palm fat; Rapeseed oil; Invert sugar syrup; Raising agent: Sodium carbonates, Ammonium carbonate; Salt); Whole milk chocolate (20%) (Sugar; Cocoa butter; Whole MILK powder; Cocoa mass; Emulsifier: SOYA lecithin; Flavouring); Margarine (Vegetable fats: Palm, Coconut; Rapeseed oil; Water; Emulsifier: Mono- and diglycerides of fatty acids; Flavouring); Chocolate flavour coating (10%) (Sugar; Palm fat; WHEY powder; WHEAT flour (WHEAT flour, Calcium carbonate, Iron, Niacin, Thiamin); Fat reduced cocoa powder; Emulsifier: Polyglycerol polyricinoleate; SOYA lecithin, Flavouring); Dried fruits (8,7%): Raisins, Sultanas; Partially inverted sugar syrup.

Article number: 10186373

Last changed on: 23.11.2021

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	2.138 kJ	(512 kcal)
Fat:	29,7 g	
of which saturated fatty acids:	14,4 g	
of which mono unsaturated fatty acids:	10,8 g	
of which poly unsaturated fatty acids:	2,8 g	
Carbohydrate:	55,1 g	
of which sugars:	33,1 g	
Fibre:	2,3 g	
Protein:	4,9 g	
Salt (Na x 2.5):	0,4638 g	

Per portion (90 G)		
Energy:	1.924 kJ	(461 kcal)
Fat:	26,7 g	
of which saturated fatty acids:	13,0 g	
of which mono unsaturated fatty acids:	9,7 g	
of which poly unsaturated fatty acids:	2,5 g	
Carbohydrate:	49,6 g	
of which sugars:	29,8 g	
Fibre:	2,0 g	
Protein:	4,4 g	
Salt (Na x 2.5):	0,4174 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:	0,1 g
Fats of which non-animal derived trans fatty acids:	0,1 g
Salt (NaCl):	365,5 mg
Minerals - Sodium:	185,5 mg
Water:	7,7 g

REFERENCE INTAKES INFORMATION

Per 100 grams product	ADULTS
Energy:	26 %
Total fat:	42 %
Saturates:	72 %
Carbohydrate:	21 %
Sugars:	37 %
Protein:	10 %
Salt:	8 %

Per portion (90 G)	ADULTS
Energy:	23 %
Total fat:	38 %
Saturates:	65 %
Carbohydrate:	19 %
Sugars:	33 %
Protein:	9 %
Salt:	7 %

Article number: 10186373

Last changed on: 23.11.2021

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
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: NUTS.			
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

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	1 000				UKAS Accredited Method
E. coli:	/ 1 g	10				UKAS Accredited Method
Moulds:	/ g	100				UKAS Accredited Method
Yeasts:	/ g	100				UKAS Accredited Method
Staphylococcus aureus:	/ g	20				UKAS Accredited Method
Salmonella:	/ 25 g	Not detectable				UKAS Accredited Method

Article number: 10186373

Last changed on: 23.11.2021

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions

Shelf life after production: 366 Days
Storage temperature: < -18 °C
Storage advice: Frozen, Defrost thoroughly before serving, After thawing, do not refreeze.

Storage conditions after thawing (Lab simulation)

Shelf life: 7 Days
Storage temperature: 20 °C
Storage advice: After thawing, do not refreeze., Ambient

Storage conditions after thawing (Lab simulation)

Shelf life: 7 Days
Storage temperature: 4 - 7 °C
Storage advice: After thawing, do not refreeze., Chilled

Transport conditions

Transport temperature: < -18 °C

Article number: 10186373	Last changed on: 23.11.2021
---------------------------------	------------------------------------

PACKAGING INFORMATION

Distribution unit					
Weight net:	1,800 kg	Weight gross:	1,995 kg	Number of pieces:	20 PCE
Pallet					
Pallet type:	Pallet 1000 X 1200		Layers:	15 PCE	DU's per pallet: 135 PCE
DU's per layer:	9 PCE	Weight gross:	295 kg	Total pallet height:	92,5 cm
Weight net:	243 kg				
Primary packaging					
Description:	Sheet	Material:	Paper		
Quantity:	0,0000 PCE				
Weight:	8,52 g				
Length:	525 mm				
Width:	825 mm				
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:	Film	Material:	OPP		
Quantity:	0,0240 KG				
Colour:	Transparent				
Width:	460 mm				
Description:	Bag	Material:	MDPE		
Quantity:	0,0000 PCE				
Weight:	51,58 g				
Colour:	Red				
Width:	640 mm				
Height:	850 mm				
Coding					
				Lot code:	DD/MMM/YY SN (Day/Month/Year Shift code)
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				
Weight:	1,2495 g				
Colour:	White				
Width:	85 mm				
Height:	150 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	Lot code:	Batch number
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				
Tertiary packaging					
Description:	Stretchwrap	Material:	LLDPE		
Quantity:	0,1998 KG				
Width:	400 mm				

Article number:	10186373	Last changed on:	23.11.2021
------------------------	----------	-------------------------	------------

FOOD SAFETY / HACCP

Physical hazards - specific control system			
	Present		Remarks
Metal detection:	Yes		1.0mm Fe 1.2mm Non Fe 1.5mm SS - individually wrapped bars, 4.0mm FE - all foils 2.5 Fe, 3.0mm Non Fe, 3.0mm SS - multipacks
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
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.

Last changed on:	23.11.2021
Change:	Origin (Information Sheet On Origin Of Raw Materials), Ingredient declaration, Nutritional information