

PRODUCT DATA SHEET

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Specification valid for products with best before date from: 08.09.2026

Last changed on: 03.09.2025

B&B Brownie tray bake

MATERIAL CODES

Article number	
Baker & Baker article number	10204830
Company	
Baker & Baker Global	10204830
Others	
CN code (EU)	19059070007947

NAME OF THE FOOD

Name of the food:	Chocolate brownie with milk chocolate and dark chocolate pieces, quick frozen
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PRODUCT DESCRIPTION



Bakery goods

Chocolate brownie with milk chocolate and dark chocolate pieces. Thaw and serve.

GENERAL INFORMATION

Country of origin:	United Kingdom
Physical condition:	Frozen

USER INSTRUCTION

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

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight Tray:	750 g		Weighing	
Length:	84 mm	81 - 87 mm		
Width:	49 mm	46 - 52 mm		

SENSORIAL INFORMATION

Total product			
Taste:	Chocolaty	Odour:	Chocolate, Cake
Visual aspect:	Regular shape, With chocolate pieces	Colour:	Dark brown
Structure:	Spongy	Colour bottom	Dark brown
Colour top	Dark brown		

INGREDIENT DECLARATION

Sugar; Free range whole egg (EGG); Butter (MILK); Wheat flour (WHEAT) (Wheat flour (WHEAT)); Calcium carbonate; Folic Acid; Iron; Niacin; Thiamine); Milk chocolate (11%) (Sugar; Cocoa butter; Whole milk powder (MILK); Cocoa mass; Emulsifier: Lecithins (SOY); Natural vanilla flavouring); Dark chocolate (8.4%) (Sugar; Cocoa mass; Cocoa butter; Emulsifier: Lecithins (SOY); Natural vanilla flavouring); Fat reduced cocoa powder; Stabiliser: Acacia gum; Natural vanilla flavouring.

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NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	1.846 kJ	(441 kcal)
Fat:	21 g	
of which saturated fatty acids:	12 g	
of which mono unsaturated fatty acids:	6,1 g	
of which poly unsaturated fatty acids:	0,9 g	
Carbohydrate:	55 g	
of which sugars:	45 g	
Fibre:	5,0 g	
Protein:	5,9 g	
Salt (Na x 2.5):	0,16 g	

Per portion (75 G)

Energy:	1.385 kJ	(331 kcal)
Fat:	16 g	
of which saturated fatty acids:	9,2 g	
of which mono unsaturated fatty acids:	4,6 g	
of which poly unsaturated fatty acids:	0,7 g	
Carbohydrate:	41 g	
of which sugars:	34 g	
Fibre:	3,8 g	
Protein:	4,4 g	
Salt (Na x 2.5):	0,12 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

Fats of which trans unsaturated fatty acids:	0,9 g
Fats of which animal derived trans fatty acids:	0,9 g
Fats of which non-animal derived trans fatty acids:	0,0 g
Salt (NaCl):	28,5 mg
Minerals - Sodium:	62,10 mg
Water:	12,5 g

REFERENCE INTAKES INFORMATION

Per 100 grams product

ADULTS

Energy:	22 %
Total fat:	30 %
Saturates:	61 %
Carbohydrate:	21 %
Sugars:	50 %
Protein:	12 %
Salt:	3 %

Per portion (75 G)

ADULTS

Energy:	17 %
Total fat:	22 %
Saturates:	46 %
Carbohydrate:	16 %
Sugars:	38 %
Protein:	9 %
Salt:	2 %

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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	Yes	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	3 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'.

Remarks: For allergens including cereals containing gluten see ingredients in CAPITALS.

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:	This product does not contain palm or palm kernel oil or derivatives thereof	Value:	Supply chain model:
Type:	Cocoa - non Rainforest Alliance	Value:	Supply chain model:

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		

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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:	365 Days
Storage temperature:	Frozen: < -18 °C
Storage advice:	Frozen
Storage conditions after thawing (Lab simulation)	
Shelf life:	7 Days
Storage temperature:	Ambient controlled: 8 - 15 °C
Storage advice:	Ambient
Transport conditions	
Transport temperature:	-18 °C

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PACKAGING INFORMATION

Distribution unit			
Weight net:	1,500 kg	Weight gross:	1,683 kg
		Number of pieces:	2 PCE
Pallet			
Pallet type:	Pallet 1200 x 1000 mm		
DU's per layer:	9 PCE	Layers:	15 PCE
Weight net:	202,5 kg	Weight gross:	254 kg
		DU's per pallet:	135 PCE
		Total pallet height:	91,5 cm
Primary packaging			
Description:	Sheet	Material:	Paper
Quantity:	0,0000 PCE		
Weight:	16,2 g		
Colour:	White		
Length:	495 mm		
Width:	800 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:	Flexible film	Material:	OPP
Quantity:	0,0110 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		
Weight:	0,8 g		
Colour:	White		
Width:	85 mm		
Height:	150 mm		
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,0052 KG		
Width:	400 mm		
Description:	Label	Material:	Paper
Quantity:	0,0000 PCE		
Weight:	3,0769 g		
Colour:	White		
Width:	148 mm		
Height:	210 mm		
Coding			
Production date:	Yes	Expiry date:	Yes
		Lot code:	DD/MMM/YY SN (Day/Month/Year Shift code)
Name:	Yes	Supplier:	Yes
		Material code:	Yes
Tertiary packaging			

FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present Yes	Mesh	Remarks Mesh size for individual ingredients - refer to Factory Passport Inline Filter size for individual ingredients - refer to Factory Passport Metal Detector piece sizes - refer to Factory Passport
Filters:	Yes		
Metal detection:	Yes		
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)	19059070007947	
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

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Change: Packaging Information