PRODUCT DATA SHEET

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BAKER&BAKER

dedicated to delight

Last changed on: 23.11.2021

B&B Rocky road 10 x 2 (frozen)

MATERIAL CODES

Article number		
Baker & Baker article number	10186370	
Company	Product code	
Baker & Baker Global	10186370	
Baker & Baker BENELUX BV	29257	
Baker & Baker FRANCE SARL	19201	
Baker & Baker GERMANY GmbH	5014951900741	
Baker & Baker MAGYARORSZÁG KFT	7141142	
Baker & Baker ITALIA S.R.L.	90074	
Baker & Baker POLSKA SP Z O.O.	501807	
Others		
EAN code	5014951900741	

NAME OF THE FOOD

Name of the food: Rocky Road with digestive biscuit pieces, marshmallows, cherries and a chocolate topping, quick frozen

PRODUCT DESCRIPTION



Rocky road biscuits with digestives, 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 baked	
Visual aspect:	Solid	Colour:	Dark brown	
Structure:	Chewy			



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FORMULATION

Ingredient	E- Number	%*				
Chocolate flavour coating				60	'	
	Sugar				<u> </u>	
	Palm fat					
	Whey powder					
	Wheat flour (Wheat flour, Calcium					
	carbonate, Iron, Niacin, Thiamin)			I	Į.	
	Fat reduced cocoa powder					
	Emulsifier				-	
	Linuisinei	Soya lecithin	E 322		 	
		Polyglycerol polyricinoleate	E 476			
	Flavouring	Folyglycerol polyficilioleate	E 470		 	
Discotive Discoult	riavouring			20		
Digestive Biscuit	VAII t flavor (VAII t flavor O - I-ivor			20	9	
	Wheat flour (Wheat flour, Calcium			I	9	
	carbonate, Iron, Niacin, Thiamin)					
	Whole wheat flour				4	
	Sugar				3	
	Palm fat				2	
	Rapeseed oil			<u> </u>	1	
	Invert sugar syrup			<u></u>	< 1	
	Raising agent			<u> </u>	< 1	
		Sodium carbonates	E 500	l		<
		Ammonium carbonate	E 503			<
	Salt				< 1	
Sultanas				8		
Marshmallow				6		
	Glucose Fructose syrup				3	
	Sugar				2	
	Water				< 1	
	Gelatin				< 1	
	Anti-caking agent				< 1	
	Anti-caking agent	Maize starch			- ' '	<
	Flavouring	Waize starch			< 1	-
Margarine	Flavouring			4		
narganne	Vanatable fate			-4-	2	-
	Vegetable fats	Palm				2
		-				
		Coconut				<
	Rapeseed oil				< 1	<u> </u>
	Water				< 1	
	Emulsifier				< 1	
		Mono- and diglycerides of fatty acids	E 471			<
	Flavouring				< 1	
Blaced cherries				3	<u> </u>	
	Cherry				2	
	Glucose Fructose syrup				1	
	Carrot concentrate				< 1	
	Aronia concentrate				< 1	
	Acidity regulator				< 1	
		Citric acid	E 330			<

INGREDIENT DECLARATION

Chocolate flavour coating (60%) (Sugar; Palm fat; WHEY powder; WHEAT flour (WHEAT flour, Calcium carbonate, Iron, Niacin, Thiamin); Fat reduced cocoa powder; Emulsifier: SOYA lecithin, Polyglycerol polyricinoleate; Flavouring); Digestive Biscuit (20%) (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); Sultanas; Marshmallow (6,0%) (Glucose Fructose syrup; Sugar; Water; Gelatin; Anti-caking agent: Maize starch; Flavouring); Margarine (Vegetable fats: Palm, Coconut; Rapeseed oil; Water; Emulsifier: Mono- and diglycerides of fatty acids; Flavouring); Glaced cherries (3,2%) (Cherry; Glucose Fructose syrup; Carrot concentrate; Aronia concentrate; Acidity regulator: Citric acid).

< 1 %

< 1 %:



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NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	2.068 kJ	(494 kcal)
Fat:	25,4 g	
of which saturated fatty acids:	17,2 g	
of which mono unsaturated fatty acids:	5,6 g	
of which poly unsaturated fatty acids:	1,5 g	
Carbohydrate:	60,3 g	
of which sugars:	41,6 g	
Fibre:	2,5 g	
Protein:	5,0 g	
Salt (Na x 2.5):	0,3241 g	
Per portion (90 G)		
Energy:	1.862 kJ	(445 kcal)
Fat:	22,8 g	
of which saturated fatty acids:	15,5 g	
of which mono unsaturated fatty acids:	5,1 g	
of which poly unsaturated fatty acids:	1,4 g	
Carbohydrate:	54,3 g	
of which sugars:	37,5 g	
Fibre:	2,3 g	
Protein:	4,5 g	
Salt (Na x 2.5):	0,2917 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product		
Fats of which trans unsaturated fatty acids:	0,0 g	
Fats of which animal derived trans fatty acids:	0,0 g	
Fats of which non-animal derived trans fatty acids:	0,0 g	
Salt (NaCI):	299,7 mg	
Minerals - Sodium:	129,7 mg	
Water:	5,4 g	

REFERENCE INTAKES INFORMATION

Per 100 grams product	ADULTS	
Energy:	25 %	
Total fat:	36 %	
Saturates:	86 %	
Carbohydrate:	23 %	
Sugars:	46 %	
Protein:	10 %	
Salt:	5 %	
Per portion (90 G)	ADULTS	
Energy:	22 %	
Total fat:	33 %	
Saturates:	78 %	
Carbohydrate:	21 %	
Sugars:	42 %	
Protein:	9 %	
Salt:	5 %	

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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	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

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

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: No 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: Nο

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				UKAS Accredited Method
	_	detectable				



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SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions
Shelf life after production:
Storage temperature: 365 Days < -18 °C

Storage advice: Frozen, Defrost thoroughly before serving, After thawing, do not refreeze.

Storage conditions once opened (Lab simulation)
Shelf life: 7 Days 7 Days

Storage temperature: 20 °Ć 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

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PACKAGING INFORMATION

PACKAGING INF					
Distribution unit					
Weight net:	1,800 kg	Weight gross:	1,995 kg	Number of pieces:	20 PCE
Pallet					
Pallet type:	Pallet 1000 X 1200				
DU's per layer:	9 PCE	Layers:	15 PCE	DU's per pallet:	135 PCE
Weight net:	243 kg	Weight gross:	295 kg	Total pallet height:	92,5 cm
Primary packaging	-		-		
Description:	U-card		Material:	Folding Boxboard	
Quantity:	2,0000 PCE			Ğ	
Weight:	15,50 q				
Colour:	White				
Length:	180 mm				
Width:	275 mm				
Height:	25 mm				
Description:	Film		Material:	OPP	
Quantity:	0,0100 KG			011	
Colour:	Transparent				
Width:	460 mm				
Description:	Bag		Material:	MDPE	
Quantity:	0,0000 PCE		Material.	WIDE	
Weight:	51,58 g				
Colour:	Red				
Width:	640 mm				
Height:	850 mm				
Coding				Lot code:	DD/MMM/YY SN
				Lot code.	(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	0:		Madada		
Description:	Stretchwrap		Material:	LLDPE	
Quantity:	0,1998 KG				
Width:	400 mm				

FOOD SAFETY / HACCP

Physical hazards - specific control system			
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:	



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LEGAL INFORMATION

International ingredient numbering

Type Number Remarks

All products are conform to the European and National food legislation.

STATEMENT

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Change: Diet Information, Ingredient declaration, Nutritional information, Origin (Information Sheet On Origin Of Raw Materials),

Packaging Information

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