

PRODUCT DATA SHEET

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Specification valid for products with best before date from: 10.07.2025

Last changed on: 01.03.2024

B&B Fudge Brownie Tray

MATERIAL CODES

Article number

Baker & Baker article number **10143732**

Company

Baker & Baker Global

Product code

10143732

Others

EAN code 5025183015912
CN code (EU) 19059070007007

NAME OF THE FOOD

Name of the food: Chocolate fudge brownie topped with dark chocolate, quick frozen

PRODUCT DESCRIPTION



Brownies

Chocolate fudge brownie topped with dark chocolate, quick frozen

GENERAL INFORMATION

Country of origin: United Kingdom

USER INSTRUCTION

Application

Thaw and serve

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight Tray:	2,3 kg		Weighing	
Length:	400 mm	380 - 420 mm	Caliper	
Width:	300 mm	280 - 320 mm	Caliper	

SENSORIAL INFORMATION

Taste: Chocolate
Visual aspect: Rectangular
Structure: Dense, Moist
Odour: Cocoa, Baked
Colour: Dark brown

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FORMULATION

Ingredient	E-Number	%*
Sugar		40
Wheat flour (Wheat)		15
Wheat flour (Wheat)		15
Calcium carbonate	E 170	< 1
Niacin		< 1
Iron		< 1
Thiamine		
Water		15
Rapeseed oil		10
Palm oil		7
Fat reduced cocoa powder		5
Chocolate Chips		3
Sugar		2
Cocoa mass		1
Cocoa butter		< 1
Emulsifier		
Lecithins (Soy)	E 322	
Flavouring		
Pregelatinized starch		2
Egg white powder (Egg)		2
Humectant		1
Glycerol	E 422	1
Salt		< 1
Dried glucose syrup		< 1
Emulsifier		< 1
Lactic acid esters of mono- and diglycerides of fatty acids	E 472b	< 1
Propane-1,2-diol esters of fatty acids	E 477	< 1
Mono- and diglycerides of fatty acids	E 471	< 1
Raising agent		< 1
Sodium carbonates	E 500	< 1
Flavouring		< 1
Skimmed milk powder (Milk)		< 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

Sugar; Wheat flour (WHEAT) (Wheat flour (WHEAT); Calcium carbonate; Niacin; Iron; Thiamine); Water; Rapeseed oil; Palm oil; Fat reduced cocoa powder(5.3%); Chocolate Chips(3.3%) (Sugar; Cocoa mass; Cocoa butter; Emulsifier: Lecithins (SOY); Flavouring); Pregelatinized starch; Egg white powder (EGG); Humectant: Glycerol; Salt; Dried glucose syrup; Emulsifier: Lactic acid esters of mono- and diglycerides of fatty acids, Propane-1,2-diol esters of fatty acids, Mono- and diglycerides of fatty acids; Raising agent: Sodium carbonates; Flavouring; Skimmed milk powder (MILK).

NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	1.740 kJ (415 kcal)
Fat:	18 g
of which saturated fatty acids:	5,5 g
of which mono unsaturated fatty acids:	8,6 g
of which poly unsaturated fatty acids:	3,2 g
Carbohydrate:	57 g
of which sugars:	41 g
Fibre:	2,5 g
Protein:	4,4 g
Salt (Na x 2.5):	0,48 g

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,1 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,1 g
Salt (NaCl):	386,4 mg
Minerals - Sodium:	192,10 mg
Water:	16,9 g

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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
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	4 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.

Type: Cocoa - RFA Value: 100 % Supply chain model: Mass balance

By buying Rainforest Alliance certified cocoa, We support sustainable cocoa farming. RFA certified farmers implement better farming practices with respect for people and planet.

www.rainforest-alliance.org.

Supply Chain Model: Mass Balance.

UTZ ID: UTZ_CO1000000009; UTZ #: 181541

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
E. coli:	/ 1 g	10				UKAS Accredited Method
Moulds:	/ g	1 000				UKAS Accredited Method
Yeasts:	/ g	1 000				UKAS Accredited Method
Staphylococcus aureus:	/ g	10				UKAS Accredited Method
Salmonella:	/ 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:	546 Days
Storage advice:	Frozen, After thawing, do not refreeze.
Storage conditions after baking (Lab simulation)	
Shelf life:	7 Days
Storage temperature:	
Storage advice:	Ambient
Transport conditions	
Transport temperature:	-18 °C

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PACKAGING INFORMATION

Distribution unit

Weight net:	4,6 kg	Weight gross:	4,954 kg
Pallet			
Pallet type:	Pallet 1200 x 1000 mm Wooden		
DU's per layer:	8 PCE	Layers:	10 PCE
Weight net:	344 kg	Weight gross:	422 kg
		DU's per pallet:	80 PCE
		Total pallet height:	130 cm

Primary packaging

Description:	Tray	Material:	Paper, Polyester
Quantity:	160,0000 PCE		
Weight:	42 g		
Colour:	White		
Length:	280 mm		
Width:	380 mm		
Height:	45 mm		
Description:	Bag	Material:	MDPE
Quantity:	80,0000 PCE		
Weight:	21,31 g		
Colour:	Blue		
Length:	584 mm		
Width:	928 mm		
Height:	711 mm		
Description:	Sheet	Material:	Paper
Quantity:	177,0000 PCE		
Weight:	13,28 g		
Length:	450 mm		
Width:	750 mm		
Description:	Sheet	Material:	Paper
Quantity:	160,0000 PCE		
Weight:	4,15 g		
Length:	450 mm		
Width:	300 mm		

Coding

Production date:	No	Expiry date:	Yes	Lot code:	DD/MM/YYYY
Name:	Yes	Supplier:	Yes	Material code:	Yes

Secondary packaging

Description:	Box	Material:	Corrugated board
Quantity:	80,0000 PCE		
Weight:	245 g		
Colour:	Brown		
Length (outside):	426 mm		
Width (outside):	328 mm		
Height (outside):	117 mm		
Description:	Label	Material:	Paper
Quantity:	80,0000 PCE		
Weight:	1,7625 g		
Colour:	White		
Width:	76 mm		
Height:	251 mm		
Description:	Label	Material:	Paper
Quantity:	2,0000 PCE		
Weight:	3,0769 g		
Colour:	White		
Width:	148 mm		
Height:	210 mm		

Coding

Production date:	No	Expiry date:	Yes	Lot code:	DD/MM/YYYY
Name:	Yes	Supplier:	Yes	Material code:	Yes

Tertiary packaging

Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,2000 KG		
Width:	400 mm		

FOOD SAFETY / HACCP

Physical hazards - specific control system

	Present	Mesh	Remarks
Sieves:	Yes		Mesh size for individual ingredients - refer to Factory Passport
Metal detection:	Yes		Metal Detector piece sizes - refer to Factory Passport
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	
X - ray:	Yes		X Ray piece sizes - refer to Factory Passport

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LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code (EU)	19059070007007	
All products are conform to the European and National food legislation.		

STATEMENT

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Change: Others