

PRODUCT DATA SHEET

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Last changed on: 02.04.2024

B&B Supreme Milk Choc Cookie Puck 50g


MATERIAL CODES

| | |
|------------------------------|-----------------|
| Article number | |
| Baker & Baker article number | 10083575 |
| Company | |
| Baker & Baker Global | 10083575 |
| Others | |
| EAN code | 4017040892560 |
| ITF 14 code | 18436039273303 |
| CN code (EU) | 19012000007847 |

NAME OF THE FOOD

| | |
|--------------------------|---|
| Name of the food: | Cookie puck with milk chocolate pieces, unbaked, quick frozen |
|--------------------------|---|

PRODUCT DESCRIPTION



Frozen bakery product, unbaked.

Ready to bake pre-portioned cookie puck with milk chocolate pieces, unbaked, quick frozen. **WARNING - DO NOT EAT RAW COOKIE DOUGH**

GENERAL INFORMATION

| | |
|----------------------------|----------------|
| Country of origin: | United Kingdom |
| Physical condition: | Frozen |

USER INSTRUCTION

| | | | |
|--|--------------|-------------|----------------------------|
| General advice | | | |
| 1. Remove correct amount of cookies from box, replace box in freezer | | | |
| 2. Cookies are baked from frozen. Tray up onto a greaseproof lined, flat baking tray, leaving enough space for the cookies to spread. Bake using the following guidelines: Deck Oven 13-15 mins at 175 °C (double tray) Rack Oven 12-14 mins at 175-180 °C Fan Assisted Oven 11-13 mins at 165 °C | | | |
| 3. Cool for 45 minutes and place on display. | | | |
| Application | | | |
| Bake from frozen | | | |
| The time and temperature information is indicative and dependent on the operating conditions. | | | |
| Working instructions | | | |
| Baking (Deck oven): | Time: | 13 - 15 min | Temperature: 175 °C |
| Baking (Convection oven): | Time: | 11 - 13 min | Temperature: 165 °C |

PRODUCT DIMENSIONS

| | Target | Interval | Method | Remark |
|----------------------|--------|------------|--------|--------|
| Weight dough: | 50 g | 45 - 55 g | | |
| Diameter: | 93 mm | 88 - 98 mm | Baked | |

SENSORIAL INFORMATION

| | | | |
|-----------------------|--------------------------------|----------------|--|
| Baked | | | |
| Taste: | Sweet, Buttery, Milk chocolate | Odour: | Fresh, Baked |
| Visual aspect: | With chocolate pieces | Colour: | Golden brown in slightly varying nuances |
| Structure: | Soft, Chewy, Moist | | |

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FORMULATION

| Ingredient | | E-Number | %* | |
|-----------------------|---------------------------------------|-----------------|-------|-----|
| Wheat flour (Wheat) | | | 30 | |
| | Wheat flour (Wheat) | | | 30 |
| | Calcium carbonate | E 170 | | < 1 |
| | Niacin | | | < 1 |
| | Iron | | | < 1 |
| | Thiamine | | | < 1 |
| Sugar | | | 25 | |
| Milk chocolate pieces | | | 20 | |
| | Sugar | | | 10 |
| | Whole milk powder (Milk) | | | 5 |
| | Cocoa butter | | | 4 |
| | Cocoa mass | | | 3 |
| | Emulsifier | | | < 1 |
| | | Lecithins (Soy) | E 322 | < 1 |
| | Flavouring | | | < 1 |
| Palm oil | | | 8 | |
| Water | | | 6 | |
| Rapeseed oil | | | 5 | |
| Butter (Milk) | | | 2 | |
| Whey powder (Milk) | | | 1 | |
| Humectant | | | < 1 | |
| | Glycerol | E 422 | | < 1 |
| Coconut oil | | | < 1 | |
| Raising agent | | | < 1 | |
| | Sodium carbonates | E 500 | | < 1 |
| | Diphosphates | E 450 | | < 1 |
| Molasses | | | < 1 | |
| Salt | | | < 1 | |
| Flavourings | | | < 1 | |
| Emulsifier | | | < 1 | |
| | Mono- and diglycerides of fatty acids | E 471 | | < 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

Wheat flour (WHEAT) (Wheat flour (WHEAT); Calcium carbonate; Niacin; Iron; Thiamine); Sugar; Milk chocolate pieces (22%) (Sugar; Whole milk powder (MILK); Cocoa butter; Cocoa mass; Emulsifier: Lecithins (SOY); Flavouring); Palm oil; Water; Rapeseed oil; Butter (MILK); Whey powder (MILK); Humectant: Glycerol; Coconut oil; Raising agent: Sodium carbonates, Diphosphates; Molasses; Salt; Flavourings; Emulsifier: Mono- and diglycerides of fatty acids;

NUTRITIONAL INFORMATION

| Per 100 grams product | | |
|--|----------|------------|
| Energy: | 1.960 kJ | (468 kcal) |
| Fat: | 22 g | |
| of which saturated fatty acids: | 11 g | |
| of which mono unsaturated fatty acids: | 8,4 g | |
| of which poly unsaturated fatty acids: | 2,0 g | |
| Carbohydrate: | 63 g | |
| of which sugars: | 39 g | |
| Fibre: | 1,6 g | |
| Protein: | 4,3 g | |
| Salt (Na x 2.5): | 0,53 g | |
| Per portion (50 G) | | |
| Energy: | 980 kJ | (234 kcal) |
| Fat: | 11 g | |
| of which saturated fatty acids: | 5,3 g | |
| of which mono unsaturated fatty acids: | 4,2 g | |
| of which poly unsaturated fatty acids: | 1,0 g | |
| Carbohydrate: | 31 g | |
| of which sugars: | 19 g | |
| Fibre: | 0,8 g | |
| Protein: | 2,1 g | |
| Salt (Na x 2.5): | 0,27 g | |

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ADDITIONAL NUTRITIONAL INFORMATION

| Per 100 grams product | |
|---|-----------|
| Fats of which trans unsaturated fatty acids: | 0,3 g |
| Fats of which animal derived trans fatty acids: | 0,2 g |
| Fats of which non-animal derived trans fatty acids: | 0,1 g |
| Salt (NaCl): | 145,5 mg |
| Minerals - Sodium: | 212,10 mg |
| Water: | 10,1 g |

REFERENCE INTAKES INFORMATION

| Per 100 grams product | ADULTS |
|-----------------------|--------|
| Energy: | 23 % |
| Total fat: | 31 % |
| Saturates: | 53 % |
| Carbohydrate: | 24 % |
| Sugars: | 43 % |
| Protein: | 9 % |
| Salt: | 9 % |

| Per portion (50 G) | ADULTS |
|--------------------|--------|
| Energy: | 12 % |
| Total fat: | 16 % |
| Saturates: | 26 % |
| Carbohydrate: | 12 % |
| Sugars: | 22 % |
| Protein: | 4 % |
| Salt: | 4 % |

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 | Yes |
| 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 | Yes | 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 | 0 PPM * | No | 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, EGG.

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.

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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 |
|------------------------|-------|-------|---|---|--------|--|
| 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 | 100 | | | | 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: | 540 Days |
| Storage temperature: | Frozen: < -18 °C |
| Storage advice: | Frozen, After thawing, do not refreeze., Keep frozen until baking |
| Storage conditions after baking (Lab simulation) | |
| Shelf life: | 1,5 Days |
| Storage temperature: | Ambient: 15 - 25 °C |
| Storage advice: | Store in a cool and dry place. |
| Transport conditions | |
| Transport temperature: | -18 °C |

| | | | |
|-----------------|----------|------------------|------------|
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PACKAGING INFORMATION

| | | | |
|----------------------------|-----------------------|-----------------------------|---|
| Distribution unit | | | |
| Weight net: | 4,5 kg | Weight gross: | 4,658 kg |
| | | Number of pieces: | 90 PCE |
| Pallet | | | |
| Pallet type: | Pallet 1200 x 1000 mm | | |
| DU's per layer: | 16 PCE | Layers: | 9 PCE |
| Weight net: | 648 kg | Weight gross: | 701,8 kg |
| | | DU's per pallet: | 144 PCE |
| | | Total pallet height: | 167,2 cm |
| Primary packaging | | | |
| Description: | Bag | Material: | HDPE |
| Quantity: | 1,0000 PCE | | |
| Weight: | 12,9 g | | |
| Colour: | Blue | | |
| Width: | 340 mm | | |
| Height: | 620 mm | | |
| Secondary packaging | | | |
| Description: | Label | Material: | Paper |
| Quantity: | 1,0000 PCE | | |
| Weight: | 1,6660 g | | |
| Colour: | White | | |
| Width: | 170 mm | | |
| Height: | 100 mm | | |
| Description: | Box | Material: | Corrugated board |
| Quantity: | 1,0000 PCE | | |
| Weight: | 143 g | | |
| Colour: | Brown | | |
| Length (outside): | 296 mm | | |
| Width (outside): | 246 mm | | |
| Height (outside): | 168 mm | | |
| Coding | | | |
| | Expiry date: | Yes | Lot code: |
| | | | YDDDB(T), YDDDLLTT (Year/Daycode/Producti online/Time of being packed or palletised) |
| Tertiary packaging | | | |
| Description: | Stretchwrap | Material: | LLDPE |
| Quantity: | 0,4000 KG | | |
| Width: | 500 mm | | |
| Description: | Sheet | Material: | Corrugated board |
| Quantity: | 1,0000 PCE | | |
| Weight: | 356 g | | |
| Surface: | 0,89 m2 | | |
| Colour: | Brown | | |
| Length: | 1.155 mm | | |
| Width: | 767 mm | | |
| Description: | Glue | | |
| Quantity: | 0,2880 KG | | |
| Weight: | 20.000 g | | |
| Colour: | White | | |

FOOD SAFETY / HACCP

| | | | |
|---|-----------------------|--------------------------|--|
| Physical hazards - specific control system | | | |
| Sieves: | Present Yes | Mesh | Remarks Mesh size for individual ingredients - refer to Factory Passport |
| Filters: | Yes | | Inline Filter 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: | |

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| Type | Number | Remarks |
|--------------|----------------|---------|
| CN code (EU) | 19012000007847 | |

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

STATEMENT

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Change: Ingredient declaration, Origin (Information Sheet On Origin Of Raw Materials), Sustainability, Shelf life and logistical information