

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 60254

Commercial denomination: TRIPLE CHOCOLATE COOKIE PUCK

Legal denomination: Cookie dough made with Belgian white, plain, milk chocolate chunks, frozen.

Box EAN code: 8424465602548

Pack EAN code:

Unit EAN code: 8424465912081

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 730 days

Secondary shelf life: 2 days at room temperature

**The shelf life of the product may vary depending on the storage, preparation and exposure conditions of the finished product.*

› STORAGE AND PREPARATION ADVICE

Storage: Keep at a temperature of -18,0 °C. Once thawed do not refreeze.

Preparation: Thaw at: -

Ferment: -

Bake at: 150 - 155 °C

9 - 11 minutes

Recommended preparation advice: Store at -18°C. Once defrosted do not refreeze. Baking Instructions: place pucks approx. 40mm apart on a baking tray lined with silicone paper. Bake at 150-155°C for 9-11 minutes, depending on type of oven.

**The cooking and defrosting times are approximate depending on the conditions and temperature of the commercial premises.*

› LIST OF INGREDIENTS

Ingredients: WHEAT flour (with calcium, niacin, iron, thiamin), sugar, white chocolate 10% (sugar, cocoa butter, whole MILK powder, emulsifier (E322 SOYA), natural vanilla flavouring), chocolate 10% (sugar, cocoa mass, cocoa butter, sweet WHEY powder (MILK), emulsifier (E322 SOYA), natural vanilla flavouring), MILK chocolate 10% (sugar, whole MILK powder, cocoa butter, cocoa mass, emulsifier (E322 SOYA), natural vanilla flavouring), BUTTER (MILK), vegetable oils (palm, rapeseed), water, fat reducedcocoa powder 3%, invert sugar syrup, whole EGG powder, cane molasses,raising agents (E500, E450), skimmed MILK powder, salt, natural flavouring, emulsifier (E471), stabiliser (E415).

May contain traces of:-

› SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

	Presence as ingredient	Presence as trace
Cereals containing gluten		
(included their hybridised strains and products thereof)	X	-
Wheat	X	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	X	-
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	X	-
Milk and products thereof (including lactose)	X	-
Nuts and products thereof	-	-
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	-

	Presence as ingredient	Presence as trace
Cashews	-	-
Brazil nuts	-	-
Pistachio nuts	-	-
Pecan nuts	-	-
Macadamia or Queensland nuts	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites at concentrations >10mg/kg or 10mg/litre in terms of the total SO ₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

► NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
Energy	2003 kJ	1907 kJ
	479 kcal	456 kcal
Fat	24 g	23 g
of which:		
- saturates	14 g	13 g
- mono-unsaturates	8,4 g	8,0 g
- polyunsaturates	1,8 g	1,7 g
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	58 g	56 g
of which:		
- sugars	39 g	37 g
Fibre	2,3 g	2,2 g
Protein	5,3 g	5,1 g
Salt	0,57 g	0,54 g
Sodium	229 mg	218 mg
Cholesterol	16 mg	16 mg

*The reported nutritional values of the ready-to-eat product has been reported according to the preparation instructions suggested in the recommended preparation advice section.

► WEIGHTS, MEASURES AND DEVIATIONS

Packaged product	Minimum	Average	Maximum
Weight (g)	80	80	80
- Dough (g)		80	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
Length / Diameter (mm)	-	-	-
Width (mm)	-	-	-
Height (mm)	61	82	103

Approximate weight baked product 80 g

Pack weight 80 g

*The weight of the baked product may vary depending on the baking conditions of the finished product.

► ORGANOLEPTIC CHARACTERISTICS OF READY-TO-EAT PRODUCT

Colour: -

Smell: -

Flavour: -

Appearance: -

*The organoleptic characteristics of the product may vary depending on the storage, preparation and exhibition conditions of the finished product.

➤ MICROBIOLOGICAL SPECIFICATIONS ON PACKAGED PRODUCT

	n	c	m (ufc/g)	M
Aerobic mesophilic bacteria	-	-	-	-
Anaerobic bacteria	-	-	-	-
Enterobacteriaceae	-	-	-	-
Total Coliform bacteria	-	-	-	-
<i>Escherichia coli</i>	1	-	10e2 ufc/g	-
<i>Coagulase-positive staphylococci</i>	1	-	10e2 ufc/g	-
<i>Bacillus cereus</i> presuntive	-	-	-	-
<i>Clostridium perfringens</i>	-	-	-	-
<i>Clostridium perfringens</i>	-	-	-	-
Moulds	-	-	-	-
Yeasts	-	-	-	-
<i>Salmonella spp</i>	1	-	*	-
<i>Listeria monocytogenes</i>	1	-	10e2 ufc/g	-

*Not detected

n → number of units in the sample.

c → number of units in the sample, whose bacteria number could be between m and M. The sample will continue to be considered acceptable if the other units have a number of bacteria less than or equal to m.

m → threshold value of the number of bacteria. The result will be considered satisfactory if all the units that make up the sample have a number of bacteria equal to or less than m.

M → limit value of the number of bacteria. The result will be considered unsatisfactory if one or more units that make up the sample have a number of bacteria equal to or greater than M.

PACKAGING AND PALLETIZING INFORMATION

➤ PACKAGINGS

	Carton	Label	Seal	Bag
Approximate weight (g)	-	-	-	-
Internal measures (mm)	-	-	-	-
External measures (mm)	-	-	-	-
Material	-	-	-	-
Thickness (mm)	-	-	-	-
Colour (mm)	-	-	-	-
Recyclable*	-	-	-	-

➤ OTHER PACKAGINGS

	-	-	-	-	-	-	-
Approximate weight (g)	-	-	-	-	-	-	-
Internal measures (mm)	-	-	-	-	-	-	-
External measures (mm)	-	-	-	-	-	-	-
Material	-	-	-	-	-	-	-
Thickness (mm)	-	-	-	-	-	-	-
Colour	-	-	-	-	-	-	-
Recyclable*	-	-	-	-	-	-	-

*+=Yes / -=No

> PALLETIZING

Bag



Units	Net weight (kg)	Gross weight (kg)
90	7.2	7.52

Pallet



Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
8	12	96	747	0	-

PICTURE OF READY-TO-EAT PRODUCT



CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

> CERTIFICATIONS:

> CLAIMS OR STAMPS OF COMMUNICATION:

- Halal

APPLICABLE REGULATIONS

- Regulation (EC) 852/2004, and subsequent modifications, regarding the hygiene of food products.
- Regulation (EC) 2073/2005, and subsequent modifications, regarding specific microbiological criteria applicable to food products.
- Regulation (EC) 396/2005, and subsequent modifications, regarding the maximum limits of pesticide residues in food and feed of plant and animal origin.
- Regulation (EU) 915/2023, and subsequent modifications, by which the maximum content of contaminating specifications in food products is set.
- Regulation (EU) 1169/2011, subsequent modifications, on food information provided to the consumer.
- Regulation (EC) 1333/2008, and subsequent modifications, on food additives.
- GMO (Genetically Modified Organism) and Ionizing Radiations: The raw materials used in the production of this product have not been treated with ionizing radiation and do not contain or come from Genetically Modified Organisms (GMO) and therefore do not have special labeling. Applicable legislation:
 - Regulation (EC) 1829/2003, subsequent modifications, on genetically modified food and feed.
 - Regulation (EC) 1830/2003, subsequent modifications, regarding the traceability and labeling of genetically modified organisms.

Any printed copy can be obsolete.