

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 60889

Commercial denomination: S&B RUTHS COOKIE CHOC CHIPS MB 4x2KG

Legal denomination: Frozen batter for cookies with chocolate chunks

Box EAN code: 8424465608892

Pack EAN code:

Unit EAN code: 8424465908688

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 274 days

Secondary shelf life: 8 days in refrigeration

**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: 24 hours in refrigeration

Ferment: -

Bake at: 180 - 200 °C

18 - 25 minutes

Recommended preparation advice: Thaw for 24 hours in the refrigerator (5°C). Process dough at room temperature. Weigh out the desired weight, roll this into a ball and flatten it to about 15 mm thick and, if necessary, cut out biscuits. Place the biscuits 40 mm apart on a baking tray. Bake: 9-11 minutes at 180-200°C, depending on the type of oven and amount of dough. **NOT TO BE EATEN RAW**

**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), 10% margarin (palm fat, rapeseed oil, emulsifier (E471), water), 9% plain chocolate (sugar, cocoa mass, cocoa butter, emulsifier (E322 SOYA), natural vanilla flavouring), 9% milk chocolate (sugar, whole MILK powder, cocoa butter, cocoa mass, emulsifier (E322 SOYA), natural vanilla flavouring), water, soft light brown sugar (sugar, cane molasses), emulsifiers (E471, E415), whole EGG powder, skimmed MILK powder, raising agents (E500, E450), salt, natural flavouring.

May contain traces of: Peanuts and nuts.

› SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

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



	Presence as ingredient	Presence as trace
Cashews	-	X
Brazil nuts	-	-
Pistachio nuts	-	-
Pecan nuts	-	-
Macadamia or Queensland nuts	-	X
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	-	1685 kJ
	-	402 kcal
Fat	-	15 g
of which:		
- saturates	-	6,3 g
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	-	61 g
of which:		
- sugars	-	35 g
Fibre	-	2,0 g
Protein	-	4,5 g
Salt	0,00 g	0,60 g
Sodium	-	240 mg
Cholesterol	-	-

*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)	2000	2000	2000
- Dough (g)		2000	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
Length / Diameter (mm)	180	180	180
Width (mm)	180	180	180
Height (mm)	110	110	110

Approximate weight baked product - Pack weight -

*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)	640,00	-	-	-
Internal measures (mm)	365x184x187	-	-	-
External measures (mm)	371x190x199	-	-	-
Material	KM CS	-	-	-
Thickness (mm)	-	-	-	-
Colour (mm)	Brown	-	-	-
Recyclable*	+	-	-	-

► OTHER PACKAGINGS

	EC600261007 C	EC600261007 T	-	-	-	-	-
Approximate weight (g)	58,00	24,00	-	-	-	-	-
Internal measures (mm)	0x0x0	0x0x0	-	-	-	-	-
External measures (mm)	180x180x100	177x177x9	-	-	-	-	-
Material	PP	PP	-	-	-	-	-
Thickness (mm)	-	-	-	-	-	-	-
Colour	White	White	-	-	-	-	-
Recyclable*	S	S	-	-	-	-	-

*+=Yes / -=No

> PALLETIZING

Bag



Units

4

Net weight (kg)

8

Gross weight (kg)

8.5

Pallet



Boxes/layer

12

Layers

8

Total boxes

96

Weight (kg)

841

Height (m)

1.74

Pallet type

Pallet EUR 80x120 A1 kwal.

PICTURE OF READY-TO-EAT PRODUCT



CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

> CERTIFICATIONS:

> CLAIMS OR STAMPS OF COMMUNICATION:

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.