

American double chocolate cookie a 48

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De Graaf Bakeries
PO Box 162
3750 GD Bunschoten – Spakenburg
The Netherlands
www.degraafbakeries.com



ERP Code 070023
Version 1

Product description

Chocolate cookie with dark and white chocolate chunks, baked, frozen

Ingredient declaration

sugar, **WHEAT**flour, margarine (vegetable oil (palm, coconut, rapeseed), water, emulsifier (mono- and diglycerides of fatty acids), acidity regulator (citric acid)), 11% dark chocolate chunks (sugar, cocoa mass, cocoa butter, emulsifier (**SOY**lecithine), natural vanilla flavouring), 11% white chocolate chunks (sugar, whole **MILK** powder, cocoa butter, skimmed **MILK** powder, emulsifier (**SOY**lecithine), natural vanilla flavouring), invert sugar syrup, cocoa powder, barn **EGG** powder, skimmed **MILK** powder, water, raising agent (sodium carbonates, ammonium carbonates), molasses, iodized salt (salt, potassium iodide), Bourbon vanilla extract

E = By EU approved additive

Nutritional information

	100 g	
Energy	1832	kJ
Energy	437	kcal
Fat	18.4	g
- Saturated	10.4	g
Carbohydrates	59.5	g
- Sugars	43.3	g
Fibre	3.2	g
Proteins	6.6	g
Salt (sodium x 2,5)	0.84	g

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Allergen information

1.0 Gluten	+
1.1 Wheat	+
1.2 Rye	-
1.3 Barley	-
1.4 Oats	?
1.5 Spelt	?
1.6 Khorasan wheat	-
2.0 Crustaceans	-
3.0 Egg	+
4.0 Fish	-
5.0 Peanuts	-
6.0 Soy	+
7.0 Cow's milk	+
8.0 Nuts	?
8.1 Almonds	?
8.2 Hazelnuts	?
8.3 Walnuts	?
8.4 Cashews	?
8.5 Pecan nuts	?
8.6 Brazil nuts	?
8.7 Pistachio nuts	-
8.8 Macadamia / Queensland nuts	?
9.0 Celery	-
10.0 Mustard	-
11.0 Sesame	-
12.0 Sulphur dioxide and sulphites (E220 - E228)	-
13.0 Lupin	-
14.0 Molluscs	-
+: allergen present in recipe, ?: may contain traces of allergen	

Shelf life and storage conditions

Shelf life after production	365	days
Calculation BBD frozen product	if >6 months: day 28 + x months = BBD	
Minimum shelf life at delivery	180	days
Supply Temperature	minimal -15	°C
Storage temperature	-18	°C
Maximum shelf life after reconstitution	P+4	days
Storage advice after preparation	Store in a closed bag or jar	

Shelf life after reconstitution is indicative and may vary due to environmental influences. All recommendations are based on direct packaging after preparation.

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Remaining

GMO status	De Graaf Bakeries hereby declares that the products do not contain ingredients derived from the GMO as referred to in "Regulation 1829/2003/EC"
Packing	The package is suitable for foods and complies with Regulation 1935/2004/EG
Pollution	The product contains no impurities, meets Regulation 1881/2006/EG
Pesticides	The product contains no pesticides and meets regulation 396/2005/EG
Traceability	The product is encoded with a unique serial number, making it both rear and forward traceability
Ionization/ radiation	The product is not irradiated nor ionized and the ingredients according to Regulation 1992/2/EG