Unrevised DeepL translation of the German specification

Customer specification Extended

... alles für Bäcker und Konditoren

BÄKO

General information

Product name BÄKO:	BÄKO Fat glaze chips dark, 20 kg per carton
Product name Supplier:	BÄKO Fat glaze chips dark, 20 kg per carton
Item number Supplier:	371024
GTIN:	04304823003610
STAV no:	371024
SPEC-ID:	33039
Manufacturer/Supplier:	BÄKO-ZENTRALE eG Head office Duisburg Am Kiekenbusch 4 47269 Duisburg Germany
Purchasing:	Mr Jürgen Spilger info@baeko.de Telephone: 0049 (0) 6203 1001 - 0 Fax: 0049 (0) 6203 1001 - 115
Quality assurance:	Mrs Tina Glöckner info@baeko.de Phone: 0049 (0) 203 7684 - 0 Fax: 0049 (0) 203 / 76 81 - 018
Quality assurance:	Mrs Ute Rettinger ute.rettinger@baeko.de Phone: 0049 (0) 203 7684 - 0 Fax: 0049 (0) 203 7681 - 018
Name of the food according to LMIV:	Cocoa-based fat glaze
Name of the food after further processing:	
Product description:	Dark vegetable fat glaze containing cocoa in chip form.
Country of production/origin:	Germany
Dosage recommendation / restriction of use:	
Instructions for use:	Processing instructions: Process directly. Processing temperature for glazes: 40-45°C

The product fulfils the requirements of Regulation (EC) 178/2002 and the LFGB. The product fulfils the hygiene requirements for food and substances for use in the food industry.

Sensory quality characteristics

Appearance/colour	brown
Odour	like cocoa
Flavour	sweet, like cocoa
Consistency	pourable pieces

Unrevised DeepL translation of the German specification

Customer specification Extended

... alles für Bäcker und Konditoren

Suitability for certain diets

The product is suitable for the following diets:	Yes	no	Remarks
Vegan		X	
Ovo-lacto-vegetarian	X		
Ovo-vegetarian		X	
Lacto-vegetarian	X		
Pescetarian	X		
Abstinent from alcohol	X		Supplier details
Halal (according to the Islamic dietary laws)		X	
Halal certificate available			
Kosher (according to the Jewish dietary laws)	X		Supplier details
Kosher certificate available			

Organic/eco

The product is an "organic" product in accordance with Regulation (EU) 2018/848 on organic production and labelling of organic products

☐ yes ☒ no

Unrevised DeepL translation of the German specification

Customer specification Extended

Ingredients: vegetable fat fully hydrogenated (palm), sugar, 17% highly de-oiled cocoa, vegetable fat (palm), **lactose (milk)**, emulsifier (**soya lecithins E322** (**soya**)), flavouring.

Declaration recommendation of the manufacturer
Palm fat fully hydrogenated, sugar, 17% low-fat cocoa, palm fat, LACTOSE, emulsifier SOJALECITINE, flavouring.

May contain nuts and products derived from nuts.

Unrevised DeepL translation of the German specification

Customer specification Extended

... alles für Bäcker und Konditoren BÄKO

Nutritional information

		Average value per 100 g	Minimum value per 100 g	Maximum value per 100 g	Method/source
Calorific value (kJ)		2,492 kJ			calculated (from fat, carbohydrates, fibre, protein)
Calorific value (kcal)		600 kcal			calculated (from fat, carbohydrates, fibre, protein)
Fat (total)		45 g			*
thereof	Saturated fatty acids	41 g			*
	Monouns. fatty acids	3,2 g			*
	Polyunsaturated fatty acids fatty acids	0,6 g			*
	trans fatty acids	0,1 g			*
	Cholesterol	1.0 mg			*
Carbohydrates		42 g			*
thereof	Sugar	40 g			*
	Strength				
	Fructose				
	Lactose				
Dietary fibre		6,0 g			*
Protein		3,8 g			*
Salt		0,20 g			*
Sodium					
Organic acids					
Polyhydric alcohols					
Ethyl alcohol					
Salad rims					
Erythritol					

*Supplier details, rounded in accordance with the rounding guidelines of the European Commission for the nutritional labelling of foods.

Unrevised DeepL translation of the German specification

Customer specification Extended

		Average value per 100 g	Minimum value per 100 g	Maximum value per 100 g	Method/source
Vitamins	Vitamin A				
	Thiamine (B1)				
	Riboflavin (B2)				
	Niacin (B3)				
	Pantothenic acid (B5)				
	Pyridoxine (B6)				
	Biotin (B7)				
	Folic acid (B9)				
	Cobalamin (B12)				
	Vitamin C				
	Vitamin D				
	Vitamin E				
	Vitamin K				
Minerals and trace elements	Potassium				
	Chloride				
	Calcium				
	Phosphorus				
	Magnesium				
	Iron				
	Zinc				
	Copper				
	Manganese				
	Fluorine				
	Selenium				
	Chrome				
	Molybdenum				
	Iodine				
Bread units					

*Supplier details, rounded in accordance with the rounding guidelines of the European Commission for the nutritional labelling of foods.

Unrevised DeepL translation of the German specification

Customer specification Extended

Chemical-physical key figures

The presence of foreign bodies (organic and inorganic) is excluded according to the state of the art. Legally applicable limits for maximum quantities of residues and contaminants such as mycotoxins, heavy metals, pesticides, veterinary drug residues and radioactivity are complied with.

Parameters	Min.	Mean value	Max.	Method/ Note
Water content		1 %		IR drying, 130°C, 15 min. ten
Purity				
Bulk density				
pH value				
Alcohol content				

4.1 Heavy metals

Parameters	Min.	Mean value	Max.	Method/ Note
Arsenic				
Lead				
Cadmium				
Copper				
Mercury				

4.2 Information for cereal and starch products

Parameters	Min.	Mean value	Max.	Method/ Note
Number of cases				
Protein content				
Moist adhesive				
Sedimentation value				
Water absorption capacity				
Fine content < 100 µg				
Starch content				
Ash/minerals				
Ascorbic acid content				
Dextrose equivalent				

Unrevised DeepL translation of the German specification

Customer specification Extended

4.3 Information for seeds and nuts

Parameters	Min.	Mean value	Max.	Method/ Note
Free fatty acids				
Peroxide value				
Sieve analysis				
Fraction				
Morphine equivalents				

4.4 Data for cocoa and cocoa products

Parameters	Min.	Mean value	Max.	Method/ Note
Viscosity		0.45 Pa-s		Casson, 40°C
Melting point				
Percentage of hydrogenated fats				
Grain size				
Total cocoa solids				
Fat-free cocoa solids				
Cocoa butter				
Milk fat				
Total milk solids				
Total content of cocoa butter and milk fat				

4.5 Specifications for fats and oils

Parameters	Min.	Mean value	Max.	Method/ Note
Free fatty acids				
Peroxide number				
Acid number				
Melting point				
Percentage of hydrogenated fats				

Unrevised DeepL translation of the German specification

Customer specification Extended

4.6 Information for vegetables, fruit and fruit preparations

Parameters	Min.	Mean value	Max.	Method/ Note
Net weight				
Drained weight				
Sugar content				
Fruit content				
Fruit per 100 g				
Fruit per can				
Vacuum (for tinned food)				
SO2 content				
Ascorbic acid content				

4.7 Further information

Microbiological limit values

The microbiological values comply with the requirements of the LFGB, Regulation (EC) 2073/2005 on microbiological values for foodstuffs and the recommendations of the DGHM (German Society for Hygiene and Microbiology), where applicable.

Microbiological limit values	Unit	Value	Limit or warning value	Research method
Aerobic mesophilic bacterial count	CFU/g		10.000	ASU L 06.00-18
Enterobacteriacae				
E. Coli				
Coliform germs	CFU/g		10	ASU L 01.00-54
Mould fungi	CFU/g		100	ASU L 01.00-37
Yeasts	CFU/g		100	ASU L 01.00-37
Bacillus Cereus				
Coagulase-positive staphylococci				
Spores of sulphite-reducing clostridia				
Salmonella	CFU / 25 g		n.n.	ASU L 00.00-20
Listeria Monocytogenes				
Further information				

Unrevised DeepL translation of the German specification

Customer specification Extended

Mycotoxins

The product complies with the applicable legal requirements on mycotoxins (e.g. Regulation (EC) 1881/2006 and the Contaminants Regulation).

Microbiological limit values	Unit	Value	Method/Note
Aflatoxin B1			
Sum of aflatoxins B1, B2, G1 and G2			
Sum of fumonisins B1 and B2			
Zearalenone			
Aflatoxin M1			
Ochratoxin A			
Deoxynivalenol (DON)			
Further information			

Allergens

Allergenic ingredients and products made from them according to § 3 and Annex 3 LMKV / LMIV

	Included in the product			
	Yes	no	Ingredient	Remark
Cereals containing gluten		×		
Crustaceans		×		
Eggs		×		
Fish		×		
Peanuts		×		
Soya beans	×		Soya	
Milk	×		Lactose	
Nuts		×		
Celery		×		
Mustard		×		
Sesame seeds		×		
Sulphur dioxide and sulphites		×		
Lupins		×		
Molluscs		×		

Field without entry: No information available.

Unrevised DeepL translation of the German specification

Customer specification Extended

... alles für Bäcker und Konditoren

BÄKO

Possible cross-contamination with allergens according to § 3 and Annex 3 LMKV / LMIV

	Cross-contamination possible		
	Yes	no	Remark
Cereals containing gluten		×	
Crustaceans		×	
Eggs		×	
Fish		×	
Peanuts		×	
Soya beans			
Milk			
Nuts	×		
Celery		×	
Mustard		×	
Sesame seeds		×	
Sulphur dioxide and sulphites		×	
Lupins		×	
Molluscs		×	

Field without entry: No information available.

Additional allergens

	Included in the product			Cross-contamination possible		
	Yes	no	Ingredient	Yes	no	Remark
Lactose	×		Lactose			
Cocoa	×		Cocoa			
Glutamate (E 620 - E 625)		×			×	
Chicken		×			×	
Coriander		×			×	
Maize		×		×		
Pulses		×			×	
Beef		×			×	
Pork		×			×	
Carrots		×		×		

Field without entry: No information available.

Information on allergens

Unrevised DeepL translation of the German specification

Customer specification Extended

... alles für Bäcker und Konditoren

GMOs/novel food/nano/irradiation

GMO
The product must be labelled in accordance with the currently applicable food regulations on genetically modified foods, in particular Regulations (EC) No. 1829/2003 and 1830/2003.

☐ yes ☒ no

The provisions on traceability in accordance with Regulations 1829/2003 and 1830/2003 are complied with.

The GMO status of the product is ensured by

☒ Confirmation of upstream suppliers

☐ Certificates of analysis from upstream suppliers

☒ Self-monitoring inspections Manufacturer/supplier

Novel Food
The product is or contains a food ingredient covered by Regulation (EU) 2015/2283.

☐ yes ☒ no

Irradiation
The product must be labelled due to treatment with ionising radiation.

☐ yes ☒ no

Nanotechnology
The product or its components have been manufactured without the use of nanotechnology.

☒ yes ☐ no

Unrevised DeepL translation of the German specification

Customer specification Extended

... alles für Bäcker und Konditoren

BÄKO

Quality assurance

		Yes	no
There is an HACCP concept for the production process		×	
The product is detected/tested for foreign bodies		×	
Metal			×
Magnet (sensitivity)			
Ferro (sensitivity)			
Non-Ferro (sensitivity)			
Inorganic			×
Inorganic with X-ray			
Inorganic with colour picker			
Organic			×
Sieving (mesh size)	Edge slit filter: 0.5 mm	×	
Further investigations			
Safety data sheet required			×
The production plant is certified according to	ISO 9001	×	
	IFS	×	
	BRC		×
	Further certificates		

Logistical data

Packaging

The packaging is suitable for use and has no detrimental effect on the product. The legal requirements for food packaging, in particular Regulation (EC) 1935/2004, the Consumer Goods Regulation and (where applicable) Regulation (EU) 10/2011 are fulfilled.

Net container size	20 kg	per bag
Gross container size		
Packaging material	Polybag in outer carton	

Labelling/traceability

The traceability requirements of Regulation (EC) No 178/2002 are met at all stages of production and distribution.

Labelling (batch/lot/MHD)	Lot no., MHD; EAN128 coding

Transport and storage conditions

Temperature:	Optimum storage temperature: 20°C	
Relative humidity:	dry	
Minimum shelf life in the original sealed container (from production)	15 months	Protect from frost, heat and direct sunlight.

Unrevised DeepL translation of the German specification

Customer specification Extended

... alles für Bäcker und Konditoren

BÄKO

The above data is based on information from our suppliers and reflects our best experience and knowledge and is provided for information purposes only. This specification replaces all previous specifications. The values given for natural products are subject to natural fluctuations.

This specification was created electronically and is valid without signature.

Date of creation: 01.08.2014

Date of last amendment: 03.11.2022

Print date: 03.11.2022

BÄKO-ZENTRALE eG
Am Kiekenbusch 4
47269 Duisburg Germany