

Supplier's Product Code : 10141482  
Product Added : 21 May 2026  
Last Updated by Supplier : 22 May 2026  
erudus id : 2d2ed0ce68e247c7acf2e40d5f77bdb3



The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit <http://www.erudus.com/terms-and-conditions> for full terms and conditions.

## Baker & Baker 95% Baked Bluberry Muffin (24 x 125g)

Short Product Name:  
95% Baked Bluberry Muffin

Product Description:  
Blueberry, an all-time classic! A delicious, moist muffin bursting with juicy blueberries. 95% baked, simply thaw & serve or bake off for a further 10 minutes to give a freshly baked aroma in store.

### General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	

**Supplier's Product Code :**  
10141482  
**Supplier:** Baker & Baker Products UK Limited  
Stadium Road  
Bromborough  
Wirral  
Merseyside  
CH62 3NU  
England  
P: T +44 1513433437 • F +44 1513461334

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	05025183034340	Outer Case Length :	396 mm
Packaging Type Description :		Outer Case Width :	296 mm
Total Quantity of Inner Units in Outer Case :	24 Units	Outer Case Height :	197 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	3.65 kg
		Product Net Weight :	3.00 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.70 MTR
Quantity of Layers Per Pallet :	8 Layers	Pallet Gross Weight :	317.00 kg
Quantity of Cases Per Pallet :	80 Cases		

### Logistical Information

Shelf Life from Time of Production :	366 Days	Minimum Order Quantity :	1 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	7 Days

### Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	253.47 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

### Waste Packaging Weight - Transport Packaging

Plastic :	0.00 g	Wood Total :	25,000.00 g
Paper/Board :	0.00 g	Is Pallet Returnable? :	Yes
Percentage Recycled Plastic :	Not specified.		

### Other Information

Supplier Comments :	N/A
---------------------	-----

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

**Additional Origin Details :**  
Produced for B&B UK

### Inner Pack Information

Internal GTIN : 5025183029131

Packaging Type Description : Box

Variable Weight Consumer Item : Yes

Net Drained Weight : 0.000 kg

Inner Unit Length : 0 mm

Inner Unit Height : 66 mm

Inner Unit Width : 50 mm

Inner Product Weight : Not specified.

Inner Product Weight Units : g

**Weight/Volume :**  
Not specified.

### Handling Information

**Directions For Use :**

Remove desired amount from box, allow to defrost for 1 hour before serving.

**Preparation**

Thaw and serve

> 90 min. @25°C

Thaw and bake

90 min. @25°C & 8 min @ 180°C

**Storage Instructions :**

Keep frozen at minimum -18°C. Once thawed do not refreeze.

Shelf life after defrosting: 48 hours in ambient conditions. (Day of Defrost +1).

## Dietary Information

### Ingredients :

**WHEAT FLOUR (WHEAT FLOUR, Calcium carbonate, Niacin, Iron, Folic acid Thiamine), Sugar, Vegetable oil (Rapeseed), Water, Blueberries (10%), FREE RANGE WHOLE EGG POWDER, SKIMMED MILK POWDER, WHEAT STARCH, Raising agent (Calcium phosphates, Sodium carbonates, Diphosphates), Palm oil, Modified starch, Emulsifier (Sodium stearyl-2- lactylate, Mono- and diglycerides of fatty acids), Dextrose, Salt, Stabiliser (Xanthan gum), Flavouring, Colour (Annatto norbixin).**

### Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	May Contain
Milk (and products thereof) :	Yes
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	May Contain
Almond nuts :	May Contain
Hazelnuts :	May Contain
Walnuts :	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	Yes
Kamut (and products thereof) :	Yes
Gluten content <20ppm :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	1 mg/kg

### Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

### Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	-
Suitable for Coeliacs :	-
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	Yes

### Allergen Statement :

May contain Nuts & Soya

## Nutritional Information

Average Serving :	125.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,616.00 kJ
Energy per 100 G/ML :	386.00 kcal
Fat per 100 G/ML :	21 g
- of which Saturates per 100 G/ML :	2.6 g
- of which Mono-unsaturates per 100 G/ML :	12 g
- of which Polyunsaturates per 100 G/ML :	5.5 g
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	44 g
- of which Sugars per 100 G/ML :	22 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.5 g
Protein per 100 G/ML :	4.3 g
Salt per 100 G/ML :	0.45 g
Sodium per 100 G\ML :	0.179 g

## Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	65.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	85.00 g

## Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	-
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	-
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	-
Farm Assured Welsh Livestock :	-
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	-
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	Yes
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

<b>Other Accreditation :</b> Not specified.	
Intra Stat/Taric Code :	1905907000
Commodity Code :	7006
Identification/Health Marks :	Not specified.

## Standards Testing

Do you undertake trend analysis of microbiological results?: Yes

Is shelf life testing undertaken?: No

## Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
E. Coli (cfu/g or ml)	Occasionally	<10	10	1g	
Enterobacteriaceae (cfu/g or ml)	Occasionally	<100	100	1g	
Listeria Monocytogenes	Occasionally	<0	0	25g	
Moulds (cfu/g or ml)	Occasionally	<1000	1000	1g	
Salmonella	Occasionally	<0	0	25g	
Total Viable Count (TVC) (cfu/g or ml)	Occasionally	<5000	5000	1g	
Yeast (cfu/g or ml)	Occasionally	<1000	1000	1g	

## Analytical Standards

Not available.