

Supplier's Product Code : 10241750
Product Added : 12 February 2026
Last Updated by Supplier : 13 February 2026
erudus id : 5f74b18d8d3143a490847f6b15f165fe



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Baker & Baker Pink Velvet Donut

Short Product Name:
B&B Pink Velvet Donut

Product Description:
Doughnut with pink icing (13%) and white sugar strands (5,5%), quick frozen

General Information

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

Supplier's Product Code :
10241750
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 :	4017040030467
Packaging Type Description :	
Total Quantity of Inner Units in Outer Case :	48 Units
Is Trade Item Splittable? :	No

Outer Case Length :	399 mm
Outer Case Width :	297 mm
Outer Case Height :	187 mm
Product Gross Weight :	3.13 kg
Product Net Weight :	2.64 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	8 Cases
Quantity of Layers Per Pallet :	9 Layers
Quantity of Cases Per Pallet :	72 Cases

Pallet Height :	1.83 MTR
Pallet Gross Weight :	250.00 kg

Logistical Information

Shelf Life from Time of Production :	448 Days
Guaranteed Shelf Life on Delivery :	Not specified.

Minimum Order Quantity :	Not specified.
Delivery Lead Time :	Not specified.

Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	243.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	7.59 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	842.60 g
Paper/Board :	280.00 g
Percentage Recycled Plastic :	0.00 %

Wood Total :	25,000.00 g
Is Pallet Returnable? :	Yes

Other Information

Supplier Comments :

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : Germany

Additional Origin Details :
Produced in Germany

Inner Pack Information

Internal GTIN : Not specified.

Packaging Type Description : Tray & Heat Sealed

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 382 mm

Inner Unit Height : 41 mm

Inner Unit Width : 286 mm

Inner Product Weight : 51.00 g

Inner Product Weight Units : g

Weight/Volume :
Not specified.

Handling Information

Directions For Use :

Directions For Use :
Keep frozen.
At least 60 min. thawing time, depending on the room temperature.
Do not refreeze.
Consume within one day.

Storage Instructions :

Keep between -18°C and 25°C.
Store dry and protect from warmth. Do not refreeze thawed product!

Dietary Information

Ingredients :

Wheat flour (WHEAT); Vegetable fats: Palm, Coconut, Palm kernel; Sugar; Water; Yeast; Rapeseed oil; Rye flour (RYE); Maize starch; Emulsifier: Lecithins, Mono- and diglycerides of fatty acids, Sodium stearoyl-2- lactylate; Dextrose; Glucose syrup; Salt; Raising agent: Diphosphates, Sodium carbonates; Beetroot concentrate; Thickener: Xanthan gum; Starch; Natural flavouring; Glazing agent: Acacia gum; Flour treatment agent: Ascorbic acid; Natural vanilla flavouring.

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	May Contain
Fish (and products thereof) :	No
Soybeans (and products thereof) :	May Contain
Milk (and products thereof) :	May Contain
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 :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	May Contain
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	Yes
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 :	0

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 :	Yes
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) :	-

Allergen Statement :

May contain traces of: EGG, MILK / LACTOSE, NUTS, SOY.

Nutritional Information

Average Serving :	55.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	12
Energy per 100 G/ML :	1,954.00 kJ
Energy per 100 G/ML :	468.00 kcal
Fat per 100 G/ML :	28 g
- of which Saturates per 100 G/ML :	15 g
- of which Mono-unsaturates per 100 G/ML :	9.5 g
- of which Polyunsaturates per 100 G/ML :	2.8 g
Trans Fats per 100 G\ML :	0.30 g
Carbohydrate Per 100 G/ML :	49 g
- of which Sugars per 100 G/ML :	19 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.7 g
Protein per 100 G/ML :	4.7 g
Salt per 100 G/ML :	0.59 g
Sodium per 100 G\ML :	0.2369 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	9.70 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	51.00 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 :	No
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.

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	1905907000
Commodity Code :	7011
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results?: Yes

Is shelf life testing undertaken?: Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Occasionally	<100	100	1g	DIN EN ISO 7932:2005-03, ASU L 00.00-33:2006-09, ASU L01.00-72:2011-01
E. Coli (cfu/g or ml)	Occasionally	<10	10	1g	ISO 4831:2006-08, DIN EN ISO 16649-2:2009-12, AFNOR 3M-01/08-06/01:2009-8
Enterobacteriaceae (cfu/g or ml)	Occasionally	<100	100	1g	DIN EN ISO 21528-1/2:2017-09, DIN EN ISO 21528-1/2:2009-12, ASU §64 LFGB L05.00-5:1990-06
Listeria Monocytogenes	Occasionally	<0	0	1g	DIN EN ISO 11290-1/2:2017-09, DIN EN ISO 11290-1:2005-01
Moulds (cfu/g or ml)	Occasionally	<1000	1000	1g	DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Salmonella	Occasionally	<0	0	25g	DIN EN ISO 6579:2017-07, EN ISO 16140:2003, ASU L00.00-98:2007-04, DIN 10135:2013-05, DIN EN ISO 6579:2003-03, ASU L.00.00-66:2002-05
Staphylococcus Aureus (cfu/g or ml)	Occasionally	<100	100	1g	DIN EN ISO 6888-1:2003-12, ASU L 02.07-2:2003-12
Total Viable Count (TVC) (cfu/g or ml)	Occasionally	<10000	10000	1g	DIN EN ISO 4833-1/2:2013, ASU L 00.00-88/1:2004-07
Yeast (cfu/g or ml)	Occasionally	<1000	1000	1g	DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12

Analytical Standards

Not available.