Supplier's Product Code : Product Added : Last Updated by Supplier : erudus id : 10247176 16 November 2021 15 November 2023

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B&B Dark Chocolate Muffin POF

Short Product Name: B&B Dark Chocolate Muffin

Dab Bark Grideolate Fran

Product Description:
Cocoa muffin with dark chocolate, baked, frozen.

General Information

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

Supplier's Product Code:

10247176

Supplier: Baker & Baker Products UK Ltd

Stadium Road Bromborough Wirral Merseyside CH62 3NU

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OUTER PRODUCT

Outer case Information

Outer case information			
Outer Case GTIN :	8436542127998	Outer Case Length:	396 mm
Packaging Type Description :	Case	Outer Case Width:	299 mm
Total Quantity of Inner Units in Outer Case :	36 Units	Outer Case Height :	256 mm
Is Trade Item Splittable? :	No	Product Gross Weight:	4.76 kg
		Product Net Weight:	3.96 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.70 MTR
Quantity of Layers Per Pallet:	6 Layers	Pallet Gross Weight :	311.80 kg
Quantity of Cases Per Pallet:	60 Cases		
Logistical Information			
Shelf Life from Time of Production :	365 Days	Minimum Order Quantity:	Not specified.
Guaranteed Shelf Life on Delivery:	Not specified.	Delivery Lead Time :	Not specified.
Waste Packaging Weight - Outer	r Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic :	16.98 g	Steel:	0.00 g
Percentage Recycled Plastic:	Not specified.	Other:	0.00 g
Paper/Board: 838.99 g	Wood:	Not specified.	
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		
Plastic :	500.00 g	Wood Total:	28,000.00 g
Paper/Board:	0.00 g	Is Pallet Returnable?:	Yes
Percentage Recycled Plastic:	Not specified.		

Other Information

Supplier Comments: Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	Belgium
Provendnce.	

Additional Origin Details : Packed in Belgium

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description :	Tray & Overwrap
Variable Weight Consumer Item:	No
Net Drained Weight :	Not specified.

Inner Unit Length:	380 mm
Inner Unit Height:	81 mm
Inner Unit Width:	287 mm
Inner Product Weight:	Not specified.
Inner Product Weight Units:	g

Weight/Volume:

36 x 110g Muffins

Handling Information

Directions For Use :

Defrost muffins at room temperature for approx 90 - 120 minutes (20- 23 °C)

Storage Instructions:

Storage temperature at least -18 °C. Store dry and protect from warmth. do not refreeze thawed product.

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

Dietary Information

Ingredients:

WHEAT FLOUR, Sugar, Water, Vegetable oils (Sunflower, Rapeseed (in varying proportions)), Dark chocolate chunks (15%) (Sugar, Cocoa mass, Cocoa butter, Emulsifier (SOYA LECITHIN), Fat reduced cocoa powder, Natural vanilla flavouring), Fat reduced cocoa powder (3,2%), Dextrose, Humectant (Glycerol), Raising agent (Sodium carbonates, Diphosphates), Maize starch, Lemon syrup (Lemon, Sugar), Bean flour, Fava bean protein, Flavouring.

Product contains:	
GM Protein/DNA :	No
Celery/Celeriac (and products thereof):	May Contain
Lupin (and products thereof):	No
Eggs (and products thereof) :	May Contain
Fish (and products thereof) :	No
Soybeans (and products thereof):	Yes
Milk (and products thereof) :	May Contain
Mustard (and products thereof) :	May Contain
Peanuts (and products thereof):	No
Sesame Seeds (and products thereof):	May Contain
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:	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):	No
Kamut (and products thereof) :	No
Gluten content <20ppm:	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	Below 10mg per kg/litre (not 0 mg)
Sulphur Dioxide/Sulphites Concentration:	<= 2.11 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:		
Product suitability: Suitable for a Vegetarian Diet:	Yes	
	Yes Yes	
Suitable for a Vegetarian Diet:		
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet :	Yes	
Suitable for a Vegan Diet : Suitable for a Vegan Diet : Suitable for Sufferers of Lactose Intolerance :	Yes	
Suitable for a Vegetarian Diet: Suitable for a Vegan Diet: Suitable for Sufferers of Lactose Intolerance: Suitable for Coeliacs:	Yes No	

Allergen Statement :

May contain traces of: EGG, MILK / LACTOSE, NUTS, CELERY, MUSTARD, SESAME.

Nutritional Information

Average Serving:	110.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,693.00 kJ
Energy per 100 G/ML:	405.00 kcal
Fat per 100 G/ML:	20 g
- of which Saturates per 100 G/ML :	4.5 g
- of which Mono-unsaturates per 100 G/ML :	6.2 g
- of which Polyunsaturates per 100 G/ML:	9.3 g
Trans Fats per 100 G\ML:	0.24 g
Carbohydrate Per 100 G/ML:	50.3 g
- of which Sugars per 100 G/ML:	31 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	Not specified.
Fibre per 100 G/ML :	3 g
Protein per 100 G/ML:	4.7 g
Salt per 100 G/ML :	0.61 g
Sodium per 100 G\ML:	0.244 g

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.

Waste Packaging Weight - Inner Unit

Glass:	0.00 g
Plastic:	4.80 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	155.83 g

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

Accreditations / Certifications / Assurance Schemes

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

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

Standards Testing

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?:

No

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Occasionally	<1000	1000	1g	ISO 7932
Enterobacteriaceae (cfu/g or ml)	Occasionally	<100	100	1g	NF V08-054, ISO 21528-2
Listeria Monocytogenes	Occasionally	<0	0	25g	PAM 16
Salmonella	Occasionally	<0	0	25g	PAM 55

Analytical Standards

Not available.