Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: 10142146 23 October 2007 15 November 2023

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Baker & Baker 95% Baked Double Chocolate Muffin (24 x 125g)

Product Description:

Decadent and delicious double chocolate muffin, packed with chocolate and topped with milk and dark chocolate chunks. 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:	Bakery

Supplier's Product Code:

10142146

Supplier: Baker & Baker Products UK Ltd

Stadium Road Bromborough Wirral Merseyside CH62 3NU

England P: T +44 1513433437 • F +44 1513461334

OUTER PRODUCT

Outer case Information

outer ouse information			
Outer Case GTIN :	5025183034357	Outer Case Length:	396 mm
Packaging Type Description :	Case	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 :	1.75 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:	2.47 g	Steel:	0.00 g
Percentage Recycled Plastic:	Not specified.	Other:	0.00 g
Paper/Board:	292.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport 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
Provendnice.	

Additional Origin Details :

Packed in UK

Inner Pack Information

Internal GTIN:	05025183034357
Packaging Type Description :	Вох
Variable Weight Consumer Item:	No
Net Drained Weight :	Not specified.

Inner Unit Length:	0 mm
Inner Unit Height:	80 mm
Inner Unit Width:	50 mm
Inner Product Weight:	Not specified.
Inner Product Weight Units:	g

Weight/Volume:

125G X 24 = 3KG

Handling Information

Directions For Use :

- 1. Thaw for 60-120 minutes and serve 2. Alternatively bake from frozen for 10 minutes at 160° C for a freshly baked aroma in store. 3. Allow to cool for a minimum of 15 minutes and serve.

Storage Instructions:

keep frozen at -18°C or below. Once defrosted do not refreeze. Shelf life after defrosting: 48 hours in ambient conditions. (Day of Defrost +1).

Dietary Information

Ingredients:

Sugar, WHEAT FLOUR (WHEAT FLOUR, Calcium carbonate, Niacin, Iron, Thiamine), Vegetable oil (Rapeseed oil), Dark chocolate chunks (16%) (Sugar, Cocoa mass, Cocoa butter, Emulsifier (SOYA LECITHINS (E322)), Natural vanilla flavouring), Water, Fat reduced cocoa powder (3.1%), WHOLE EGG POWDER, SKIMMED MILK POWDER, WHEAT STARCH, Raising agent (Calcium phosphates (E341), Sodium carbonates (E500), Diphosphates (E450)), Vegetable Fat (Palm), Emulsifier (Sodium stearoyl-2- lactylate (E481), Mono- and diglycerides of fatty acids(E471)), Modified maize starch, Thickener (Xanthan gum (E415)), Flavourings.

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):	Yes
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):	No
Kamut (and products thereof) :	No
Gluten content < 20ppm:	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil:	Yes
Sulphur Dioxide and Sulphites :	Below 10mg per kg/litre (not 0 mg)
Sulphur Dioxide/Sulphites Concentration :	<= 1 mg/kg

Product contains :	
Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	Yes
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No
Product suitability:	
Product suitability: Suitable for a Vegetarian Diet:	Yes
	Yes No
Suitable for a Vegetarian Diet :	
Suitable for a Vegan Diet :	No
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet : Suitable for Sufferers of Lactose Intolerance :	No No
Suitable for a Vegetarian Diet: Suitable for a Vegan Diet: Suitable for Sufferers of Lactose Intolerance: Suitable for Coeliacs:	No No

Allergen Statement :

Made on a line that handles nuts

Nutritional Information

Average Serving:	125.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,905.00 kJ
Energy per 100 G/ML:	456.00 kcal
Fat per 100 G/ML:	26.28 g
- of which Saturates per 100 G/ML :	5.64 g
- of which Mono-unsaturates per 100 G/ML :	14.39 g
- of which Polyunsaturates per 100 G/ML:	6.2 g
Trans Fats per 100 G\ML:	0.35 g
Carbohydrate Per 100 G/ML:	48.36 g
- of which Sugars per 100 G/ML:	30.79 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	Not specified.
Fibre per 100 G/ML:	2.67 g
Protein per 100 G/ML:	5.18 g
Salt per 100 G/ML :	0.35 g
Sodium per 100 G\ML:	0.14 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:	41.00 g
Percentage Recycled Plastic:	Not specified.
Paper/Board:	30.00 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
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 :	No
ISO 14001 (Environmental System):	No
FSSC 22000:	No

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	1905907000
Commodity Code:	7007
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
E. Coli (cfu/g or ml)	Occasionally	<10	10	1g	ISO 16649-2
Enterobacteriaceae (cfu/g or ml)	Occasionally	<100	100	1g	ISO 21528-2
Listeria Monocytogenes	Occasionally	=0	0	25g	ISO 11290-2
Moulds (cfu/g or ml)	Occasionally	<1000	1000	1g	ISO 21527-1
Salmonella	Occasionally	=0	0	25g	ISO 6579:2002
Total Viable Count (TVC) (cfu/g or ml)	Occasionally	<5000	5000	1g	ISO 4833
Yeast (cfu/g or ml)	Occasionally	<1000	1000	1g	ISO 21527-1

Analytical Standards

Not available.