

Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

10191213 (07/2022)
19 October 2007
14 July 2022
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Baker & Baker Belgian Triple Chocolate Shortbread (60 x 70g)

Short Product Name:

Belgian Triple Chocolate Shortbread

Product Description:

Ready to bake from frozen luxury triple chocolate shortbread Shortbread made with butter and real Belgian milk, white and dark chocolate chunks.

General Information

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

Supplier's Product Code :
10191213 (07/2022)
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 Case GTIN :	05025183050739	Outer Case Length :	355 mm
Packaging Type Description :	Case	Outer Case Width :	238 mm
Total Quantity of Inner Units in Outer Case :	60 Units	Outer Case Height :	91 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	4.37 kg
		Product Net Weight :	4.20 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	13 Cases	Pallet Height :	1.53 MTR
Quantity of Layers Per Pallet :	15 Layers	Pallet Gross Weight :	881.57 kg
Quantity of Cases Per Pallet :	195 Cases		

Logistical Information

Shelf Life from Time of Production :	240 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 :	8.43 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	514.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	1,175.00 g	Wood Total :	25,000.00 g
Paper/Board :	Not specified.	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 :
Packed in UK

Inner Pack Information

Internal GTIN : 5025183050739

Packaging Type Description : Box

Variable Weight Consumer Item : No

Net Drained Weight : 0.000 kg

Inner Unit Length : 85 mm

Inner Unit Height : 0 mm

Inner Unit Width : 85 mm

Inner Product Weight : Not specified.

Inner Product Weight Units : g

Weight/Volume :
60 x 70g units

Handling Information

Directions For Use :

Thawing: Time: 5 min
Baking (Deck oven): Time: 15 min Temperature: 200 °C
Baking (Convection oven): Time: 14 min Temperature: 160 °C

Storage Instructions :

Keep frozen -18°C or below

Dietary Information

Ingredients :

WHEAT FLOUR (WHEAT FLOUR, Calcium carbonate, Iron, Nicotinamide, Thiamine), Butter (**MILK**) (23%), Belgian milk chocolate (12%) (Sugar, **WHOLE MILK POWDER**, Cocoa butter, Cocoa mass, Emulsifier (**SOYA LECITHINS**), Natural vanilla flavouring), Belgian white chocolate (9%) (Sugar, Cocoa butter, **WHOLE MILK POWDER**, Emulsifier (**SOYA LECITHINS**), Natural vanilla flavouring), Sugar, Belgian dark chocolate (4%) (Sugar, Cocoa mass, Cocoa butter, Emulsifier (**SOYA LECITHINS**), Natural vanilla flavouring), Water, Modified starch, Raising agent (Diphosphates, Sodium carbonates), Salt.

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) :	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 :	<= 0.5 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 :	No
Suitable for Coeliacs :	No
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	Yes

Allergen Statement :

May contain Egg & Nuts

Nutritional Information

Average Serving :	70.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	2,017.00 kJ
Energy per 100 G/ML :	482.00 kcal
Fat per 100 G/ML :	26.2 g
- of which Saturates per 100 G/ML :	16.3 g
- of which Mono-unsaturates per 100 G/ML :	7 g
- of which Polyunsaturates per 100 G/ML :	1 g
Trans Fats per 100 G\ML :	1.00 g
Carbohydrate Per 100 G/ML :	55.6 g
- of which Sugars per 100 G/ML :	23.1 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.8 g
Protein per 100 G/ML :	5.1 g
Salt per 100 G/ML :	0.65 g
Sodium per 100 G\ML :	0.26 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	8.43 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	0.00 g

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) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
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 :	1901200000
Commodity Code :	7971
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
Salmonella	Occasionally	=0	0	25g	ISO 6579:2002
Staphylococcus Aureus (cfu/g or ml)	Occasionally	<500	500	1g	ISO 6888-1

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Length (mm)	Hourly	=68	67 to 69	-	
Dimensions Thickness (mm)	Hourly	=14	13 to 15	-	
Dimensions Width (mm)	Hourly	=66	65 to 67	-	
Weight (g)	Hourly	=70	65 to 75	-	