

## PRODUCT DATA SHEET

www.bakerandbaker.eu

**BAKER&BAKER**  
dedicated to delight

Last changed on: 13.01.2022

### B&B 95% Baked Double Choc Muffin

#### MATERIAL CODES

<b>Article number</b>	
Baker & Baker article number	<b>10142146</b>
<b>Company</b>	<b>Product code</b>
Baker & Baker Products UK LTD	LDC
Baker & Baker FRANCE SARL	21200
Baker & Baker Global	10142146
<b>Others</b>	
EAN code	5025183034357
CN code (EU)	19059070007007

#### NAME OF THE FOOD

<b>Name of the food:</b>	Muffin with chocolate chunks and cocoa powder, quick frozen
--------------------------	---

#### PRODUCT DESCRIPTION



Muffins

95% baked muffin with chocolate chunks and cocoa powder.  
Thaw and serve or place in oven while frozen to refresh

#### GENERAL INFORMATION

<b>Physical condition:</b>	Frozen
<b>Country of origin:</b>	Great Britain

#### USER INSTRUCTION

<b>Application</b>
Thaw and serve
120 min. @ 20°C
<b>Application</b>
Thaw and bake
120 min. @ 20°C & 8 min. @ 180°C
<b>Application</b>
Bake from frozen
17 min. @ 180°C

#### PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
<b>Weight</b>	125 g	119 - 131 g		
<b>Height:</b>	75 mm	70 - 80 mm		

#### SENSORIAL INFORMATION

<b>Total product</b>			
<b>Taste:</b>	Sweet baked, Rich, Chocolate	<b>Odour:</b>	Sweet baked, Chocolate
<b>Visual aspect:</b>	Domed, Slightly mushroom shaped, With chocolate chunks	<b>Colour:</b>	Dark brown
<b>Structure:</b>	Crumbly, Aerated		

Article number: 10142146

Last changed on: 13.01.2022

**INGREDIENT DECLARATION**

Sugar; WHEAT flour (WHEAT flour; Calcium carbonate; Niacin; Iron; Thiamine); Rapeseed oil; Dark chocolate chunks (16%) (Sugar; Cocoa mass; Cocoa butter; Emulsifier: SOYA lecithin; Natural vanilla flavouring); Water; Fat reduced cocoa powder (3,1%); Whole EGG powder; Skimmed MILK powder; WHEAT starch; Raising agent: Sodium carbonates, Diphosphates, Calcium phosphates; Palm fat; Emulsifier: Sodium stearyl-2- lactylate, Mono- and diglycerides of fatty acids; Modified corn starch; Thickener: Xanthan gum; Flavouring.

**NUTRITIONAL INFORMATION**

**Per 100 grams product**

Energy: 1.905 kJ (456 kcal)  
 Fat: 26,3 g  
 of which saturated fatty acids: 5,6 g  
 Carbohydrate: 48,4 g  
 of which sugars: 30,8 g  
 Protein: 5,2 g  
 Salt (Na x 2,5): 0,351 g

**ALLERGENS INFORMATION**

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
<b>Cereals containing gluten and products thereof</b>	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	Yes	No
Barley	No	Yes	Yes
Oat	No	Yes	Yes
Spelt	No	Yes	Yes
Khorasan wheat	No	Yes	No
<b>Crustaceans and products thereof</b>	No	No	No
<b>Eggs and products thereof</b>	Yes	Yes	Yes
<b>Fish and products thereof</b>	No	No	No
<b>Peanuts and products thereof</b>	No	No	No
<b>Soybeans and products thereof</b>	Yes	Yes	Yes
<b>Milk and products thereof (including lactose)</b>	Yes	Yes	Yes
<b>Nuts and products thereof</b>	No	Yes	Yes
Almonds	No	Yes	Yes
Hazelnuts	No	Yes	Yes
Walnuts	No	Yes	Yes
Cashew	No	No	No
Pecan nuts	No	Yes	Yes
Brazil nuts	No	No	No
Pistachio nuts	No	No	No
Macadamia/Queensland nuts	No	No	No
<b>Celery and products thereof</b>	No	No	No
<b>Mustard and products thereof</b>	No	No	No
<b>Sesame and products thereof</b>	No	No	No
<b>Sulphur dioxide and sulphites at concentrations &gt; 10 mg/kg or &gt; 10 mg/l</b>	1 PPM *	Yes	Yes
<b>Lupine and products thereof</b>	No	No	No
<b>Molluscs and products thereof</b>	No	No	No
* According Regulation (EU) No 1169/2011, sulphur dioxide and sulphites only at concentration of more than 10 mg/kg or 10 mg/liter expressed as SO2 need to be labelled.			
<b>"May contain" allergens</b>			
May contain traces of: NUTS.			

**GMO INFORMATION**

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

**SUSTAINABILITY**

Type: Palm oil Value: 100 % Supply chain model: Mass balance

Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rspo.org.  
 RSPO ID: 4-0764-16-000-00; RSPO #: CU-RSPO SCC-816623

**DIET INFORMATION**

Suitable for (lacto ovo) vegetarians: Yes  
 Suitable for vegans: No

Article number: 10142146

Last changed on: 13.01.2022

**MICROBIOLOGICAL INFORMATION**

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	5 000				UKAS Accredited Method, PCA, ISO 4833, Random Sample taken from the line weekly with the view of testing all product groups annually UKAS Accredited Method, ISO 21528-2, VRBD agar, Random Sample taken from the line weekly with the view of testing all product groups annually UKAS Accredited Method, ISO 16649-2, TBX Agar, Random Sample taken from the line weekly with the view of testing all product groups annually UKAS Accredited Method, ISO 21527-1, Random Sample taken from the line weekly with the view of testing all product groups annually UKAS Accredited Method, ISO 21527-1, Random Sample taken from the line weekly with the view of testing all product groups annually UKAS Accredited Method, ISO 6579:2002, Random Sample taken from the line weekly with the view of testing all product groups annually UKAS Accredited Method, ISO 11290-2, Random Sample taken from the line weekly with the view of testing all product groups annually
Enterobacteriaceae:	/ g	100				
E. coli:	/ 1 g	10				
Moulds:	/ g	1 000				
Yeasts:	/ g	1 000				
Salmonella:	/ 25 g	Absent				
Listeria monocytogenes:	/25 g	Absent				

**SHELF LIFE AND LOGISTICAL INFORMATION**

<b>Storage conditions</b>	
Shelf life after production:	366 Days
Storage temperature:	< -18 °C
Storage advice:	Frozen, After thawing, do not refreeze.
<b>Storage conditions after thawing (Lab simulation)</b>	
Shelf life:	2 Days
Storage temperature:	< 25 °C
Storage advice:	Ambient, Dry conditions
<b>Storage conditions after baking (Lab simulation)</b>	
Shelf life:	2 Days
Storage temperature:	< 25 °C
Storage advice:	Ambient, Dry conditions
<b>Transport conditions</b>	
Transport temperature:	< -18 °C

**PACKAGING INFORMATION**

<b>Distribution unit</b>				
Weight net:	3,000 kg	Weight gross:	3,648 kg	Number of pieces: 24 PCE
<b>Primary packaging</b>				
Description:	Tray	Material:	Paper	
Description:	Tray	Material:	Corrugated board	
Description:	Shrinkwrap	Material:	Polyolefin	
Description:	Baking cup	Material:	Paper	
<b>Secondary packaging</b>				
Description:	Box	Material:	Corrugated board	
Description:	Label	Material:	Paper	

**LEGAL INFORMATION**

All products are conform to the European and National food legislation.

**STATEMENT**

This document is generated from a validated QA/ERP database. The necessary validation steps in the database guarantee the information hereby given to be up to date and correct to the best of our knowledge. Therefore the document does not need to be signed. By accepting this specification document, the client assures himself to dispose of the latest and up to date specification information. All other means of product communication cannot be guaranteed to be up to date as they are not covered by a validated C&D management tool.