

PRODUCT DATA SHEET

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Last changed on:

10.09.2024

B&B Victoria Muffin

MATERIAL CODES

Article number	
Baker & Baker article number	10250816
Company	Product code
Baker & Baker Global	10250816
Others	
ITF 14 code	05025183079211
CN code (EU)	1905907000

NAME OF THE FOOD

Name of the food:	Vanilla flavour muffin filled with strawberry jam topped with clotted cream buttercream and sugar nibs.
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PRODUCT DESCRIPTION

Victoria Sponge Muffin

USER INSTRUCTION

Application	
Thaw and serve	Thaw at room temperature for at least 60-120 minutes. After thawing store dry and protect from warmth. Once thawed do not refreeze!

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	112 g			

SENSORIAL INFORMATION

Taste:	Sweet, Vanilla, Creamy, Strawberry	Odour:	Sweet, Strawberry
Structure:	Soft, Crumbly, Smooth	Colour:	Golden

INGREDIENT DECLARATION

Wheat flour (WHEAT) (Wheat flour (WHEAT); Calcium carbonate; Niacin; Iron; Thiamine); Sugar; Rapeseed oil; Water; Strawberry jam (9,0%) (Sugar; Strawberry puree; Glucose Fructose syrup; Acid: Citric acid; Acidity regulator: Sodiumcitrates; Gelling agent: Pectins); Whole egg powder (EGG); Sugar Nibs (3,6%); Butter (MILK); Humectant: Glycerol; Modified starch; Clotted cream (MILK) (1,5%); Emulsifier: Polyglycerol esters of fatty acids, Sodium stearoyl-2-lactylate, Mono- and diglycerides of fatty acids; Raising agent: Diphosphates, Sodium carbonates, Calcium phosphates; Palm oil; Dried egg white (EGG); Flavourings.

NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	1.763 kJ (422 kcal)
Fat:	22 g
of which saturated fatty acids:	4,7 g
Carbohydrate:	52 g
of which sugars:	31 g
Fibre:	0,9 g
Protein:	4,3 g
Salt (Na x 2,5):	0,534 g

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ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	Yes
Barley	No	No	Yes
Oat	No	Yes	Yes
Spelt	No	No	No
Khorasan wheat	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	Yes	Yes	Yes
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	Yes	Yes
Milk and products thereof (including lactose)	Yes	Yes	Yes
Nuts and products thereof	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
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	Yes	Yes
Lupine and products thereof	No	No	No
Molluscs and products thereof	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.

"May contain" allergens

May contain traces of: NUTS, SOY, OTHER CEREALS CONTAINING GLUTEN.

Based on the factory's risk analysis and risk management the presence by cross contaminations of some allergens in the production line is avoided.

Therefore the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on 'cross contamination'.

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:	Segregation
Supply Chain Model: Segregation. Contains 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

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Enterobacteriaceae:	/ g	100				UKAS Accredited Method
E. coli:	/ 1 g	10				UKAS Accredited Method
Moulds:	/ g	1 000				UKAS Accredited Method
Yeasts:	/ g	1 000				UKAS Accredited Method
Yeasts and moulds:	/ g	1 000				UKAS Accredited Method
Staphylococcus aureus:	/ g	100				UKAS Accredited Method
:	/ g					For customer bespoke products specific micro testing is completed as per customer requirements listed in Code of Practise.

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SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage advice:	Frozen
Storage conditions once opened (Lab simulation)	
Shelf life:	4 Days
Storage advice:	Ambient
Transport conditions	
Transport temperature:	-18 °C

PACKAGING INFORMATION

Distribution unit		Weight net:	4,032 kg	Weight gross:	4,963 kg	Number of pieces:	36 PCE
Primary packaging							
Description:	Baking cup	Material:	Paper				
Description:	Shrinkwrap	Material:	Polyolefin				
Secondary packaging							
Description:	Tray	Material:	Paper				
Description:	Tray	Material:	Corrugated board				
Description:	Box	Material:	Corrugated board				
Description:	Label	Material:	Paper				

LEGAL INFORMATION

All products are conform to the food legislation of the European Union, the national food legislation of the EU member states and the UK.

STATEMENT

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