

PRODUCT DATA SHEET		
www.bakerandbaker.eu	<b>BAKER&amp;BAKER</b> dedicated to delight	Last changed on:
		10.09.2024
B&B Victoria Muffin		

## MATERIAL CODES

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

## NAME OF THE FOOD

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

Victoria Sponge Muffin
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## USER INSTRUCTION

<b>Application</b>
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

<b>Taste:</b>	Sweet, Vanilla, Creamy, Strawberry	<b>Odour:</b>	Sweet, Strawberry
<b>Structure:</b>	Soft, Crumbly, Smooth	<b>Colour:</b>	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.
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## NUTRITIONAL INFORMATION

<b>Per 100 grams product</b>	
<b>Energy:</b>	1.763 kJ (422 kcal)
<b>Fat:</b>	22 g
of which saturated fatty acids:	4,7 g
<b>Carbohydrate:</b>	52 g
of which sugars:	31 g
<b>Fibre:</b>	0,9 g
<b>Protein:</b>	4,3 g
<b>Salt (Na x 2.5):</b>	0,534 g

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## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
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.			
<b>"May contain" allergens</b>			
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](http://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

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

## PACKAGING INFORMATION

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

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