

PRODUCT DATA SHEET

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Last changed on: 20.10.2025

B&B Victoria Muffin**MATERIAL CODES****Article number**Baker & Baker article number **10250816****Company****Product code**

Baker & Baker Global 10250816

OthersITF 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.**PRODUCT DESCRIPTION**

Victoria Sponge Muffin

USER INSTRUCTION**General advice**

DE: Lagertemperatur mindestens -18°C. Zubereitung: Bei Raumtemperatur (15-25°C) mindestens 60-120 Min. auftauen lassen. Nach dem Auftauen trocken lagern und vor Wärme schützen. Nach dem Auftauen nicht wieder einfrieren!

NL: Bewaar bevroren bij minstens -18°C. Voorbereiding: Ontdooi op kamertemperatuur (15-25°C) gedurende minstens 60-120 minuten. Na ontdooien, droog bewaren en beschermd tegen warmte. Eenmaal ontdooid niet opnieuw invriezen!

EN: Storage temperature minimum -18°C. Preparation: Thaw at room temperature (15-25°C) for at least 60-120 minutes. After thawing, store in a dry place and protect from heat. Do not refreeze after thawing!

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!

Working instructions**Thawing:** Time: 60 - 120 min Temperature: 15 - 25 °C**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; Folic Acid; 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); Natural flavourings.

NUTRITIONAL INFORMATION**Per 100 grams product**Energy: 1.765 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): 0,540 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
Cashews	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	1 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: NUTS, SOY, OTHER CEREALS CONTAINING GLUTEN.

Based on the factory's risk analysis and risk management completed and documentation provided to Baker & Baker by our suppliers, 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: 450 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: 4,918 kg	Number of pieces: 36 PCE
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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

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.