

PRODUCT DATA SHEET

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Last changed on: 21.10.2025

B&B Tiffin 10 x 2 (frozen)

MATERIAL CODES

Article number	
Baker & Baker article number	10186373
Company	
Baker & Baker Products UK LTD	VFY
Baker & Baker Global	10186373
Others	
EAN code	5014951900758
CN code (EU)	19053119007007

NAME OF THE FOOD

Name of the food:	Tiffin pieces with milk chocolate, quick frozen
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PRODUCT DESCRIPTION

Tiffin pieces with milk chocolate, quick frozen

GENERAL INFORMATION

Physical condition:	Frozen
Country of origin:	United Kingdom

USER INSTRUCTION

Application			
Thaw and serve			
Working instructions			
Thawing:	Time:	60 - 120 min	Temperature: 20 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight Per portion:	90 g			
Weight Tray:	900 g			
Length:	49 mm	46 - 52 mm		
Width:	84 mm	81 - 87 mm		

SENSORIAL INFORMATION

Taste:	Chocolaty	Odour:	Sweet
Visual aspect:	Solid	Colour:	Dark brown
Structure:	Slightly chewy		

INGREDIENT DECLARATION

Digestive Biscuit (37%) (Wheat flour (Wheat flour (WHEAT), Calcium carbonate, Folic acid, Iron, Niacin, Thiamine); Whole wheat flour (WHEAT); Sugar; Palm oil; Rapeseed oil; Invert sugar syrup; Raising agent: Sodium carbonates, Ammonium carbonate; Salt); Milk chocolate (20%) (Sugar; Cocoa butter; Whole milk powder (MILK); Cocoa mass; Emulsifier: Lecithins (SOY); Natural vanilla flavouring); Chocolate flavour coating (10%) (Sugar; Palm oil; Whey powder (MILK); WHEAT flour (WHEAT flour, Calcium carbonate, Folic acid, Iron, Niacin, Thiamine); Fat reduced cocoa powder; Emulsifier: Lecithins (SOY), Polyglycerol polyricinoleate; Natural flavouring); Invert sugar syrup; Palm oil; Sultanas (4.3%); Raisins (4.3%); Rapeseed oil; Water; Coconut oil; Emulsifier: Mono- and diglycerides of fatty acids; Natural flavouring.

NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	2.112 kJ (506 kcal)
Fat:	30 g
of which saturated fatty acids:	15 g
Carbohydrate:	53 g
of which sugars:	34 g
Fibre:	2,5 g
Protein:	4,8 g
Salt (Na x 2.5):	0,388 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	No
Barley	No	Yes	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	No	Yes	Yes
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	Yes	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	No	No
Cashews	No	No	No
Pecan nuts	No	Yes	Yes
Brazil nuts	No	No	No
Pistachio nuts	No	Yes	Yes
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: NUTS.

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.rsपो.org.
RSPO ID: 4-0764-16-000-00; RSPO #: CU-RSPO SCC-816623

Type: Cocoa - Not sustainably sourced Value: Supply chain model:

DIET INFORMATION

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

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MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	10 000				UKAS Accredited Method
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
Bacillus cereus:	/ g	100				UKAS Accredited Method
Staphylococcus aureus:	/ g	100				UKAS Accredited Method
Salmonella:	/ 25 g	Not detectable				UKAS Accredited Method
Listeria monocytogenes:	/ 25 g	Not detectable				UKAS Accredited Method
:	/ g					For customer bespoke products specific micro testing is completed as per customer requirements listed in Code of Practise.

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	366 Days
Storage temperature:	Frozen: < -18 °C
Storage advice:	Frozen
Storage conditions after thawing (Lab simulation)	
Shelf life:	7 Days
Storage temperature:	Ambient: 15 - 25 °C
Storage advice:	After thawing, do not refreeze., Ambient
Storage conditions after thawing (Lab simulation)	
Shelf life:	7 Days
Storage temperature:	Chilled: 2 - 7 °C
Storage advice:	After thawing, do not refreeze., Chilled
Transport conditions	
Transport temperature:	-18 °C

PACKAGING INFORMATION

Distribution unit			
Weight net:	1,800 kg	Weight gross:	1,983 kg
		Number of pieces:	20 PCE
Primary packaging			
Description:	Sheet	Material:	Paper
Description:	U-card	Material:	Folding Boxboard
Description:	Flexible film	Material:	OPP
Description:	Bag	Material:	MDPE
Secondary packaging			
Description:	Box	Material:	Corrugated board
Description:	Label	Material:	Paper
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.