

## PRODUCT DATA SHEET

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Last changed on: 11.01.2022

### B&B 95% Baked Blueberry Muffin

#### MATERIAL CODES

<b>Article number</b>	
Baker & Baker article number	<b>10141482</b>
<b>Company</b>	<b>Product code</b>
Baker & Baker Global	10141482
Baker & Baker GERMANY GmbH	5025183034340
<b>Others</b>	
EAN code	5025183034340
CN code (EU)	19059070007006

#### NAME OF THE FOOD

**Name of the food:** Muffin with blueberries, quick frozen

#### PRODUCT DESCRIPTION



Muffins

95% baked blueberry muffin

#### GENERAL INFORMATION

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

#### 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, Blueberry	<b>Odour:</b>	Sweet baked, Blueberry
<b>Visual aspect:</b>	Domed, Slightly mushroom shaped, With fruit pieces	<b>Colour:</b>	Golden brown, Blue, Purple
<b>Structure:</b>	Soft, Crumbly, Aerated		

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**INGREDIENT DECLARATION**

WHEAT flour (WHEAT flour; Calcium carbonate; Niacin; Iron; Thiamine); Sugar; Rapeseed oil; Water; Blueberry (10%); Whole EGG powder; Skimmed MILK powder; WHEAT starch; Raising agent: Sodium carbonates, Diphosphates, Calcium phosphates; Palm fat; Modified corn starch; Emulsifier: Sodium stearoyl-2-lactylate, Mono- and diglycerides of fatty acids; Dextrose; Salt; Thickener: Xanthan gum; Flavouring; Colour: Annatto norbixin.

**NUTRITIONAL INFORMATION**

**Per 100 grams product**

Energy:	1.594 kJ	(381 kcal)
Fat:	20,7 g	
of which saturated fatty acids:	2,5 g	
of which mono unsaturated fatty acids:	12,2 g	
of which poly unsaturated fatty acids:	5,9 g	
Carbohydrate:	43,9 g	
of which sugars:	22,2 g	
Fibre:	1,3 g	
Protein:	4,3 g	
Salt (Na x 2.5):	0,442 g	

**ADDITIONAL NUTRITIONAL INFORMATION**

**Per 100 grams product**

Fats of which trans unsaturated fatty acids:	0,3 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,3 g
Salt (NaCl):	148,9 mg
Minerals - Sodium:	176,7 mg
Water:	29,3 g

**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	Yes	No
Barley	No	Yes	Yes
Oat	No	Yes	Yes
Spelt	No	Yes	Yes
Khorasan wheat	No	Yes	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	2 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, SOYA.			

**GMO INFORMATION**

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

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**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 coeliac diet:	No
Suitable for lacto vegetarians:	No	Suitable for persons with lactose intolerance:	No
Suitable for ovo vegetarians:	No	Suitable for persons with cow's milk protein allergy:	No
Suitable for vegans:	No		

**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
Enterobacteriaceae:	/ g	100				UKAS Accredited Method, ISO 21528-2, VRBD agar, Random Sample taken from the line weekly with the view of testing all product groups annually
E. coli:	/ 1 g	10				UKAS Accredited Method, ISO 16649-2, TBX Agar, Random Sample taken from the line weekly with the view of testing all product groups annually
Moulds:	/ g	1 000				UKAS Accredited Method, ISO 21527-1, Random Sample taken from the line weekly with the view of testing all product groups annually
Yeasts:	/ g	1 000				UKAS Accredited Method, ISO 21527-1, Random Sample taken from the line weekly with the view of testing all product groups annually
Salmonella:	/ 25 g	Absent				UKAS Accredited Method, ISO 6579:2002, Random Sample taken from the line weekly with the view of testing all product groups annually
Listeria monocytogenes:	/25 g	Absent				UKAS Accredited Method, ISO 11290-2, Random Sample taken from the line weekly with the view of testing all product groups annually

**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

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**PACKAGING INFORMATION**

<b>Distribution unit</b>			
Weight net:	3,000 kg	Weight gross:	3,648 kg
		Number of pieces:	24 PCE
<b>Pallet</b>			
Pallet type:	Pallet 1000 X 1200		
DU's per layer:	10 PCE	Layers:	8 PCE
Weight net:	240 kg	Weight gross:	317 kg
		DU's per pallet:	80 PCE
		Total pallet height:	173,6 cm
<b>Primary packaging</b>			
Description:	Baking cup	Material:	Paper
Quantity:	24,0000 PCE		
Weight:	1,60 g		
Colour:	Black		
Height:	66 mm		
Diameter top:	93 mm		
Diameter bottom:	50 mm		
Description:	Tray	Material:	Paper
Quantity:	2,0000 PCE		
Weight:	70 g		
Length:	372 mm		
Width:	275 mm		
Height:	39 mm		
Description:	Tray	Material:	Corrugated board
Quantity:	2,0000 PCE		
Weight:	97 g		
Colour:	White		
Length (outside):	378 mm		
Width (outside):	279 mm		
Height (outside):	91 mm		
<b>Secondary packaging</b>			
Description:	Label	Material:	Paper
Quantity:	2,0000 PCE		
Weight:	1,6660 g		
Colour:	White		
Width:	170 mm		
Height:	100 mm		
Description:	Label	Material:	PP
Quantity:	2,0000 PCE		
Colour:	White		
Width:	120 mm		
Height:	99 mm		
Description:	Box	Material:	Corrugated board
Quantity:	1,0000 PCE		
Weight:	274 g		
Colour:	Brown		
Length (outside):	396 mm		
Width (outside):	296 mm		
Height (outside):	197 mm		
<b>Coding</b>			
	Expiry date:	Yes	Lot code: YDDDLLTT (Year/Daycode/Product online/Time of being packed or palletised)
<b>Tertiary packaging</b>			
Description:	Shrinkwrap	Material:	Polyolefin
Colour:	Transparent		
Width:	500 mm		

**FOOD SAFETY / HACCP**

<b>Microbiological hazards - specific control system</b>			
Food Safety / HACCP:	Please see above for Product Specific Micro Monitoring		
Remarks:			
<b>Physical hazards - specific control system</b>			
Sieves:	Present Yes	Mesh:	< 7 mm
		Remarks	Glucose, and other liquids tub sieved/weighed into buckets 1mm, 3mm and 7mm tub sieve Bulk bag sugar sieved through 2.5mm sieve into mixing bowl All bagged flour and powders sieved Guttridge sieve 1mm Bulk Oil 1mm In-line oil sieve
Metal detection:	Yes	Ø control device:	1,5 mm
Ferrous:		Ø control device:	2,5 mm
Non-ferrous:		Ø control device:	2,5 mm
Stainless steel:			

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**LEGAL INFORMATION**

**International ingredient numbering**

Type	Number	Remarks
CN code (EU)	19059070007006	

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

**STATEMENT**

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Change: Others