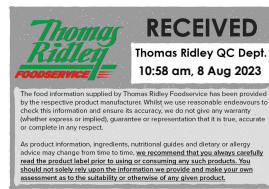


Supplier's Product Code :  
Product Added :  
Last Updated by Supplier :  
erudus id :

10142945  
14 July 2010  
12 December 2022  
9feb9915cda644af91c8d88c778694ad



The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

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## Baker & Baker 95% Baked Lemon and Poppy Seed Muffin (24 x 125g)

### Product Description:

muffin with lemon comminute and poppy seeds, quick frozen. Thaw and serve or place in oven while frozen to refresh.

### General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Bakery

Supplier's Product Code :  
10142945  
Supplier: Baker & Baker Products UK Ltd  
Stadium Road  
Bromborough  
Wirral  
Merseyside  
CH62 3NU  
England  
P: T +44 1513433437 • F +44 1513461334

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	05025183034364	Outer Case Length :	396 mm
Packaging Type Description :	Case	Outer Case Width :	296 mm
Total Quantity of Inner Units in Outer Case :	24 Units	Outer Case Height :	197 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	3.65 kg
		Product Net Weight :	3.00 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.75 MTR
Quantity of Layers Per Pallet :	8 Layers	Pallet Gross Weight :	317.00 kg
Quantity of Cases Per Pallet :	80 Cases		

### Logistical Information

Shelf Life from Time of Production :	366 Days	Minimum Order Quantity :	1 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	7 Days

### Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	2.47 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	290.00 g		

### Waste Packaging Weight - Transport Packaging

Plastic :	718.00 g	Wood Total :	25,000.00 g
Paper/Board :	Not specified.	Is Pallet Returnable? :	Yes
Percentage Recycled Plastic :	Not specified.		

### Other Information

Supplier Comments :	N/A
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## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

**Additional Origin Details :**  
Packed in the UK

### Inner Pack Information

Internal GTIN : 5025183034364

Packaging Type Description : Box

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 375 mm

Inner Unit Height : 90 mm

Inner Unit Width : 278 mm

Inner Product Weight : Not specified.

Inner Product Weight Units : g

**Weight/Volume :**  
24 x 125G = 3KG

### Handling Information

**Directions For Use :**

Thaw and serve: Removed desired amount from box, allow to defrost for 120 mins at 20°C before serving. Thaw and bake: Removed desired amount from the box, allow to defrost for 120 mins at 20°C and bake for 8 mins at 180°C. Bake from frozen: Bake for 17 mins at 180°C

**Storage Instructions:**

Keep frozen at -18°C or below

Shelf life after defrosting: 48 hours in ambient conditions. (Day of Defrost +1).

## Dietary Information

### Ingredients :

Wheat flour (WHEAT flour, Calcium carbonate, Niacin, Iron, Thiamine), Sugar, Rapeseed oil, Water, Sugared whole EGG powder, Skimmed MILK powder, Lemon comminute (1.9%), Poppy seed (1.9%), WHEAT starch, Raising agent (Sodium carbonates, Diphosphates, Calcium phosphates), Palm fat, Modified starch, Emulsifier (Sodium stearyl-2- lactylate, Mono- and diglycerides of fatty acids), Flavouring, Dextrose, Salt, Stabiliser (Xanthan gum), Colour (Lutein, Annatto norbixin).

### Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	May Contain
Milk (and products thereof) :	Yes
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	May Contain
Almond nuts :	May Contain
Hazelnuts :	May Contain
Walnuts :	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	2 mg/kg

### Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	Yes
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

### Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	No
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	Yes

### Allergen Statement :

May contain Nuts and Soy

## Nutritional Information

Average Serving :	125.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,757.00 kJ
Energy per 100 G/ML :	420.00 kcal
Fat per 100 G/ML :	23.5 g
- of which Saturates per 100 G/ML :	2.8 g
- of which Mono-unsaturates per 100 G/ML :	13.5 g
- of which Polyunsaturates per 100 G/ML :	6.8 g
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	46.5 g
- of which Sugars per 100 G/ML :	23.6 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.5 g
Protein per 100 G/ML :	5 g
Salt per 100 G/ML :	0.48 g
Sodium per 100 G\ML :	0.19 g

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

## Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	41.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	30.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

## Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	Yes
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

<b>Other Accreditation :</b>	
N/A	
Intra Stat/Taric Code :	1905907000
Commodity Code :	7006
Identification/Health Marks :	Not specified.

## Standards Testing

Do you undertake trend analysis of microbiological results?: Yes

Is shelf life testing undertaken?: No

## Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
E. Coli (cfu/g or ml)	Occasionally	<10	10	1g	
Enterobacteriaceae (cfu/g or ml)	Occasionally	<100	100	1g	
Listeria Monocytogenes	Occasionally	=0	0	25g	
Moulds (cfu/g or ml)	Occasionally	<1000	1000	1g	
Salmonella	Occasionally	<0	0	25g	
Total Viable Count (TVC) (cfu/g or ml)	Occasionally	<5000	5000	1g	
Yeast (cfu/g or ml)	Occasionally	<1000	1000	1g	

## Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Height (mm)	Every Batch	=75	70 to 80	-	
Weight (g)	Every Batch	=125	119 to 131	-	