

PRODUCT DATA SHEET

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BAKER & BAKER
dedicated to delight

Last changed on: 10.06.2022

B&B Deep Blueberry Muffin POF

MATERIAL CODES

Article number	
Baker & Baker article number	10083688
Company	Product code
Baker & Baker GERMANY GmbH	4017040893451
Baker & Baker FRANCE SARL	23839
Baker & Baker BENELUX BV	23354
MARGO - B&B SCHWEIZ AG	89345
Baker & Baker AUSTRIA GMBH	4017040893451
Baker & Baker POLSKA SP Z O.O.	501110
Baker & Baker MAGYARORSZÁG KFT	7141052
Baker & Baker Global	10083688
Others	
EAN code	4017040893451
CN code (EU)	19059070007006

NAME OF THE FOOD

Name of the food:	Muffin with blueberries decorated with a butter crumble, frozen.
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PRODUCT DESCRIPTION



Bakery product for all consumers (for exceptions, see ingredients and allergens lists).

GENERAL INFORMATION

Physical condition:	Frozen
Country of origin:	Belgium

USER INSTRUCTION

Application			
Thaw and serve			
Working instructions			
Thawing:	Time:	90 - 120 min	Temperature: 20 - 23 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	100 g			
Height:	74 mm			
Diameter:	80 mm			

SENSORIAL INFORMATION

Taste:	Aromatic, Sweet, Blueberry	Odour:	Strong, Sweet, Blueberry
Visual aspect:	Mushroom shape	Colour:	Golden yellow, Light red
Structure:	Soft, Juicy, Easy to deform, Firm		

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INGREDIENT DECLARATION

WHEAT FLOUR; Water; Sugar; Vegetable oils (Sunflower, Rapeseed (in varying proportions)); Blueberry(10%); WHEAT STARCH; Raising agent: Diphosphates, Sodium carbonates, Glucono-delta-lactone; BUTTER(1,2%); Modified corn starch; MILK PROTEINS; Pregelatinized rice flour; SWEET WHEY POWDER; WHOLE EGG POWDER; Blueberry flavouring; Acidity regulator: Calcium phosphates; Emulsifier: Sodium stearoyl-2- lactylate; Salt; Natural vanilla flavouring.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy: 1,523 kJ (364 kcal)
 Fat: 19,9 g
 of which saturated fatty acids: 3,2 g
 Carbohydrate: 41,6 g
 of which sugars: 20,0 g
 Protein: 4,1 g
 Salt (Na x 2.5): 0,702 g

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	No	Yes
Spelt	No	No	Yes
Khorasan wheat	No	No	Yes
Crustaceans and products thereof	No	No	No
Eggs and products thereof	Yes	Yes	Yes
Fish and products thereof	No	No	Yes
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	No	No
Cashew	No	No	No
Pecan nuts	No	No	No
Brazil nuts	No	No	No
Pistachio nuts	No	No	No
Macadamia/Queensland nuts	No	No	No
Celery and products thereof	No	Yes	Yes
Mustard and products thereof	No	Yes	Yes
Sesame and products thereof	No	Yes	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	2 PPM *	No	Yes
Lupine and products thereof	No	No	Yes
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 traces of: SOY, NUTS, CELERY, MUSTARD, SESAME.

GMO INFORMATION

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

SUSTAINABILITY

Type: No PO/PK 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
E. coli:	/ 1 g	50				AFNOR 3M 01/8-06/01
Moulds:	/ g	500				AFNOR 3M 01/13-07/14
Yeasts:	/ g	500				
Bacillus cereus:	/ g	3 000				ISO 7932
Staphylococcus aureus:	/ g	3 000				AFNOR 3M 01/9-04/03
Salmonella:	/ 25 g	Absent				AFNOR BRD 07/11-12/05 short protocol
Listeria monocytogenes:	/25 g	100				AFNOR SDP 07/4 - 09/98

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	450 Days
Storage temperature:	-18 °C
Storage advice:	After thawing, do not refreeze., Frozen
Storage conditions after thawing (Lab simulation)	
Shelf life:	6 Days
Storage temperature:	< 25 °C
Storage advice:	Packed
Storage conditions after thawing (Lab simulation)	
Shelf life:	2 Days
Storage temperature:	< 25 °C
Storage advice:	Unpacked
Transport conditions	
Transport temperature:	-18 °C

PACKAGING INFORMATION

Distribution unit			
Weight net:	3,600 kg	Weight gross:	4,425 kg
		Number of pieces:	36 PCE
Primary packaging			
Description:	Baking cup	Material:	Paper
Description:	Film	Material:	OPP
Secondary packaging			
Description:	Tray	Material:	Corrugated board
Description:	Glue		
Description:	Sheet	Material:	Corrugated board
Description:	Label	Material:	Paper
Description:	Box	Material:	Corrugated board
Description:	Label	Material:	Paper

LEGAL INFORMATION

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

STATEMENT

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