

PRODUCT DATA SHEET

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BAKER & BAKER
dedicated to delight

Last changed on: 07.06.2022

B&B Filly Apple Cinnamon muffin

MATERIAL CODES

Article number	
Baker & Baker article number	10240294
Company	Product code
Baker & Baker BENELUX BV	29374
Baker & Baker GERMANY GmbH	5413321293740
Baker & Baker FRANCE SARL	29374
Baker & Baker Global	10240294
MARGO - B&B SCHWEIZ AG	29374
Baker & Baker POLSKA SP Z O.O.	501126
Others	
EAN code	5413321293740
CN code (EU)	1905907000

NAME OF THE FOOD

Name of the food:	Muffin with apple pieces, appel puree and cinnamon flakes, baked, frozen.
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PRODUCT DESCRIPTION



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

GENERAL INFORMATION

Country of origin:	Belgium
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USER INSTRUCTION

Working instructions			
Thawing:	Time:	90 - 120 min	Temperature: 20 - 23 °C

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	110 g			
Height:	74 mm			
Width:	80 mm			

SENSORIAL INFORMATION

Taste:	Sweet, Cinnamon, Apple	Odour:	Sweet, Baked, Cinnamon
Visual aspect:	Frozen	Colour:	Light brown

INGREDIENT DECLARATION

WHEAT FLOUR; Sugar; Vegetable oils (Sunflower, Rapeseed (in varying proportions)); Water; Apple(6,1%); Concentrated apple puree(4,3%); Cinnamon flakes(2,3%) (Sugar; Palm kernel fat; Fat reduced cocoa powder; Cinnamon; Natural cinnamon flavouring; Emulsifier: Lecithins); WHEAT STARCH; BUTTER (MILK); Raising agent: Diphosphates, Sodium carbonates, Calcium phosphates, Glucono-delta-lactone; Glucose syrup; Modified corn starch; Rice flour; Apple fruit preparation(0,9%) (Concentrated apple puree(0,5%); Fructose-glucose syrup; Sugar; Glucose syrup; WHEAT FIBRE; Palm fat; Rice starch; Acid: Citric acid; Concentrated lemon juice; Thickener: Pectins; Natural flavouring); MILK PROTEINS; FREE RANGE WHOLE EGG POWDER; SWEET WHEY POWDER (MILK); Starch; Emulsifier: Sodium stearoyl-2- lactylate; Salt; Concentrated lemon juice; Maltodextrin; Concentrated apple juice; Acerola powder; Natural flavouring.

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NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	1.634 kJ	(391 kcal)
Fat:	20,0 g	
of which saturated fatty acids:	4,0 g	
Carbohydrate:	48,1 g	
of which sugars:	27,9 g	
Protein:	3,9 g	
Salt (Na x 2.5):	0,599 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: SOYA, 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: 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-831149

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.
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:	3,960 kg	Weight gross:	4,771 kg
		Number of pieces:	36 PCE
Primary packaging			
Description:	Baking cup	Material:	Paper
Description:	Tray	Material:	Corrugated board
Description:	Glue	Material:	
Description:	Sheet	Material:	Corrugated board
Description:	Film	Material:	OPP
Secondary packaging			
Description:	Label	Material:	Paper
Description:	Box	Material:	Corrugated board
Description:	Glue	Material:	
Description:	Label	Material:	Paper
Description:	Ribbon	Material:	

LEGAL INFORMATION

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

STATEMENT

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