

Supplier's Product Code : 10247177 01/2025
Product Added : 10 February 2025
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B&B Fruity Blueberry Muffin

Short Product Name:
B&B Fruity Blueberry Muffin

Product Description:
Muffin with blueberries and natural flavouring, quick frozen.

General Information

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

Supplier's Product Code :
10247177 01/2025
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 :	8436542128001
Packaging Type Description :	
Total Quantity of Inner Units in Outer Case :	36 Units
Is Trade Item Splittable? :	No

Outer Case Length :	396 mm
Outer Case Width :	299 mm
Outer Case Height :	256 mm
Product Gross Weight :	4.73 kg
Product Net Weight :	3.96 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases
Quantity of Layers Per Pallet :	6 Layers
Quantity of Cases Per Pallet :	60 Cases

Pallet Height :	1.69 MTR
Pallet Gross Weight :	312.19 kg

Logistical Information

Shelf Life from Time of Production :	450 Days
Guaranteed Shelf Life on Delivery :	Not specified.

Minimum Order Quantity :	Not specified.
Delivery Lead Time :	Not specified.

Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	419.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	7.10 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	500.00 g
Paper/Board :	296.00 g
Percentage Recycled Plastic :	0.00 %

Wood Total :	25,000.00 g
Is Pallet Returnable? :	No

Other Information

Supplier Comments :
Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : Belgium

Additional Origin Details :
Produced in Belgium

Inner Pack Information

Internal GTIN : Not specified.

Packaging Type Description : Tray & Overwrap

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 380 mm

Inner Unit Height : 81 mm

Inner Unit Width : 287 mm

Inner Product Weight : 1.92 g

Inner Product Weight Units : g

Weight/Volume :
Not specified.

Handling Information

Directions For Use :

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

Storage Instructions :

Storage conditions
Shelf life after production: 450 Days
Storage temperature: Frozen: < -18 °C
Storage advice: After thawing, do not refreeze.

Storage conditions after thawing (Lab simulation)
Shelf life: 6 Days
Storage temperature: Chilled: 2 - 7 °C
Storage advice: Unpacked

Storage conditions after thawing (Lab simulation)
Shelf life: 5 Days
Storage temperature: Ambient: 15 - 25 °C
Storage advice: Packed

Storage conditions after thawing (Lab simulation)
Shelf life: 2 Days
Storage temperature: Ambient: 15 - 25 °C
Storage advice: Unpacked

Transport conditions
Transport temperature: -18 °C

Dietary Information

Ingredients :

Wheat flour (WHEAT); Sugar; Water; Vegetable oils (Rapeseed, Sunflower (in varying proportions)); Blueberry(4,8%); Dextrose; Humectant: Glycerol; Shea fat; Maize starch; Raising agent: Diphosphates, Sodium carbonates; Bean flour; Fava bean protein; Lemon; Natural flavouring; Vegetable oil (Soybean); Salt; Natural flavourings.

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	May Contain
Fish (and products thereof) :	No
Soybeans (and products thereof) :	May Contain
Milk (and products thereof) :	May Contain
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 :	No
Cashew nuts :	No
Pecan nuts :	No
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 :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	1 mg/kg

Product contains :

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

Product suitability:

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

Allergen Statement :

May contain traces of: EGG, SOY, MILK / LACTOSE, NUTS.

Nutritional Information

Average Serving :	110.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,525.00 kJ
Energy per 100 G/ML :	364.00 kcal
Fat per 100 G/ML :	16 g
- of which Saturates per 100 G/ML :	1.9 g
- of which Mono-unsaturates per 100 G/ML :	9 g
- of which Polyunsaturates per 100 G/ML :	4.8 g
Trans Fats per 100 G\ML :	0.22 g
Carbohydrate Per 100 G/ML :	51 g
- of which Sugars per 100 G/ML :	24 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.3 g
Protein per 100 G/ML :	4.4 g
Salt per 100 G/ML :	0.66 g
Sodium per 100 G\ML :	0.2652 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 :	0.03 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	1.92 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

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

Other Accreditation :	Not specified.
Intra Stat/Taric Code :	1905907000
Commodity Code :	Not specified.
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
Bacillus Cereus (cfu/g or ml)	Occasionally	<1000	1000	1g	ISO 7932
Enterobacteriaceae (cfu/g or ml)	Occasionally	<100	100	1g	NF V08-054, ISO 21528-2
Listeria Monocytogenes	Occasionally	<0	0	25g	PAM 16
Salmonella	Occasionally	<0	0	25g	PAM 55

Analytical Standards

Not available.