

Supplier's Product Code : 10241750 12/2024
Product Added : 10 February 2025
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Baker & Baker Pink Velvet Donut

Short Product Name:
B&B Pink Velvet Donut

Product Description:
Doughnut with pink icing (13%) and white sugar strands (5,5%), quick frozen

General Information

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

Supplier's Product Code :
10241750 12/2024
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 : | 4017040030467 | Outer Case Length : | 399 mm |
| Packaging Type Description : | | Outer Case Width : | 297 mm |
| Total Quantity of Inner Units in Outer Case : | 48 Units | Outer Case Height : | 187 mm |
| Is Trade Item Splittable? : | No | Product Gross Weight : | 3.13 kg |
| | | Product Net Weight : | 2.64 kg |

Pallet Information

| | | | |
|--------------------------------------|----------|-----------------------|-----------|
| Quantity of Cases Per Pallet Layer : | 8 Cases | Pallet Height : | 1.83 MTR |
| Quantity of Layers Per Pallet : | 9 Layers | Pallet Gross Weight : | 250.00 kg |
| Quantity of Cases Per Pallet : | 72 Cases | | |

Logistical Information

| | | | |
|--------------------------------------|----------------|--------------------------|----------------|
| Shelf Life from Time of Production : | 448 Days | Minimum Order Quantity : | Not specified. |
| Guaranteed Shelf Life on Delivery : | Not specified. | Delivery Lead Time : | Not specified. |

Waste Packaging Weight - Outer Case

| | | | |
|-------------------------------|----------------|-------------------------|----------------|
| Glass : | 0.00 g | Aluminium : | 0.00 g |
| Plastic : | 0.00 g | Steel : | 0.00 g |
| Percentage Recycled Plastic : | Not specified. | Other : | 7.59 g |
| Paper/Board : | 243.00 g | Wood : | Not specified. |
| | | Fibre Based Composite : | Not specified. |

Waste Packaging Weight - Transport Packaging

| | | | |
|-------------------------------|----------|-------------------------|-------------|
| Plastic : | 842.60 g | Wood Total : | 25,000.00 g |
| Paper/Board : | 280.00 g | Is Pallet Returnable? : | Yes |
| Percentage Recycled Plastic : | 0.00 % | | |

Other Information

Supplier Comments :
Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : Germany

Additional Origin Details :
Produced in Germany

Inner Pack Information

Internal GTIN : Not specified.

Packaging Type Description : Tray & Heat Sealed

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 382 mm

Inner Unit Height : 41 mm

Inner Unit Width : 286 mm

Inner Product Weight : 51.00 g

Inner Product Weight Units : g

Weight/Volume :
Not specified.

Handling Information

Directions For Use :

Directions For Use :
Keep frozen.
At least 60 min. thawing time, depending on the room temperature.
Do not refreeze.
Consume within one day.

Storage Instructions :

Keep between -18°C and 25°C.
Store dry and protect from warmth. Do not refreeze thawed product!

Dietary Information

Ingredients :

Wheat flour (**WHEAT**); Vegetable fats: Palm, Coconut; Sugar; Water; Yeast; Rapeseed oil; Rye flour (**RYE**); Emulsifier: Lecithins, Mono- and diglycerides of fatty acids, Sodium stearoyl-2- lactylate; Dextrose; Glucose syrup; Salt; Raising agent: Diphosphates, Sodium carbonates; Beetroot concentrate; Wheat starch (**WHEAT**); Thickener: Xanthan gum; Flavouring; Flour treatment agent: Ascorbic acid; Natural vanilla flavouring.

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) : | Yes |
| 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 : | Yes |
| Sulphur Dioxide and Sulphites : | No |
| Sulphur Dioxide/Sulphites Concentration : | 0 |

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, MILK / LACTOSE, NUTS, SOY.

Nutritional Information

| | |
|--|----------------|
| Average Serving : | 55.00 g or ml |
| Count per 100g : | Not specified. |
| Count Per Pack : | 12 |
| Energy per 100 G/ML : | 1,941.00 kJ |
| Energy per 100 G/ML : | 465.00 kcal |
| Fat per 100 G/ML : | 27.6 g |
| - of which Saturates per 100 G/ML : | 15 g |
| - of which Mono-unsaturates per 100 G/ML : | 9.6 g |
| - of which Polyunsaturates per 100 G/ML : | 3 g |
| Trans Fats per 100 G\ML : | 0.27 g |
| Carbohydrate Per 100 G/ML : | 50 g |
| - of which Sugars per 100 G/ML : | 20 g |
| - of which Polyols per 100 G/ML : | Not specified. |
| - of which Starch per 100 G/ML : | Not specified. |
| Fibre per 100 G/ML : | 1.7 g |
| Protein per 100 G/ML : | 4.7 g |
| Salt per 100 G/ML : | 0.6 g |
| Sodium per 100 G\ML : | 0.2408 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 : | 9.70 g |
| Percentage Recycled Plastic : | 0.00 % |
| Paper/Board : | 51.00 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) : | Yes |
| School Approved (The Requirement for School Food Regulation 2014) : | No |
| IFS Food Standard : | No |
| Best Aquaculture Practices (BAP) Certification : | - |
| ISO 14001 (Environmental System) : | No |
| FSSC 22000 : | No |

| | |
|-------------------------------|----------------|
| Other Accreditation : | Not specified. |
| Intra Stat/Taric Code : | 1905907000 |
| Commodity Code : | 7011 |
| Identification/Health Marks : | Not specified. |

Standards Testing

Do you undertake trend analysis of microbiological results?: Yes

Is shelf life testing undertaken?: Yes

Microbiological Standards

| Organism | Frequency | Target | Maximum | Sample (g or ml) | Note |
|--|--------------|--------|---------|------------------|---|
| Bacillus Cereus (cfu/g or ml) | Occasionally | <100 | 100 | 1g | DIN EN ISO 7932:2005-03, ASU L 00.00-33:2006-09, ASU L01.00-72:2011-01 |
| E. Coli (cfu/g or ml) | Occasionally | <10 | 10 | 1g | ISO 4831:2006-08, DIN EN ISO 16649-2:2009-12, AFNOR 3M-01/08-06/01:2009-8 |
| Enterobacteriaceae (cfu/g or ml) | Occasionally | <100 | 100 | 1g | DIN EN ISO 21528-1/2:2017-09, DIN EN ISO 21528-1/2:2009-12, ASU §64 LFGB L05.00-5:1990-06 |
| Listeria Monocytogenes | Occasionally | <0 | 0 | 1g | DIN EN ISO 11290-1/2:2017-09, DIN EN ISO 11290-1:2005-01 |
| Moulds (cfu/g or ml) | Occasionally | <1000 | 1000 | 1g | DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12 |
| Salmonella | Occasionally | <0 | 0 | 25g | DIN EN ISO 6579:2017-07, EN ISO 16140:2003, ASU L00.00-98:2007-04, DIN 10135:2013-05, DIN EN ISO 6579:2003-03, ASU L.00.00-66:2002-05 |
| Staphylococcus Aureus (cfu/g or ml) | Occasionally | <100 | 100 | 1g | DIN EN ISO 6888-1:2003-12, ASU L 02.07-2:2003-12 |
| Total Viable Count (TVC) (cfu/g or ml) | Occasionally | <10000 | 10000 | 1g | DIN EN ISO 4833-1/2:2013, ASU L 00.00-88/1:2004-07 |
| Yeast (cfu/g or ml) | Occasionally | <1000 | 1000 | 1g | DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12 |

Analytical Standards

Not available.