

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

10241750 (was 10246724)  
04 November 2021  
11 November 2022  
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## Baker & Baker Pink Velvet Donut UK

Short Product Name:  
B&B Pink Velvet Donut UK

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 :	Bakery

**Supplier's Product Code :**  
10241750 (was 10246724)  
**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 :	Case	Outer Case Width :	297 mm
Total Quantity of Inner Units in Outer Case :	48 Units	Outer Case Height :	187 mm
Is Trade Item Splittable? :	-	Product Gross Weight :	3.13 kg
		Product Net Weight :	2.64 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	8 Cases	Pallet Height :	1.65 MTR
Quantity of Layers Per Pallet :	9 Layers	Pallet Gross Weight :	275.00 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 :	38.80 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	457.14 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

### Waste Packaging Weight - Transport Packaging

Plastic :	187.60 g	Wood Total :	25,000.00 g
Paper/Board :	842.60 g	Is Pallet Returnable? :	Yes
Percentage Recycled Plastic :	Not specified.		

### Other Information

**Supplier Comments :**  
Not specified.

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance : Germany

**Additional Origin Details :**  
Packed 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 : Not specified.

Inner Product Weight Units : g

**Weight/Volume :**  
48 x 55g Target weight

### 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.

Preparation: Defrost donuts at room temperature (20-22°C) for approx 60 minutes.

#### 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, Vegetable fats (Palm, Coconut), Sugar, Water, Yeast, Rapeseed oil, **RYE** flour, 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, 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 :	No
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 :	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 traces of: EGG, MILK / LACTOSE, NUTS, SOYA.

## Nutritional Information

Average Serving :	55.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,940.00 kJ
Energy per 100 G/ML :	465.00 kcal
Fat per 100 G/ML :	27.1 g
- of which Saturates per 100 G/ML :	14.5 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 :	49.5 g
- of which Sugars per 100 G/ML :	19.6 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.8 g
Protein per 100 G/ML :	4.7 g
Salt per 100 G/ML :	0.6 g
Sodium per 100 G\ML :	0.24 g

## Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	9.70 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	53.00 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 :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

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.

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

<b>Other Accreditation :</b> 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?: No

## 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.