

Supplier's Product Code : 10142945
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Baker & Baker 95% Baked Lemon and Poppy Seed Muffin (24 x 125g)

Product Description:

muffin with lemon comminute and poppy seeds, quick frozen. Thaw and serve or place in oven while frozen to refresh.

General Information

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

Supplier's Product Code :
10142945
Supplier: Baker & Baker Products UK Ltd
Stadium Road
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England
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OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05025183034364	Outer Case Length :	396 mm
Packaging Type Description :	Case	Outer Case Width :	296 mm
Total Quantity of Inner Units in Outer Case :	24 Units	Outer Case Height :	197 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	3.65 kg
		Product Net Weight :	3.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.75 MTR
Quantity of Layers Per Pallet :	8 Layers	Pallet Gross Weight :	317.00 kg
Quantity of Cases Per Pallet :	80 Cases		

Logistical Information

Shelf Life from Time of Production :	366 Days	Minimum Order Quantity :	1 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	7 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	2.47 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	290.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	718.00 g	Wood Total :	25,000.00 g
Paper/Board :	Not specified.	Is Pallet Returnable? :	Yes
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments : N/A

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

Additional Origin Details :
Packed in the UK

Inner Pack Information

Internal GTIN : 5025183034364

Packaging Type Description : Box

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 375 mm

Inner Unit Height : 90 mm

Inner Unit Width : 278 mm

Inner Product Weight : Not specified.

Inner Product Weight Units : g

Weight/Volume :
24 x 125G = 3KG

Handling Information

Directions For Use :

Thaw and serve: Removed desired amount from box, allow to defrost for 120 mins at 20°C before serving. Thaw and bake: Removed desired amount from the box, allow to defrost for 120 mins at 20°C and bake for 8 mins at 180°C. Bake from frozen: Bake for 17 mins at 180°C

Storage Instructions :

Keep frozen at -18°C or below
Shelf life after defrosting: 48 hours in ambient conditions. (Day of Defrost +1).

Dietary Information

Ingredients :

Wheat flour (WHEAT flour, Calcium carbonate, Niacin, Iron, Thiamine), Sugar, Rapeseed oil, Water, Sugared whole EGG powder, Skimmed MILK powder, Lemon comminute (1.9%), Poppy seed (1.9%), WHEAT starch, Raising agent (Sodium carbonates, Diphosphates, Calcium phosphates), Palm fat, Modified starch, Emulsifier (Sodium stearyl-2- lactylate, Mono- and diglycerides of fatty acids), Flavouring, Dextrose, Salt, Stabiliser (Xanthan gum), Colour (Lutein, Annatto norbixin).

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	May Contain
Milk (and products thereof) :	Yes
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 :	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
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 :	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	2 mg/kg

Product contains :

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

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
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 Nuts and Soy

Nutritional Information

Average Serving :	125.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,757.00 kJ
Energy per 100 G/ML :	420.00 kcal
Fat per 100 G/ML :	23.5 g
- of which Saturates per 100 G/ML :	2.8 g
- of which Mono-unsaturates per 100 G/ML :	13.5 g
- of which Polyunsaturates per 100 G/ML :	6.8 g
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	46.5 g
- of which Sugars per 100 G/ML :	23.6 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.5 g
Protein per 100 G/ML :	5 g
Salt per 100 G/ML :	0.48 g
Sodium per 100 G\ML :	0.19 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	41.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	30.00 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 :	Yes
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.

Other Accreditation : N/A	
Intra Stat/Taric Code :	1905907000
Commodity Code :	7006
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
E. Coli (cfu/g or ml)	Occasionally	<10	10	1g	
Enterobacteriaceae (cfu/g or ml)	Occasionally	<100	100	1g	
Listeria Monocytogenes	Occasionally	=0	0	25g	
Moulds (cfu/g or ml)	Occasionally	<1000	1000	1g	
Salmonella	Occasionally	<0	0	25g	
Total Viable Count (TVC) (cfu/g or ml)	Occasionally	<5000	5000	1g	
Yeast (cfu/g or ml)	Occasionally	<1000	1000	1g	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Height (mm)	Every Batch	=75	70 to 80	-	
Weight (g)	Every Batch	=125	119 to 131	-	