



## Product Specification Almond Muffin

<b>Address:</b> Baker Boys Ltd. Roebuck Street, West Bromwich, West Midlands B70 6RB.		
<b>Sales / Commercial Contact:</b> Hardial Sanga		<b>Position:</b> Company Director
<b>Tel:</b> 0121 500 5800		<b>Out of Hours/Mobile:</b> 07766 777 727
<b>E-Mail:</b> sales@bakerboys.co.uk		<b>Web Site:</b> www.bakerboys.co.uk
<b>Production Contact:</b> Narinder Singh		<b>Position:</b> Production Manager
<b>Tel:</b> 0121 500 5800		<b>Out of Hours/Mobile:</b> 07989 415 526
<b>Technical Contact:</b> Rowena & Akash Midya		<b>Positions:</b> Technical Consultants
<b>Tel:</b> 0121 249 2400	<b>Out of Hours Contact No:</b> 07817 905 456	<b>E-Mail:</b> fscmidya@hotmail.co.uk

**Product:** Almond Muffin

Bar Code 5060104861131

**Description:** madeira muffin with almond flavouring filled with jam and coated with a white chocolate flavour coating & sprinkled with Chocolate strands.


### Ingredient Declaration

Flour mix (contains: **Wheat Flour**, Sugar, **Whole Egg Powder**, Starch, Raising Agents (Sodium Bicarbonate, Triphosphates), Salt, Emulsifiers (Mono-And Diglycerides Of Fatty Acids, Propane 1, 2 Diol Esters Of Fatty Acids), Dextrose, **Whey Powder**, Preservative (Potassium Sorbate), Stabiliser (Xanthan Gum), Flavouring), Water, Rapeseed Oil, Glycerine, Almond Flavouring (0.1%), White Flavour Coating (10%) (Contains: Sugar, Hydrogenated vegetable fat (Palm Oil), **Whey Powder**, **Soya Lecithin**), Flavouring), Chocolate Flavour Strands (0.5%) (Contain: Sugar, **Wheat Starch**, Fat Reduced Cocoa Powder, Palm Oil, **Wheat Flour**, Emulsifier (Lecithin), Glazing Agents (Gum Arabic, Shellac).

### Allergy Advice

For allergens including cereals containing gluten see ingredients in **bold**.

### Dietary Information

 Suitable for vegetarians.

### Additive Information

Emulsifiers: Mono-and Diglycerides of Fatty Acids (E471), Propane 1, 2 Diol Esters Of Fatty Acids (E477). Lecithin (E322).

Raising Agents: Sodium Bicarbonate (E500), Triphosphates (E451).

Preservative: Potassium Sorbate (E202).

Stabiliser: Xanthan Gum (E415).

Acidity Regulator: Citric Acid (E330), Sodium Citrates (E331).

Colour: Anthocyanins (E163).

Glazing Agents: Gum Arabic (E414), Shellac (E904).

Gelling Agent: Pectin (E440).

Anti-oxidant: Ascorbic Acid (E300).

### Nutritional Information

Typical Values	Per 100g
Energy	1658kj / 396kcal
Fat	20.6g
- of Which Saturates	0.9g
Carbohydrates	47.9g
- of Which Sugars	17.5g
Fibre	0.9g
Protein	4.8g
Salt	1.0g
(Nutritional information based on calculation)	

### Microbiological Criteria

Organism	Acceptable Criteria
Salmonella	ND in 25g
Listeria monocytogenes	ND in 25g
Bacillus cereus	<100 (<10 <sup>2</sup> )
Staphylococcus aureus	<20
Escherichia coli	<10
Aerobic Plate Count	<10000 (<10 <sup>4</sup> )
Yeasts & Moulds	<1000 (<10 <sup>3</sup> )
(Source: IFST Development and Use of Microbiological Criteria for Foods)	

### Shelf Life

3 months.

### Storage Instructions

Always store in a cool, dry place, away from direct sunlight.

### Weight

85g

### Metal Detection

Metal Detector: Automatic rejection system with sensitivity control.

Test Piece Sizes: 1.5mm ferrous, 2.0mm non-ferrous and 2.5mm stainless steel.

Frequency: Start of production, every hour throughout the production run, and end of production.

### Packaging

Individual muffins flow wrapped in food grade polypropylene film and packed into outer boxes. 20 units per box.

(Inner packaging material complies with the Materials and Articles in Contact with Food (England) Regulations 2010).

### Lead Times

7 to 10 working days prior to delivery.

### **Labelling Information**

Product labels contain the following information:

- Name of the product.
- Bar code.
- Ingredient declaration.
- Allergy and dietary information.
- Nutritional information.
- Best before date.
- Storage information.
- Baker Boys contact details.

### **Baker Boys Ltd. Comply with the following legislation:**

The Food Safety Act 1990.

The Food Safety Act 1990 (Amendment) Regulations 2004.

The General Food Regulations 2004.

The Food Hygiene (England) Regulations 2006.

General Food Law Regulation (EC) 178/2002

The Food Hygiene (England) (Amendment) Regulations 2007.

Regulation (EC) No.852/2004 on the hygiene of foodstuffs.

The Food Information Regulation 2013.

The Materials and Articles in Contact with Food (England) Regulations 2010.

The Contaminants in Food (England) Regulations 2009.

Food Additives (England) Regulations 2009.

The Weights and Measures (Packaged Goods) Regulations 2006.

The Miscellaneous Food Additive Regulations 1995.

### **Warranty**

#### **On behalf of Baker Boys Ltd:**

We warrant the above specification accurately describes the product supplied, and that the product and specification comply with all relevant UK and EC legislation.

**Name:** Hardial Sanga.

**Position:** Company Director.

**Date:** 7<sup>th</sup> August 2013

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<b>Technical Contact:</b> Rowena & Akash Midya	<b>Positions:</b> Technical Consultants	
<b>Tel:</b> 0121 249 2400	<b>Out of Hours Contact No:</b> 07817 905 456	<b>E-Mail:</b> fscmidya@hotmail.co.uk

**Product:** Cherry Muffin

Bar Code 5060104861032

**Description:** madeira muffin with cherries.


#### Ingredient Declaration

Flour mix (contains: **Wheat Flour**, Sugar, **Whole Egg Powder**, Starch, Raising Agents (Sodium Bicarbonate, Triphosphates), Salt, Emulsifiers (Mono-And Diglycerides Of Fatty Acids, Propane 1, 2 Diol Esters Of Fatty Acids), Dextrose, **Whey Powder**, Preservative (Potassium Sorbate), Stabiliser (Xanthan Gum), Flavouring), Water, Rapeseed Oil, Cherries (10%) (Contain: Glucose-Fructose Syrup, Sucrose, Acidity Regulator (Citric Acid), Colour (Erythrosine) Preservative (Sulphur Dioxide), Glycerine.

#### Allergy Advice

For allergens including cereals containing gluten see ingredients in **bold**.

#### Dietary Information

 Suitable for vegetarians.

**Country of Origin:** U.K

#### Additive Information

Emulsifiers: Mono-and Diglycerides of Fatty Acids (E471), Propane 1, 2 Diol Esters Of Fatty Acids (E477). Raising Agents: Sodium Bicarbonate (E500), Triphosphates (E451).  
Preservative: Potassium Sorbate (E202) Sulphur Dioxide (E220).  
Stabiliser: Xanthan Gum (E415).  
Acidity Regulator: Citric Acid (E330).  
Colour: Erythrosine (E127).

### Nutritional Information

Typical Values	Per 100g
Energy	1473kj / 352kcal
Fat	17.4g
- of Which Saturates	1.3g
Carbohydrates	44.6g
- of Which Sugars	24.7g
Fibre	1.0g
Protein	4.2g
Salt	1.2g
(Nutritional information based on calculation)	

### Microbiological Criteria

Organism	Acceptable Criteria
Salmonella	ND in 25g
Listeria monocytogenes	ND in 25g
Bacillus cereus	<100 (<10 <sup>2</sup> )
Staphylococcus aureus	<20
Escherichia coli	<10
Aerobic Plate Count	<10000 (<10 <sup>4</sup> )
Yeasts & Moulds	<1000 (<10 <sup>3</sup> )
(Source: IFST Development and Use of Microbiological Criteria for Foods)	

### Shelf Life

3 months.

### Storage Instructions

Always store in a cool, dry place, away from direct sunlight.

### Weight

85g

### Metal Detection

Metal Detector: Automatic rejection system with sensitivity control.

Test Piece Sizes: 1.5mm ferrous, 2.0mm non-ferrous and 2.5mm stainless steel.

Frequency: Start of production, every hour throughout the production run, and end of production.

### Packaging

Individual muffins flow wrapped in food grade polypropylene film and packed into outer boxes. 20 units per box.

(Inner packaging material complies with the Materials and Articles in Contact with Food (England) Regulations 2010).

### Lead Times

7 to 10 working days prior to delivery.

### **Labelling Information**

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- Nutritional information.
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- Storage information.
- Baker Boys contact details.

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Regulation (EC) No.852/2004 on the hygiene of foodstuffs.

The Food Information Regulation 2013.

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The Miscellaneous Food Additive Regulations 1995.

### **Warranty**

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**Name:** Hardial Sanga.

**Position:** Company Director.

**Date:** 7<sup>th</sup> August 2013

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## Product Specification Chocolate Chip Muffin

<b>Address:</b> Baker Boys Ltd. Roebuck Street, West Bromwich, West Midlands B70 6RB.		
<b>Sales / Commercial Contact:</b> Hardial Sanga		<b>Position:</b> Company Director
<b>Tel:</b> 0121 500 5800		<b>Out of Hours/Mobile:</b> 07766 777 727
<b>E-Mail:</b> sales@bakerboys.co.uk		<b>Web Site:</b> www.bakerboys.co.uk
<b>Production Contact:</b> Narinder Singh		<b>Position:</b> Production Manager
<b>Tel:</b> 0121 500 5800		<b>Out of Hours/Mobile:</b> 07989 415 526
<b>Technical Contact:</b> Rowena & Akash Midya		<b>Positions:</b> Technical Consultants
<b>Tel:</b> 0121 249 2400	<b>Out of Hours Contact No:</b> 07817 905 456	<b>E-Mail:</b> fscmidya@hotmail.co.uk

**Product:** Chocolate Flavour Chip Muffin

Bar Code 5060104861056

**Description:** madeira muffin with chocolate chips


### Ingredient Declaration

Flour mix (contains: **Wheat Flour**, Sugar, **Whole Egg Powder**, Starch, Raising Agents (Sodium Bicarbonate, Triphosphates), Salt, Emulsifiers (Mono-And Diglycerides Of Fatty Acids, Propane 1, 2 Diol Esters Of Fatty Acids), Dextrose, **Whey Powder**, Preservative (Potassium Sorbate), Stabiliser (Xanthan Gum), Flavouring), Water, Rapeseed Oil, Chocolate Flavour Chips (4%) (Contain: Hydrogenated Palm Oil, Fat Reduced Cocoa Powder, **Milk Protein**, Emulsifiers (**Soya Lecithin**, Sorbitan Tristearate), Flavouring), Glycerine.

### Allergy Advice

For allergens including cereals containing gluten see ingredients in **bold**.

### Dietary Information

 Suitable for vegetarians.

**Country of Origin :** U.K

### Additive Information

Emulsifiers: Mono-and Diglycerides of Fatty Acids (E471), Propane 1, 2 Diol Esters Of Fatty Acids (E477), Soya Lecithin (E322), Sorbitan Tristearate (E492).

Raising Agents: Sodium Bicarbonate (E500), Triphosphates (E451).

Preservative: Potassium Sorbate (E202).

Stabiliser: Xanthan Gum (E415).

### Nutritional Information

Typical Values	Per 100g
Energy	1632kj / 390kcal
Fat	19.7g
- of Which Saturates	3.3g
Carbohydrates	48.5g
- of Which Sugars	23.1g
Fibre	1.3g
Protein	4.6g
Salt	1.3g
(Nutritional information based on calculation)	

### Microbiological Criteria

Organism	Acceptable Criteria
Salmonella	ND in 25g
Listeria monocytogenes	ND in 25g
Bacillus cereus	<100 (<10 <sup>2</sup> )
Staphylococcus aureus	<20
Escherichia coli	<10
Aerobic Plate Count	<10000 (<10 <sup>4</sup> )
Yeasts & Moulds	<1000 (<10 <sup>3</sup> )
(Source: IFST Development and Use of Microbiological Criteria for Foods)	

### Shelf Life

3 months.

### Storage Instructions

Always store in a cool, dry place, away from direct sunlight.

### Weight

85g

### Metal Detection

Metal Detector: Automatic rejection system with sensitivity control.

Test Piece Sizes: 1.5mm ferrous, 2.0mm non-ferrous and 2.5mm stainless steel.

Frequency: Start of production, every hour throughout the production run, and end of production.

### Packaging

Individual muffins flow wrapped in food grade polypropylene film and packed into outer boxes. 20 units per box.

(Inner packaging material complies with the Materials and Articles in Contact with Food (England) Regulations 2010).

### Lead Times

7 to 10 working days prior to delivery.



### **Labelling Information**

Product labels contain the following information:

- Name of the product.
- Bar code.
- Ingredient declaration.
- Allergy and dietary information.
- Nutritional information.
- Best before date.
- Storage information.
- Baker Boys contact details.

### **Baker Boys Ltd. Comply with the following legislation:**

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The Food Information Regulation 2013.

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The Contaminants in Food (England) Regulations 2009.

Food Additives (England) Regulations 2009.

The Weights and Measures (Packaged Goods) Regulations 2006.

The Miscellaneous Food Additive Regulations 1995.

### **Warranty**

#### **On behalf of Baker Boys Ltd.**

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**Name:** Hardial Sanga.

**Position:** Company Director.

**Date:** 7<sup>th</sup> August 2013

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<b>Tel:</b> 0121 249 2400	<b>Out of Hours Contact No:</b> 07817 905 456	<b>E-Mail:</b> fscmidya@hotmail.co.uk

**Product:** Double Chocolate Muffin

Bar Code 5060104861025

**Description:** Chocolate muffin with chocolate chips


#### Ingredient Declaration

Flour mix (contains: **Wheat Flour**, Sugar, **Whole Egg Powder**, Cocoa Powder, Dextrose, Starch, Raising Agents (Sodium Bicarbonate, Triphosphates), Salt, Emulsifiers (Mono-And Diglycerides Of Fatty Acids, Propane 1, 2 Diol Esters Of Fatty Acids), Dextrose, **Whey Powder**, Preservative (Potassium Sorbate), Stabiliser (Xanthan Gum), Flavouring), Water, Rapeseed Oil, Chocolate Flavour Chips (4%) (Contain: Hydrogenated Palm Oil, Fat Reduced Cocoa Powder, **Milk Protein**, Emulsifiers (**Soya Lecithin**), Sorbitan Tristearate), Flavouring), Glycerine.

#### Allergy Advice

For allergens including cereals containing gluten see ingredients in **bold**.

#### Dietary Information

 Suitable for vegetarians.

**Country of Origin :** U.K

#### Additive Information

Emulsifiers: Mono-and Diglycerides of Fatty Acids (E471), Propane 1, 2 Diol Esters Of Fatty Acids (E477), Soya Lecithin (E322), Sorbitan Tristearate (E492).

Raising Agents: Sodium Bicarbonate (E500), Triphosphates (E451).

Preservative: Potassium Sorbate (E202).

Stabiliser: Xanthan Gum (E415).

### Nutritional Information

Typical Values	Per 100g
Energy	1613kj / 385kcal
Fat	19.8g
- of Which Saturates	2.7g
Carbohydrates	47.2g
- of Which Sugars	21.6g
Fibre	1.8g
Protein	4.6g
Salt	1.3g
(Nutritional information based on calculation)	

### Microbiological Criteria

Organism	Acceptable Criteria
Salmonella	ND in 25g
Listeria monocytogenes	ND in 25g
Bacillus cereus	<100 (<10 <sup>2</sup> )
Staphylococcus aureus	<20
Escherichia coli	<10
Aerobic Plate Count	<10000 (<10 <sup>4</sup> )
Yeasts & Moulds	<1000 (<10 <sup>3</sup> )
(Source: IFST Development and Use of Microbiological Criteria for Foods)	

### Shelf Life

3 months.

### Storage Instructions

Always store in a cool, dry place, away from direct sunlight.

### Weight

85g

### Metal Detection

Metal Detector: Automatic rejection system with sensitivity control.

Test Piece Sizes: 1.5mm ferrous, 2.0mm non-ferrous and 2.5mm stainless steel.

Frequency: Start of production, every hour throughout the production run, and end of production.

### Packaging

Individual muffins flow wrapped in food grade polypropylene film and packed into outer boxes. 20 units per box.

(Inner packaging material complies with the Materials and Articles in Contact with Food (England) Regulations 2010).

### Lead Times

7 to 10 working days prior to delivery.

### **Labelling Information**

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- Nutritional information.
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The Miscellaneous Food Additive Regulations 1995.

### **Warranty**

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**Name:** Hardial Sanga.

**Position:** Company Director.

**Date:** 7<sup>th</sup> August 2013

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**Product:** Triple Chocolate Muffin.

Bar Code 5060104861100

**Description:** Chocolate muffin with chocolate flavour chips topped with white chocolate flavour coating sprinkled with chocolate flavour strands.


#### Ingredient Declaration

Flour mix (contains: **Wheat Flour**, Sugar, **Whole Egg Powder**, Cocoa Powder, Dextrose, Starch, Raising Agents (Sodium Bicarbonate, Triphosphates), Salt, Emulsifiers (Mono-And Diglycerides Of Fatty Acids, Propane 1, 2 Diol Esters Of Fatty Acids), Dextrose, **Whey Powder**, Preservative (Potassium Sorbate), Stabiliser (Xanthan Gum), Flavouring), Water, Rapeseed Oil, Chocolate Flavour Chips (4%) (Contain: Hydrogenated Palm Oil, Fat Reduced Cocoa Powder, **Milk Protein**, Emulsifiers (**Soya Lecithin**, Sorbitan Tristearate), Flavouring), Glycerine, White Chocolate Flavour Coating (10%) (Contains: Flavouring), Chocolate Flavour Strands (0.5%) (Contain: Sugar, **Wheat Starch**, Fat Reduced Cocoa Powder, Palm Oil, **Wheat Flour**, Emulsifier (Lecithin), Glazing Agents (Gum Arabic, Shellac).

#### Allergy Advice

For allergens including cereals containing gluten see ingredients in **bold**.

#### Dietary Information

 Suitable for vegetarians.

**Country of Origin :** U.K

#### Additive Information

Emulsifiers: Mono-and Diglycerides of Fatty Acids (E471), Propane 1, 2 Diol Esters Of Fatty Acids (E477), Soya Lecithin (E322), Sorbitan Tristearate (E492), Soya Lecithin (E322), Sorbitan Tristearate (E492).  
Raising Agents: Sodium Bicarbonate (E500), Triphosphates (E451).  
Preservative: Potassium Sorbate (E202).  
Stabiliser: Xanthan Gum (E415).  
Glazing Agent: Gum Arabic (E414), Shellac (E904).

### Nutritional Information

Typical Values	Per 100g
Energy	1743kj / 417kcal
Fat	23.5g
- of Which Saturates	1.8g
Carbohydrates	46.0g
- of Which Sugars	19.0g
Fibre	0.4g
Protein	5.4g
Salt	1.3g
(Nutritional information based on calculation)	

### Microbiological Criteria

Organism	Acceptable Criteria
Salmonella	ND in 25g
Listeria monocytogenes	ND in 25g
Bacillus cereus	<100 (<10 <sup>2</sup> )
Staphylococcus aureus	<20
Escherichia coli	<10
Aerobic Plate Count	<10000 (<10 <sup>4</sup> )
Yeasts & Moulds	<1000 (<10 <sup>3</sup> )
(Source: IFST Development and Use of Microbiological Criteria for Foods)	

### Shelf Life

3 months.

### Storage Instructions

Always store in a cool, dry place, away from direct sunlight.

### Weight

85g

### Metal Detection

Metal Detector: Automatic rejection system with sensitivity control.

Test Piece Sizes: 1.5mm ferrous, 2.0mm non-ferrous and 2.5mm stainless steel.

Frequency: Start of production, every hour throughout the production run, and end of production.

### Packaging

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### Lead Times

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