



Finished Product Specification		
Product Code	BA100268	
Product Name	Norfolk Pine Tree W	
Legal Description	Solid White Chocolate	
Medium	Chocolate	
Specification Date	23/10/2019	

SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
	Ashington
	Northumberland
	NE63 0YH
CONTACT	Tony Wadley
TELEPHONE	07966 793806
EMAIL	tony@bakeart.co.uk
OFFICE TELEPHONE	01792 293689
OFFICE EMAIL	admin@bakeart.co.uk
OUT OF HOURS	07966 793806 (Tony Wadley, Director)
	01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk

Image not available.

Product Dimensions: H:mm L:42mm B:38mm D:mm Average unit weight: 2.4 g Case size - 150 units

Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Sugar	44.20	Base	Belgium, France, Germany,
Derived From: Sugar Beet, Sugar cane			
Cocoa butter	31.70	Base	Cameroon, Ghana, Ivory Coast,
Derived From: Theobroma Cocoa			Nigeria,
Milk powder (Whole)	23.50	Base	France, United Kingdom,
Derived From: Cow's Milk			
E322 Soya lecithins	0.30	Emulsifier	Brazil, India,
Derived From: SOYA			
Flavouring	0.30	Base	Madagascar,
Derived From: Vanilla			

Ingredients: Sugar, Cocoa butter, Milk powder (Whole), Emulsifier: E322 Soya lecithins; Flavouring.

Document Issue Number QP18023 1 Date

Written By

Authorised By

23/10/2019

L.Lisle

Page 1/3



Allergy Information			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	+	Milk	+
Lupin	-	Nuts	-
Celery	-	Mustard	-
Cereals	-	Sulphur Dioxide	-
Crustaceans	-	Molluscs	-
+ Product contains, +	-/- Product may co	ntain, - Does not contain	

Allergen Statement	
No statement selected	

Product Shelf Life:	
Maximum Life from date of manufacture: in months	12
Minimum Shelf Life on Delivery: in months	9
Shelf Life Once Opened: in months	3

Nutritional Information	
Energy KJ	2412.2
Energy Kcal	574.5
Fat	37.9
Fat (Saturated)	23.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	53.7
Sugars	53.7
of which polyols	0.0
of which starch	0.0
Protein	5.8
Sodium	0.0
Salt	0.2
Fibre	0.0
Moisture	0.0
Ash	0.0

Recommended Storage Conditions

Ambient storage in cool (15 - 20°C) dry conditions, protected from light and strong odours.

The natural colours used in this product are highly sensitive to light and temperature; the colour will change where variations to recommended storage conditions occur.

The natural colours used in this product are highly sensitive to pH; the colour will change where pH is < 5.5.

Document Issue Date Written By Authorised By Number

QP18023 1 23/10/2019 L.

L.Lisle

Page 2/3

. Lund



Cocoa Declaration	
No statement selected	

Chocolate Supplier Information	
Chocolate Supplier	
Suppliers Code	
Manufacturing Site	

Tariff Code	
17049030	

QUALITY AND FOOD SAFETY

Due to the manufacturing process, the natural colours used in these products, may vary slightly from batch to batch and show slight variation over time.

It is the Customers responsibility to ensure that this product is suitable for their intended purpose.

All details of the product and specification will remain the property of BakeArt Ltd. Neither party is empowered to disclose any details to a third party or make any changes to the specification without agreement in writing from BakeArt or the supplier as appropriate.

We hereby warrant as follows: -

- 1. That all food (as defined by the Food Safety Act 1990 and/or any regulations made thereunder) which is supplied to you by us from time to time whether directly or indirectly complies at the date of delivery in all respects with the said Act and/or regulations made thereunder and all other United Kingdom legislation and regulations relating to the supply or sale of food, and
- 2. That all food which is supplied to you by us is free from the prohibited additives as listed within the BakeArt Additives Policy, and
- 3. (Without prejudice to the generality of the foregoing) that all such food so supplied by us has not prior to delivery been rendered injurious to health and at delivery complies with food safety requirements and is at delivery of the nature, substance and quality described and is not at delivery described whether by means of a label or otherwise or presented in such a way so as to be false or misleading as to the nature or substance or quality of the food, and
- 4. That we have carried out in relation to all such food so supplied by us such checks as a major prudent manufacturer would reasonably have carried out to comply with all the aforementioned legislation and regulations and we hereby declare that it is in all the circumstances reasonable for you to rely on those checks, and
- 5. That all our premises, equipment, machinery and other apparatus of whatever nature used in connection with the manufacture, storage, supply and sale of food comply with the standards of cleanliness and hygiene prescribed by the said Act and/or regulations made thereunder.

Document Issue Number QP18023

Date

23/10/2019

Written By

Authorised By

L.Lisle

Page 3/3