	Finished Product Specification	
	Product Code	BA100269
	Product Name	Mosaic Triangle 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
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OUT OF HOURS	07966 793806 (Tony Wadley, Director) 01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk

Image not available.

Product Dimensions: H:38mm L:38mm B:38mm D:mm
Average unit weight: 2.0 g
Case size - 288 units

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

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

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

Allergen Statement
This product contains MILK and SOYA

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
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	53.7
Sugars	53.7
	<i>of which polyols</i> 0.0
	<i>of which starch</i> 0.0
Protein	5.8
	<i>Sodium</i> 0.0
Salt	0.2
	<i>Fibre</i> 0.0
	<i>Moisture</i> 0.0
	<i>Ash</i> 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.

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Cocoa Declaration

Dry cocoa solids (min 31%) Dry milk solids (22.9%)

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.

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L.Lisle

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