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Finished Product Specification	
Product Code	BA100299
Product Name	Tiny Disc W-Sprink-BA103756
Legal Description	Solid White Chocolate
Medium	Chocolate
Specification Date	27/01/2021
Specification Version Number	1

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



Product Dimensions: H:mm L:mm B:mmD: 20 mm Average unit weight: 1g g Case size - 1500 units

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Full manifest			
Full recipe	Function	0/	Country Of Origin
In one dient Nome	Function	%	Country Of Origin
Ingredient Name	Dage	44.00	Averantina Avertuia
Sugar	Base	44.08	Argentina, Austria,
Davis and frame David 9 and 9			Belgium, Belize, Brazil,
Derived from:Beet & cane			Bulgaria, Colombia, Croatia,
			Cyprus, Czech Republic,
			Denmark, Estonia, Fiji,
			Finland, France, Germany,
			Greece, Hungary, India,
			Ireland, Italy, Jamaica,
			Latvia, Lithuania,
			Luxembourg, Malta,
			Mauritius, Mozambique,
			Poland, Portugal, Reunion,
			Romania, Slovakia,
			Slovenia, Spain, Sweden,
			The Netherlands, United
			Kingdom, Zambia,
Cocoa butter	Base	27.835	Cameroon, Congo,
			Dominican Republic,
Derived from:Theobroma			Ecuador, Ghana, Indonesia,
Cocoa			Ivory Coast, Nigeria, Peru,
			Togo, Venezuela, Vietnam,
Milk powder (Whole)	Base	14.535	Austria, Belgium, Bulgaria,
			Croatia, Cyprus, Czech
Derived from:Cow			Republic, Denmark, Estonia,
			Finland, France, Germany,
			Greece, Hungary, Ireland,
			Italy, Latvia, Lithuania,
			Luxembourg, Malta, Poland,
			Portugal, Romania,
			Slovakia, Slovenia, Spain,
			Sweden, The Netherlands,
			United Kingdom,
Milk powder (Skimmed)	Base	5.7	Austria, Belgium, Bulgaria,
(3			Croatia, Cyprus, Czech
Derived from:Cow			Republic, Denmark, Estonia,
			Finland, France, Germany,
			Greece, Hungary, Ireland,
			Italy, Latvia, Lithuania,
			Luxembourg, Malta, Poland,
			Portugal, Romania,
			Slovakia, Slovenia, Spain,
			Sweden, The Netherlands,
			United Kingdom,

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Anhydrous milk fat Derived from:Cow	Base	2.09	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland,
			Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain,
			Sweden, The Netherlands, United Kingdom,
E322 Soya lecithins	Emulsifier	0.285	Argentina, Brazil, India,
Derived from:SOYA			
Vanilla	Flavouring	0.285	Madagascar,
Derived from:Vanilla			
E476 Polyglycerol	Emulsifier	0.19	Austria, Belgium, Bulgaria,
polyricinoleate			Croatia, Cyprus, Czech Republic, Denmark, Estonia,
Derived from:Rapeseed,			Finland, France, Germany,
Sunflower, Maize, Castor oils			Greece, Hungary, India,
			Ireland, Italy, Latvia, Lithuania, Luxembourg,
			Malta, Poland, Portugal,
			Romania, Slovakia,
			Slovenia, Spain, Sweden,
			The Netherlands, United Kingdom
			Kingdom,

Ingredients Declaration

Ingredients: Sugar, Cocoa butter, Whole **milk** powder, **Milk** powder, Anhydrous **milk** fat, Emulsifier: E322 **Soya** lecithins, Polyglycerol polyricinoleate; Flavouring: Vanilla.

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

Allergen Statement	
This product contains milk & soya.	

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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	2243.9
Energy Kcal	533.9
Fat	33.7
Fat (Saturated)	20.5
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	53.0
Sugars	53.0
of which polyols	0.0
of which starch	0.0
Protein	5.6
Sodium	0.0
Salt	0.2
Fibre	0.0
Moisture	0.0
Ash	0.0

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Recommended Storage Conditions
Store cool & dry, away from direct heat & sunlight Store between 16 – 18°C

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	Yes
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

Suitable For:			
Nut/Seed Allergy	Yes	Lacto-Ovo Vegetarian	Yes
Sufferers			
Lactose Intolerance	No	Vegetarians	Yes
Coeliacs	Yes	Vegans	No
Kosher	Yes without Certification	Halal	Yes without Certification

Tariff Code	
17049030	

Document Date Written By Issue Number



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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