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|  | Finished Product Specification | |
| | Product Code | BA100630 |
| | Product Name | Pinky Egg Profiles W-P-CASE |
| | Legal Description | Solid White Printed Chocolate |
| | Medium | Chocolate |
| | Specification Date | 03/01/2020 |

| | |
|------------------|---|
| 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 |




Product Dimensions: H:mm L:50mm B:38mm D:mm

Average unit weight: 4.5 g

Case size - 10 x 120 units

| Full Recipe | | | |
|---|----------|-----------------|--|
| Ingredient Name | % | Function | Country Of Origin |
| Sugar Derived From: Sugar Beet, Sugar cane | 45.90 | Base | Argentina, Austria, Belgium, Brazil, Bulgaria, Colombia, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Mauritius, Mozambique, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, Zambia, |
| Cocoa butter Derived From: Cocoa Bean | 30.20 | Base | Cambodia, Dominican Republic, Ecuador, Ghana, Ivory Coast, Nigeria, Peru, |
| Milk powder (Whole) | 11.60 | Base | Austria, Belgium, Bulgaria, Croatia, |

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|---|------|------------|---|
| Derived From: Cow's Milk | | | 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, |
| Milk powder (Skimmed) Derived From: Cow's Milk | 8.60 | Base | 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, |
| Anhydrous milk fat Derived From: Cow's Milk | 3.00 | Base | 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, |
| E322 Soya lecithins Derived From: SOYA | 0.14 | Emulsifier | Argentina, Brazil, India, |
| Vanilla Derived From: Vanilla | 0.14 | Flavouring | Madagascar, |
| E476 Polyglycerol polyricinoleate Derived From: Castor oil, Rapeseed oil | 0.14 | Emulsifier | Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, India, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, |
| E120 Carmine Derived From: Cochineals (Dactylopius Coccus) | 0.14 | Colours | Germany, |
| E171 Titanium dioxide Derived From: Minerals | 0.14 | Colours | Italy, |

Ingredients: Sugar, Cocoa butter, **Milk powder (Whole)**, **Milk powder (Skimmed)**, Anhydrous **milk fat**, Emulsifier: E322 **Soya** lecithins, E476 Polyglycerol polyricinoleate; Flavouring: Vanilla; Colours: E120 Carmine, E171 Titanium dioxide.

| 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 and may contain traces of Nuts

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 | 2378.6 |
| Energy Kcal | 565.8 |
| Fat | 36.4 |
| Fat (Saturated) | 22.0 |
| <i>of which mono-unsaturates</i> | 0.0 |
| <i>of which polysaturates</i> | 0.0 |
| Carbohydrates | 55.1 |
| Sugars | 55.1 |
| <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 |

Finished Product Quality Assurance Standards

| STANDARD | TARGET | ACCEPTABLE | REJECT | FREQUENCY |
|------------|--------------------------------|------------------------------|-----------------------------------|-------------|
| Colour | | | | |
| Size | H: mm L:50 mm B: 38 mm D: mm | | | |
| Appearance | Regularity of shape and colour | Regularity of shape and colo | irregular shape of discolouration | Every batch |
| Aroma | Typical of white chocolate | Typical of white chocolate | off aroma | Every Batch |
| Texture | Melt in the mouth | Melt in the mouth | not as described | Every batch |
| Flavour | Sweet, Sugar | Sweet, Sugar | Any off taints | Every Batch |
| Foreign | Absent | Absent | Present | Every batch |

| Finished Product Microbiological Standards | | | | | |
|--|---------|---------|-------|----------|-----------|
| MICROORGANISM | TYPICAL | MAXIMUM | UNITS | METHOD | FREQUENCY |
| TVC | | | | | |
| Enterobacteriaceae | | | | | |
| E.Coli | | | | | |
| Yeast | | | | | |
| Staphylococcus | | | | | |
| Salmonella species | | 0/25g | | ISO 6579 | |

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

| Cocoa Declaration |
|-----------------------|
| No statement selected |

| Chocolate Supplier Information | |
|--------------------------------|--|
| Chocolate Supplier | |
| Suppliers Code | |
| Manufacturing Site | |

| Tariff Code |
|-------------|
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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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