



Finished Product Specification	
Product Code	BA100815
Product Name	Standard white chocolate - black print - Lm
Legal Description	
Medium	Chocolate
Specification Date	14/02/2020

SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
	Ashington
	Northumberland
	NE63 0YH
CONTACT	Tony Wadley
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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:mm B:mm D:mm

Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Sugar	45.90	Base	Argentina, Austria, Belgium, Brazil,
Derived From: Sugar Beet, Sugar cane			Bulgaria, Colombia, Croatia, Cyprus,
			Czech Republic, Denmark, Estonia,
			Finland, France, Germany, Greece,
			Hungary, India, Ireland, Italy, Latvia,
			Lithuania, Luxembourg, Malta,
			Mauritius, Mozambique, Poland,
			Portugal, Romania, Slovakia,
			Slovenia, Spain, Sweden, The
			Netherlands, United Kingdom,
			Zambia,
Cocoa butter	30.20	Base	Brazil, Cameroon, Dominican
Derived From: Theobroma Cocoa (cocoa bean)			Republic, Ecuador, Ghana, Ivory
			Coast, Nigeria, Peru,
Milk powder (Whole)	11.60	Base	Austria, Belgium, Bulgaria, Croatia,
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,
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			Slovenia, Spain, Sweden, The Netherlands, United Kingdom,
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, United Kingdom,
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, United Kingdom,
E322 Soya lecithins Derived From: SOYA	0.20	Emulsifier	Argentina, Brazil, India,
Vanilla Derived From: Vanilla Bean	0.10	Flavouring	Madagascar,
E476 Polyglycerol polyricinoleate Derived From: Rapeseed, Sunflower, Maize, Castor oils	0.10	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, United Kingdom,
Cocoa powder fat reduced Derived From: Theobroma Cocoa (cocoa bean)	0.10	Base	Brazil, Cameroon, Dominican Republic, Ecuador, Ghana, Ivory Coast, Nigeria, Peru,
E172ii Red iron oxide Derived From: Minerals	0.10	Colours	Germany,
E172i Black iron oxide Derived From: Minerals	0.10	Colours	Germany,

Ingredients: Sugar, Cocoa butter, **Milk** powder (Whole), **Milk** powder (Skimmed), Anhydrous **milk** fat, Emulsifier: E322 **Soya** lecithins, E476 Polyglycerol polyricinoleate; Flavouring: Vanilla; Cocoa powder fat reduced, Colours: E172ii Red iron oxide, E172i Black iron oxide.

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				

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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	2379.9
Energy Kcal	566.1
Fat	36.4
Fat (Saturated)	22.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	55.1
Sugars	55.1
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

Store cool & dry, away from direct heat & sunlight

Store between 16 – 18°C

Cocoa Declaration
No statement selected

Chocolate Supplier Information	
Chocolate Supplier	Cargill
Suppliers Code	HB2936AA00, HB2936AD00, HB2936AH70,
	HB3036AHGAS
Manufacturing Site	Antwerp, Belgium

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Free From:			
Artificial Colours		Artificial Flavours	
Artificial Sweetners	No	Preservatives	
MonoSodiumGlutamate		Modified Organisms	
Irradiated Ingredients		Hydrogenated Fats	

Suitable For:			
Nut/Seed Allergy Sufferers	NULL	Lacto-Ovo Vegetarians	NULL
Lactose Intolerance	NULL	Vegetarians	No
Coeliacs	NULL	Vegans	NULL
Kosher	NULL	Halal	NULL

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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