	Finished Product Specification	
	Product Code	BA104443
	Product Name	Tiny Squares D - RFA
	Legal Description	Solid Dark Chocolate
	Medium	Chocolate
	Specification Date	08/04/2022


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	sales1@bakeart.co.uk



Product Dimensions: H:mm L:18mm B:18mm D:mm
Average unit weight: 0.7 g
Case size - 9900 units

Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Cocoa mass Derived From: Theobroma Cocoa	50.00	Base	Cameroon, Ghana, Ivory Coast, Nigeria, Togo,
Sugar Derived From: Beet / Cane	38.00	Base	Belgium, France,
Cocoa Butter Derived From: Theobroma Cocoa	11.00	Base	Cameroon, Ghana, Indonesia, Ivory Coast, Nigeria, Peru, Togo, Venezuela, Vietnam,
E322 Soya lecithins Derived From: SOYA	0.91	Emulsifier	India, Serbia,
Vanilla Extract Derived From: Vanilla	0.09	Flavouring	Madagascar,

Ingredients: Cocoa mass, Sugar, Cocoa Butter, Emulsifier: E322 **Soya** lecithins; Flavouring: Vanilla Extract.

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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			

Additional Information

Allergen Statement
This product contains Soya and may contain traces of Milk.

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	2390.2
Energy Kcal	569.8
Fat	38.5
Fat (Saturated)	23.6
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	50.0
Sugars	38.0
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	6.0
<i>Sodium</i>	0.0
Salt	0.0
<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	Pantone	+/- 1 shade	+/-2 shades	Every Batch
Size	H: mm L:18 mm B: 18 mm D: mm	+/-2%	+/-3%	Every batch 500g
Appearance	Regularity of shape	+/-2%	+/-3%	Every batch 500g
Aroma	Sweet		Rancid	Every Batch 500g
Texture	Firm, melt in the mouth		Soft, melted	Every batch 500g
Flavour	Dark Chocolate		Rancid	Every Batch 500g
Foreign	Absent	Absent	Present	Every batch

Finished Product Microbiological Standards					
MICROORGANISM	TYPICAL	MAXIMUM	UNITS	METHOD	FREQUENCY
TVC	<30,000	>30,000	cfu/g	External lab	
Enterobacteriaceae					
E.Coli	<100	>100	cfu/g	External lab	
Yeast	<1000	>1000	cfu/g	External lab	& Moulds
Staphylococcus	<50	>50	cfu/g	External lab	
Salmonella species	Not detected	Not detected	/25g	External lab	1

Recommended Storage Conditions

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

Total Dry Cocoa Solid %, Dry Non-Fat Cocoa Solids %, Total Fat %.	
Dry Cocoa Solids	60%
Fat Free Dry Cocoa Solids	22.5%
Dry Milk Solids	0%
Cocoa Butter	37.5%
Milk Fat	0%
Fat Free Dry Milk Solids	0%


Cocoa Declaration

No statement selected

Chocolate Supplier Information

Chocolate Supplier	Belcolade
Suppliers Code	60-40-38UTZ100M
Manufacturing Site	Erembodegem, Belgium

UTZ id: NC-C-008131

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

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

Tariff Code
18063290

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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