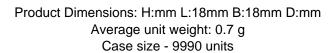




Finished Product Specification	
Product Code	BA104743
Product Name	Tiny Squares W - RFA
Legal Description	Solid White Chocolate
Medium	Chocolate
Specification Date	13/08/2021

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	



Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Sugar	44.50	Base	Belgium,
Derived From: Beet			
Cocoa butter	29.80	Base	Cameroon, Ghana, Ivory Coast,
Derived From: Theobroma Cocoa (Cocoa Beans). Rain Forest Alliance Certified. Cert No NC-C-008131			Nigeria, Togo,
Milk powder (Whole)	25.10	Base	Belgium, France, Germany, The
Derived From: Cow	25.10	Dase	Netherlands,
E322 Soya lecithins	0.60	Emulsifier	India,
Derived From: Soya			

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

Document Issue Date Written By Authorised By Number

QP18023 2 13/08/2021 L.Lisle

Page 1/4



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 milk & 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	2380.2
Energy Kcal	566.9
Fat	36.4
Fat (Saturated)	22.2
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	54.6
Sugars	54.6
of which polyols	0.0
of which starch	0.0
Protein	6.1
Sodium	0.0
Salt	0.2
Fibre	0.0
Moisture	0.0
Ash	0.0

Recommended	Storage C	Conditions
-------------	-----------	------------

QP18023

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

Authorised By Document Date Written By Issue Number 13/08/2021

Page 2/4

L.Lisle



Total Dry Cocoa Solid %, Dry Non-Fat Cocoa Solids %, Total Fat %.		
Dry Cocoa Solids	29.5%	
Fat Free Dry Cocoa Solids	0.0%	
Dry Milk Solids	24.0%	
Cocoa Butter	29.5%	
Milk Fat	6.5%	
Fat Free Dry Milk Solids	17.5%	

Cocoa Declaration	
No statement selected	

Chocolate Supplier Information	
Chocolate Supplier	Belcolade
Suppliers Code	X605-GUTZ100M
Manufacturing Site	

UTZ id: NC-C-008131

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 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	
17049030	

Document Number QP18023 Issue

Date

Written By

Authorised By

13/08/2021 L.Lisle

Page 3/4



## **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.

Document Number QP18023 Issue

Date

13/08/2021

Written By

Authorised By

L.Lisle

Page 4/4