	Finished Product Specification	
	Product Code	BA105327
	Product Name	Kent Strawberry W-RGr
	Legal Description	Solid White Chocolate
	Medium	Chocolate
	Specification Date	12/07/2022

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:31mm B:20mm D:mm
Average unit weight: 2 g
Case size - 900 units

Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Sugar Derived From: Beet / Cane	43.90	Base	Argentina, Austria, Belgium, Brazil, Colombia, France, Germany, India, Mauritius, Mozambique, Poland, Reunion, The Netherlands, United Kingdom, Zambia,
Cocoa Butter Derived From: Cocoa (Theobroma Cocoa)	30.30	Base	Cameroon, Dominican Republic, Ecuador, France, Ghana, Ivory Coast, Nigeria, Peru, The Netherlands,
Milk powder (Whole) Derived From: Cow	24.80	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 Sunflower lecithins Derived From: Sunflower	0.20	Emulsifier	Argentina, Russian Federation, Ukraine,
Apple Concentrate Derived From: Apple	0.15	Colouring foodstuff	Austria, Germany, Italy,
Vanilla Derived From: Vanilla Bean	0.15	Flavouring	Madagascar, Papua New Guinea,
Radish Concentrate Derived From: Raphanus sativus (Radish)	0.10	Colouring foodstuff	Belgium, Germany, The Netherlands,
Blackcurrant Concentrate Derived From: Blackcurrant	0.10	Colouring foodstuff	France, Italy, Poland,
Safflower Derived From: Carthamus Tinctorius (Safflower)	0.10	Colouring foodstuff	China, Indonesia, Vietnam,
Lemon Concentrate Derived From: Lemon	0.10	Colouring foodstuff	Argentina, Italy, Turkey,
Spirulina Concentrate Derived From: Arthrospira Platensis Algae (Spirulina)	0.10	Colouring foodstuff	China, India, Taiwan,

Ingredients: Sugar, Cocoa Butter, **Milk** powder (Whole), Emulsifier: E322 Sunflower lecithins; Colouring foodstuff: Apple Concentrate, Radish Concentrate, Blackcurrant Concentrate, Safflower , Lemon Concentrate, Spirulina Concentrate; Flavouring: Vanilla.

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

Document Number QP18023 Issue 1 Date 12/07/2022 Written By L.Lisle Authorised By 

Allergen Statement

This product contains Milk. May contain traces of 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	2389.2
Energy Kcal	569.2
Fat	37.0
Fat (Saturated)	22.4
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	53.9
Sugars	53.9
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	6.1
<i>Sodium</i>	0.0
Salt	0.2
<i>Fibre</i>	0.0
<i>Moisture</i>	0.0
<i>Ash</i>	0.0

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	30.2%
Fat Free Dry Cocoa Solids	0.0%
Dry Milk Solids	24.5%
Cocoa Butter	30.2%
Milk Fat	6.6%
Fat Free Dry Milk Solids	17.9%

Cocoa Declaration

No statement selected

Chocolate Supplier Information

Chocolate Supplier	Cargill
Suppliers Code	HB3037AG00
Manufacturing Site	Antwerp

The chocolate is from an M&S Approved site

Free From:

Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	Yes
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Unknown

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

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	Issue	Date	Written By	Authorised By
QP18023	1	12/07/2022	L.Lisle	