	Finished Product Specification	
	Product Code	BA106615
	Product Name	Wiggles Caterpillar Face WM
	Legal Description	Solid White Printed Chocolate
	Medium	Chocolate
	Specification Date	13/05/2024

For use as cake decorations, not for resale.

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



Diameter 30mm  
Case size - 1400 units


Pantone: Not applicable

Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Sugar Derived From: Beet, Cane	37.90	Base	Argentina, Austria, Belgium, Brazil, Colombia, France, Germany, India, Mauritius, Mozambique, Poland, Reunion, The Netherlands, Zimbabwe,
Cocoa Butter Derived From: Theobroma Cacao	36.10	Base	Cameroon, Dominican Republic, Ecuador, France, Ghana, Ivory Coast, Nigeria, Peru, The Netherlands,
Milk Powder (Skimmed) Derived From: Cow	18.40	Base	Austria, Belgium, Croatia, 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	6.40	Base	Austria, Belgium, Croatia, 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 Lecithins Derived From: Sunflower	0.30	Emulsifier	Argentina,
E172 Iron oxides Derived From: Mineral	0.30	Colours	Austria, Belgium, Croatia, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands,
Vanilla Derived From: Vanilla Bean - Natural	0.30	Flavouring	Madagascar, Papua New Guinea,
E322 Lecithins Derived From:	0.30	Emulsifier	Argentina,

Ingredients: Sugar, Cocoa Butter, Milk Powder (Skimmed), Anhydrous Milk Fat, Emulsifier: E322 Lecithins ; Colours: E172 Iron oxides ; 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
Statement re contaminant monitoring on file.

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	13/05/2024	L.Lisle	

**Allergen Statement**

No statement selected

**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	2513.8
Energy Kcal	597.9
Fat	43.2
Fat (Saturated)	25.9
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	47.5
Sugars	47.5
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	6.5
<i>Sodium</i>	0.0
Salt	0.3
<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

**Cocoa Declaration**

No statement selected

**Chocolate Supplier Information**

Chocolate Supplier	Cargill
Suppliers Code	HB3643AA00
Manufacturing Site	Antwerp

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

Suitable For:			
Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarian	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
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.

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