
	<b>Finished Product Specification</b>	
	Product Code	BA106617
	Product Name	Carrots W-GrO-RFA
	Legal Description	Printed Solid White Chocolate
	Medium	Chocolate
	Specification Date	20/12/2023

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
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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:25mm B:15mm D:mm  
Average unit weight: 1.4 g  
Case size - 1280 units


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Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Sugar Derived From: Beet/Cane	38.00	Base	Argentina, Austria, Belgium, Brazil, Colombia, France, Germany, India, Mauritius, Mozambique, Netherlands, Poland, Reunion, United Kingdom, Zambia,
Cocoa Butter Derived From: Theobroma Cacao	36.20	Base	Cameroon, Dominican Republic, Ecuador, France, Ghana, Ivory Coast, Netherlands, , Nigeria, Peru,
Milk Powder (Skimmed) Derived From: Cow	18.50	Base	Austria, Belgium, Croatia, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, , Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK,
Anhydrous Milk Fat Derived From: Cow	6.50	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, UK,
E322 Sunflower lecithins Derived From: Sunflower	0.10	Emulsifier	Argentina, Ukraine,
Vanilla Derived From: Vanilla Plant	0.10	Flavouring	Madagascar, Papua New Guinea,
E101 (i) Riboflavin Derived From: Fermentation	0.10	Colours	China (Not Xinjiang Region),
Safflower Derived From: Safflower	0.10	Colours	China (Not Xinjiang Region), Indonesia, Vietnam,
Lemon Concentrate Derived From: Lemons	0.10	Colours	Argentina, Italy, Turkey,
Spirulina concentrate Derived From: Spirulia	0.10	Colours	China (Not Xinjiang Region), India, Taiwan,
Apple concentrate Derived From: Apple	0.10	Colours	Austria, Germany, Italy,
Paprika extract Derived From: Paprika	0.10	Colours	India, Spain,

Ingredients: Sugar, Cocoa Butter, **Milk** Powder (Skimmed), Anhydrous **Milk** Fat, Emulsifier: E322 Sunflower lecithins; Flavouring: Vanilla; Colours: E101 (i) Riboflavin, Safflower, Lemon Concentrate, Spirulina concentrate, Apple concentrate, Paprika extract.

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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**Additional Information**

**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	2507.1
Energy Kcal	596.2
Fat	42.9
Fat (Saturated)	26.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	47.7
Sugars	47.7
<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

**Total Dry Cocoa Solid %, Dry Non-Fat Cocoa Solids %, Total Fat %.**

Dry Cocoa Solids	36.2%
Fat Free Dry Cocoa Solids	0%
Dry Milk Solids	24.5%
Cocoa Butter	30.2%
Milk Fat	6.6%
Fat Free Dry Milk Solids	17.9%

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**Cocoa Declaration**

No statement selected

**Chocolate Supplier Information**

Chocolate Supplier	Cargill
Suppliers Code	HB3643AA00
Manufacturing Site	Antwerp, Belgium

**Free From:**

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

**Suitable For:**

Nut/Seed Allergy Sufferers		Lacto-Ovo Vegetarians	
Lactose Intolerance		Vegetarians	
Coeliacs		Vegans	
Kosher		Halal	

**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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