	Finished Product Specification	
	Product Code	BA10912
	Product Name	Daisy WA-YY
	Legal Description	Wafer
	Medium	Wafer
	Specification Date	22/09/2021


SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
CONTACT	Tony Wadley
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OUT OF HOURS	07966 793806 (Tony Wadley, Director) 01792 363361 (Michelle Wadley, Director)
TECHNICAL	sales1@bakeart.co.uk



Product Dimensions: H:mm L:mm B:mm D:45mm
Average unit weight: 0.3 g
Case size - 6000 units

Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Corn starch Derived From: Corn	75.00	Base	Austria, Bulgaria, The Netherlands,
Water Derived From: Water	13.00	Base	France,
Potato Starch Derived From: Potato	11.00	Base	France,
E100 Curcumin Derived From: Curcuma Longa	0.60	Colours	Denmark,
E322 Sunflower lecithins Derived From: Sunflower	0.40	Emulsifier	Germany, India, Poland, Ukraine,

Ingredients: Corn starch, Water, Potato Starch, Colours: E100 Curcumin; Emulsifier: E322 Sunflower lecithins.

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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 may contain traces of Milk and 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	1328.7
Energy Kcal	317.9
Fat	0.4
Fat (Saturated)	0.1
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	75.3
Sugars	0.4
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	1.1
<i>Sodium</i>	0.0
Salt	0.0
<i>Fibre</i>	0.0
<i>Moisture</i>	0.0
<i>Ash</i>	0.0

Recommended Storage Conditions

Ambient storage in cool (15 - 20°C) dry conditions, protected from light and strong odours.
The natural colours used in this product are highly sensitive to light and temperature; the colour will change where variations to recommended storage conditions occur.
The natural colours used in this product are highly sensitive to pH; the colour will change where pH is < 5.5.

Cocoa Declaration

No statement selected

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

19059020

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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