

	<b>Finished Product Specification</b>	
	Product Code	BA 12232
	Product Name	Oval Pumpkins W-O
	Legal Description	
	Medium	Chocolate
	Specification Date	01/10/2019

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
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OUT OF HOURS	07966 793806 (Tony Wadley, Director) 01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk



Product Dimensions: H:mm L:25mm B:17mm D:mm  
Case size - 2040 units

<b>Full recipe</b>			
<b>Ingredient Name</b>	<b>Function</b>	<b>%</b>	<b>Country Of Origin</b>
Sugar  Derived from:Beet/Cane	Base	47.7264	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom,
Cocoa butter  Derived from:Cocoa Beans (Theobroma Cocoa)	Base	30.32615	Cameroon, Congo, Equatorial Guinea, Gabon, Ghana, Ivory Coast,

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			Nigeria, Sao Tome and Principe, Sierra Leone, Togo,
Milk powder (Whole) Derived from:Cow	Base	15.41165	Austria, Belgium, Czech Republic, Denmark, Estonia, Finland, France, Germany, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, New Zealand, Norway, Poland, Portugal, Slovakia, Slovenia, Spain, Sweden, Switzerland, The Netherlands, United Kingdom, United States,
Milk powder (Skimmed) Derived from:Cow's Milk	Base	4.9715	Austria, Belgium, Czech Republic, Denmark, Estonia, Finland, France, Germany, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, New Zealand, Norway, Poland, Portugal, Slovakia, Slovenia, Spain, Swaziland, Sweden, The Netherlands, United Kingdom, United States,
Vanilla Extract Derived from:Vanilla	Flavouring	0.49715	Madagascar,
E322 Soya lecithins Derived from:SOYA	Emulsifier	0.49715	Brazil, India, Italy,
E422 Glycerol Derived from:Vegetable Fat	Carriers	0.1653	United Kingdom,
E160c Paprika extract Derived from:Plant extract	Colours	0.1425	United Kingdom,
E433 Polyoxyethylene sorbitan mono-oleate; Polysorbate 80 Derived from:Vegetable fat	Emulsifier	0.1425	United Kingdom,
Water Derived from:Mains	Base	0.114	United Kingdom,
E301 Sodium ascorbate Derived from:Fruit. Vegetables	Antioxidants	<0.1%	United Kingdom,

**Ingredients Declaration**

Ingredients: Sugar, Cocoa butter, Whole **milk** powder, **Milk** powder, Flavouring: Vanilla Extract; Emulsifier: E322 **Soya** lecithins; Colours: Paprika extract.

**Allergy Information**

<b>Peanuts</b>	-	<b>Sesame</b>	+/-
<b>Fish</b>	-	<b>Eggs</b>	-
<b>Soya</b>	+	<b>Milk</b>	+
<b>Lupin</b>	-	<b>Nuts</b>	+/-
<b>Celery</b>	-	<b>Mustard</b>	-
<b>Crustaceans</b>	-	<b>Molluscs</b>	-
<b>Cereals</b>	-	<b>SulphurDioxide</b>	-
+ Product contains, +/- Product may contain, - Does not contain			

**Allergen Statement**

No Statement

**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	6

**Nutritional Information**

Energy KJ	2329.4
Energy Kcal	559.9
Fat	34.4
Fat (Saturated)	20.8
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	56.6
Sugars	56.6
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	5.5
<i>Sodium</i>	0.0
Salt	0.2
<i>Fibre</i>	0.0
<i>Moisture</i>	0.0
<i>Ash</i>	0.0

<b>Recommended Storage Conditions</b>
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.

<b>Tariff Code</b>

## 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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