



Finished Product Specification	
Product Code	BA13458
Product Name	Tiny Bar D
Legal Description	Solid Dark Chocolate
Medium	Chocolate
Specification Date	12/10/2020

SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
	Ashington
	Northumberland
	NE63 0YH
CONTACT	Tony Wadley
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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	technical@bakeart.co.uk



Product Dimensions: H:mm L:26mm B:26mm D:mm
Average unit weight: 3.0 g
Case size - 1000 units

Document Number QP18023

Issue

Date

Written By

Authorised By



Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Cocoa mass Derived From: Theobroma Cocoa	41.90	Base	Cameroon, Dominican Republic, Ecuador, Ghana, Ivory Coast, Nigeria, Peru,
Sugar Derived From: Beet	38.60	Base	Argentina, Austria, Belgium, Brazil, Bulgaria, Cameroon, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, India, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Mauritius, Mozambique, Poland, Portugal, Reunion, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom, Zambia,
Cocoa butter Derived From: Theobroma Cocoa	18.70	Base	Cameroon, Dominican Republic, Ecuador, Ghana, Ivory Coast, Nigeria, Peru,
E322 Soya lecithins Derived From: SOYA	0.50	Emulsifier	Argentina, Brazil, India,
E476 Polyglycerol polyricinoleate Derived From: Caster Oil	0.20	Emulsifier	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, India, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom,
Vanilla Extract Derived From: Vanilla	0.10	Flavouring	Madagascar,

Ingredients: Cocoa mass, Sugar, Cocoa butter, Emulsifier: E322 **Soya** lecithins, E476 Polyglycerol polyricinoleate; Flavouring: Vanilla 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				

Allergen Statement This product was made in a factory which handles milk

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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	2402
Energy Kcal	578
Fat	41.1
Fat (Saturated)	25.0
of which mono-unsaturates	
of which polysaturates	
Carbohydrates	43.2
Sugars	38.0
of which polyols	
of which starch	
Protein	5.4
Sodium	
Salt	0.0
Fibre	7.0
Moisture	
Ash	

Recommended Storage Conditions	
Store cool & dry, away from direct heat & sunlight	(
Store between 16 – 18°C	St

Cocoa Declaration
Dry Cocoa Solids (minimum 60.3%)

Chocolate Supplier Information	
Chocolate Supplier	Cargill
Suppliers Code	HC74445AA, HC5838AB, HC6042AB, HC5940AB,
	HB5738AD
Manufacturing Site	Moeskroen Belgium

The chocolate is from an M&S Approved site

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

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QP18023 1 12/10/2020 L.Lisle



Suitable For:			
Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarians	Yes
Lactose Intolerance	No	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without Certification	Halal	Yes without Certification

Tariff Code	
18063290	

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: -

QP18023

- 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.