

	Finished Product Specification	
	Product Code	BA 13477
	Product Name	Catberry Holly D
	Legal Description	Solid Dark Chocolate
	Medium	Chocolate
	Specification Date	01/10/2019

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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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:50mm B:30mm D:mm
Case size - 294 units

Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Cocoa mass Derived From: Cocoa Bean	41.90	Base	Cameroon, Dominican Republic, Ecuador, Ghana, Ivory Coast, Nigeria, Peru,
Sugar Derived From: Sugar Beet, Sugar cane	38.60	Base	Argentina, Austria, Belgium, Brazil, Bulgaria, Colombia, 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, Zambia,
Cocoa butter Derived From: Cocoa Bean	18.70	Base	Colombia, Dominican Republic, Ecuador, Ghana, Ivory Coast, Nigeria, Peru,
E322 Soya lecithins Derived From: Soya	0.30	Emulsifier	Argentina, Brazil, India,
E476 Polyglycerol polyricinoleate Derived From: Rapeseed, Sunflower, Maize, Castor oils	0.30	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,
Vanilla Extract Derived From: Vanilla Bean	0.20	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

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	587
Energy Kcal	2439
Fat	41.8
Fat (Saturated)	25.3
	<i>of which mono-unsaturates</i>
	<i>of which polysaturates</i>
Carbohydrates	43.2
Sugars	38.8
	<i>of which polyols</i>
	<i>of which starch</i>
Protein	5.3
	<i>Sodium</i>
Salt	0.01
	<i>Fibre</i>
	<i>Moisture</i>
	<i>Ash</i>

Finished Product Quality Assurance Standards				
STANDARD	TARGET	ACCEPTABLE	REJECT	FREQUENCY
Colour				
Size	H: mm L:50 mm B: 30 mm D: mm			
Appearance	Regularity of shape and colour	Regularity of shape and color	irregular shape or discolouration	Every Batch
Aroma	Chocolate, cocoa	Chocolate, cocoa	off aroma	Every Batch
Texture	Soft to bite, melt in the mouth	Soft to bite, melt in the mouth	not as described	Every batch
Flavour	Chocolate, cocoa	Chocolate, cocoa	Any off taints	Every Batch
Foreign	Absent	Absent	Present	Every batch

Finished Product Microbiological Standards					
MICROORGANISM	TYPICAL	MAXIMUM	UNITS	METHOD	FREQUENCY
SM					
TVC					
Enterobacteriaceae					
E.Coli					
Yeast					
Staphylococcus					
Salmonella species	Not Detected in 25g	Not Detected in 25g	/25g	External lab	& Listeria spp. ND/25g

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.

Tariff Code

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.

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	01/10/2019	L.Lisle	