



Finished Product Specification	
Product Code	BA13882
Product Name	Kent Strawberry W-RGr
Legal Description	Printed Solid White Chocolate
Medium	Chocolate
Specification Date	22/10/2019

SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
	Ashington
	Northumberland
	NE63 0YH
CONTACT	Tony Wadley
TELEPHONE	07966 793806
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:31mm B:20mm D:mm
Average unit weight: 2.0 g
Case size - 900 units

Full Recipe				
Ingredient Name	%	Function	Country Of Origin	
Sugar	45.90	Base	Argentina, Austria, Belgium, Brazil,	
Derived From: beet or cane			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, United Kingdom,	
			Zambia,	
Cocoa butter	29.20	Base	Cameroon, Ghana, Ivory Coast,	
Derived From: Cocoa Bean			Nigeria,	
Milk powder (Whole)	11.60	Base	Austria, Belgium, Bulgaria, Croatia	

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Derived From: Cow Milk powder (Skimmed) Derived From: Cow	8.60	Base	Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The
Anhydrous milk fat Derived From: Cow	3.00	Base	Netherlands, United Kingdom, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom,
E322 Soya lecithins	0.30	Emulsifier	Brazil, India,
Derived From: Soy Bean			
Spirulina concentrate	0.30	Colouring foodstuff	The Netherlands,
Derived From: Spirulina	0.00		The Nietherday Is
Concentrate (Radish, Lemon and Blackcurrant)	0.30	Colours	The Netherlands,
Derived From: Vegetable (Fruits)	0.00	F I	A strice Database Database Occasion
Vanilla Extract Derived From: Vanilla Bean	0.20	Flavouring	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Madagascar, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom,
Safflower Derived From: Safflower	0.20	Colours	The Netherlands,
	0.20	Emulsifier	Austria Rolaium Bulgaria China
E476 Polyglycerol polyricinoleate Derived From: Castor oil, Rapeseed oil	0.20	Emuisifier	Austria, Belgium, Bulgaria, China, 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,
Apple Concentrate	0.20	Colouring	The Netherlands,
Derived From: Apple		foodstuff	,

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Ingredients: Sugar, Cocoa butter, Milk powder (Whole), Milk powder (Skimmed), Anhydrous milk fat, Emulsifier: E322 Soya lecithins, E476 Polyglycerol polyricinoleate; Colouring foodstuff: Spirulina concentrate, Apple Concentrate; Colours: Concentrate (Radish, Lemon and Blackcurrant), Safflower; 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 contains MILK and SOYA

Product Shelf Life:	
Maximum Life from date of manufacture: in months	36
Minimum Shelf Life on Delivery: in months	9
Shelf Life Once Opened: in months	3

Nutritional Information	
Energy KJ	2342.2
Energy Kcal	559.3
Fat	35.4
Fat (Saturated)	21.4
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	55.1
Sugars	55.1
of which polyols	0.0
of which starch	0.0
Protein	5.8
Sodium	0.0
Salt	0.2
Fibre	0.0
Moisture	0.0
Ash	0.0

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Finished Product 0	Finished Product Quality Assurance Standards			
STANDARD	TARGET	ACCEPTABLE	REJECT	FREQUENCY
Colour	white chocolate with	as target	Mishaped, any	
	green/red print		discolouration	
Size	H: mm L:31 mm B:			
	20 mm D: mm			
Appearance	Strawberry			
Aroma	Sweet - typical of	as target	Any off aroma	
	white chocolate			
Texture	Crispy - melting in	as target	not as described	
	mouth			
Flavour	Sweet - typical of	as target	Any off taints	
	white chocolate			
Foreign	None	as target	Any foreign body	

Finished Product Microbiological Standards					
MICROORGANI	TYPICAL	MAXIMUM	UNITS	METHOD	FREQUENCY
SM					
TVC					
Enterobacteriac					
eae					
E.Coli					
Yeast					
Staphylococcus					
Salmonella	Not Detected in	Not Detected in		ISO 6579	
species	25g	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.

Cocoa Declaration	
No statement selected	

Chocolate Supplier Information	
Chocolate Supplier	
Suppliers Code	
Manufacturing Site	

Tariff Code	
17049030	

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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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