

Bake Art ARTISTRY IN THE BAKING	Finished Product Specification	Finished Product Specification	
	Product Code	BA13899	
	Product Name	Tiny Squares D	
	Legal Description		
	Medium	Chocolate	
	Specification Date	28/04/2020	

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	
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:18mm B:18mm D:mm Case size - 9990 units

Full Recipe				
Ingredient Name	%	Function	Country Of Origin	
Cocoa mass	50.00	Base	Cameroon, Ghana, Ivory Coast,	
Derived From: Cocoa			Nigeria, Togo,	
Sugar	38.00	Base	Belgium, France,	
Derived From: Sugar Beet, Sugar cane				
Cocoa butter	11.00	Base	Cameroon, Ghana, Indonesia, Ivory	
Derived From: Cocoa			Coast, Nigeria, Peru, Togo,	
			Venezuela, Vietnam,	
E322 Soya lecithins	0.91	Emulsifier	India, Serbia,	
Derived From: SOYA				
Vanilla Extract	0.09	Flavouring	Madagascar,	
Derived From: Vanilla				

Ingredients: Cocoa mass, Sugar, Cocoa butter, Emulsifier: E322 Soya lecithins; Flavouring: Vanilla Extract.

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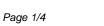
28/04/2020

Written By

L.Lisle

Authorised By

L. Luit





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 Soya and may contain traces of 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	2304
Energy Kcal	557
Fat	38
Fat (Saturated)	23
of which mono-unsaturates	
of which polysaturates	
Carbohydrates	43.
Sugars	39
of which polyols	
of which starch	
Protein	0
Sodium	
Salt	0.02
Fibre	
Moisture	
Ash	

Finished Product Quality Assurance Standards				
STANDARD	TARGET	ACCEPTABLE	REJECT	FREQUENCY
Colour	Pantone	+/- 1 shade	+/-2 shades	Every Batch
Size	H: mm L:18 mm B:	+/-2%	+/-3%	Every batch 500g
	18 mm D: mm			
Appearance	Regularity of shape	+/-2%	+/-3%	Every batch 500g
Aroma	Sweet		Rancid	Every Batch 500g
Texture	Firm, melt in the		Soft, melted	Every batch 500g
	mouth			
Flavour	Dark Chocolate		Rancid	Every Batch 500g
Foreign	Absent	Absent	Present	Every batch

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Finished Product Microbiological Standards					
MICROORGANI	TYPICAL	MAXIMUM	UNITS	METHOD	FREQUENCY
SM					
TVC	<30,000	>30,000	cfu/g	External lab	
Enterobacteriac					
eae					
E.Coli	<100	>100	cfu/g	External lab	
Yeast	<1000	>1000	cfu/g	External lab	& Moulds
Staphylococcus	<50	>50	cfu/g	External la	
Salmonella	Not detected	Not detected	/25g	External lab	1
species					

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

Cocoa Declaration No statement selected

Chocolate Supplier Information		
Chocolate Supplier		
Suppliers Code		
Manufacturing 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	

Suitable For:			
Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarians	Yes
Lactose Intolerance	details not entered - if required contact your sales contact	Vegetarians	Yes
Coeliacs	Yes	Vegans	details not entered - if required contact your sales contact
Kosher	Yes without Certification	Halal	Yes without Certification

Tariff Code	
18063290	

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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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