

	Finished Product Specification	
	Product Code	BA14162
	Product Name	Citrus Slice D
	Legal Description	Solid Dark Chocolate
	Medium	Chocolate
	Specification Date	26/05/2021

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:30mm B:15mm D:mm
Average unit weight: 1.3 g
Case size - 3.5 kg Case size - 1960 units

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Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Cocoa mass Derived From: Cocoa Beans (Theobroma Cocoa)	42.30	Base	Cameroon, Congo, Dominican Republic, Ecuador, Ghana, Indonesia, Ivory Coast, Nigeria, Peru, Togo, Venezuela, Vietnam,
Sugar Derived From: Beet/Cane	39.30	Base	Argentina, Austria, Belgium, Belize, Brazil, Bulgaria, Colombia, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Fiji, Finland, France, Germany, Greece, Hungary, India, Ireland, Italy, Jamaica, Latvia, Lithuania, Luxembourg, Malta, Mauritius, Mozambique, Poland, Portugal, Reunion, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom, Zambia,
Cocoa butter Derived From: Cocoa Beans (Theobroma Cocoa)	16.60	Base	Cameroon, Congo, Dominican Republic, Ecuador, Ghana, Indonesia, Ivory Coast, Nigeria, Peru, Togo, Venezuela, Vietnam,
Natural Orange Derived From: Orange	0.60	Flavouring	Brazil,
E476 Polyglycerol polyricinoleate Derived From: Rapeseed, Sunflower, Maize, Castor oils	0.40	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 Derived From: Vanilla	0.40	Flavouring	Madagascar,
E322 Soya lecithins Derived From: Soya	0.40	Emulsifier	Argentina, Brazil, India,

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

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.

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Product Shelf Life:	
Maximum Life from date of manufacture: in months	24
Minimum Shelf Life on Delivery: in months	18
Shelf Life Once Opened: in months	3

Nutritional Information	
Energy KJ	2415.0
Energy Kcal	581.0
Fat	41.4
Fat (Saturated)	25.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	42.8
Sugars	38.4
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	5.3
<i>Sodium</i>	0
Salt	0
<i>Fibre</i>	6.9
<i>Moisture</i>	1.0
<i>Ash</i>	1.5

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

UTZ id: UTZ CO100009799

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

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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: -

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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