
	Finished Product Specification	
	Product Code	BA14287
	Product Name	Pinky Egg Profiles W-P*
	Legal Description	Printed Solid White Chocolate
	Medium	Chocolate
	Specification Date	28/10/2019

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
CONTACT	Tony Wadley
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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:38mm D:mm  
Case size - 840 units

Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Sugar Derived From: Sugar Beet, Sugar cane	45.90	Base	Argentina, Austria, Belgium, Brazil, Bulgaria, Colombia, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Mauritius, Mozambique, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, Zambia,
Cocoa butter Derived From: Cocoa Bean	30.20	Base	Cambodia, Dominican Republic, Ecuador, Ghana, Ivory Coast, Nigeria, Peru,
Milk powder (Whole) Derived From: Cow	11.60	Base	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark,

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			Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands,
Milk powder (Skimmed) Derived From: Cow's Milk	8.60	Base	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,
Anhydrous milk fat Derived From: Cow	3.00	Base	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,
E322 Soya lecithins Derived From: Soya Bean	0.14	Emulsifier	Argentina, Brazil, India,
Vanilla Derived From: Vanilla	0.14	Flavouring	Madagascar,
E476 Polyglycerol polyricinoleate Derived From: Castor bean	0.14	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,
E120 Carmine Derived From: Derived From: insect Dactylopus coccus	0.14	Colours	Germany,
E171 Titanium dioxide Derived From: Minerals	0.14	Colours	Italy,

Ingredients: Sugar, Cocoa butter, **Milk powder (Whole)**, **Milk powder (Skimmed)**, Anhydrous **milk fat**, Emulsifier: E322 **Soya** lecithins, E476 Polyglycerol polyricinoleate; Flavouring: Vanilla; Colours: E120 Carmine, E171 Titanium dioxide.

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**

Whilst this product is free from Allergens, this production site handles Soya, an ingredient supplier also handles Nuts (Almond). Allergens have been assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is Allergen free.

**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	2400
Energy Kcal	575
Fat	38.7
Fat (Saturated)	22.1
	<i>of which mono-unsaturates</i>
	<i>of which polysaturates</i>
Carbohydrates	55.2
Sugars	58.1
	<i>of which polyols</i>
	<i>of which starch</i>
Protein	5.8
	<i>Sodium</i>
Salt	0.26
	<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: 38 mm D: mm			
Appearance	Regularity of shape and colour	Regularity of shape and colo	irregular shape of discolouration	Every batch
Aroma	Typical of white chocolate	Typical of white chocolate	off aroma	Every Batch
Texture	Melt in the mouth	Melt in the mouth	not as described	Every batch
Flavour	Sweet, Sugar	Sweet, Sugar	Any off taints	Every Batch
Foreign	Absent	Absent	Present	Every batch

**Finished Product Microbiological Standards**

MICROORGANISM	TYPICAL	MAXIMUM	UNITS	METHOD	FREQUENCY
TVC					
Enterobacteriaceae					
E.Coli					
Yeast					
Staphylococcus					
Salmonella species		0/25g		ISO 6579	

**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

**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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