

A	Finished Product Specification		
	Product Code	BA14826	
BakeArt	Product Name	Lattice Heart W-R*	
	Legal Description	Coloured Cocoa Based	
ARTISTRY IN THE BAKING		Confectionery	
	Medium	Chocolate	
	Specification Date	22/05/2020	

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:30mm B:30mm D:mm Average unit weight: 2.0 g Case size - 1120 units

Full Recipe				
Ingredient Name	%	Function	Country Of Origin	
Sugar	45.90	Base	Argentina, Austria, Belgium, Brazil,	
Derived From: Sugar Beet, Sugar cane			Bulgaria, Cambodia, Colombia, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, India, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Mauritius, Mozambique, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom, Zambia,	
Cocoa butter Derived From: Theobroma Cocoa	30.20	Base	Cameroon, Ghana, Ivory Coast, Nigeria,	
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Milk powder (Whole)	11.60	Base	Austria, Belgium, Bulgaria, Croatia,
Derived From: Cow's Milk		Luco	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,
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, United Kingdom,
Anhydrous milk fat Derived From: Cow's Milk	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, United Kingdom,
E322 Soya lecithins Derived From: SOYA	0.20	Emulsifier	Brazil, India,
E101 (i) Riboflavin Derived From: Synthetic of yeast	0.10	Colours	Germany,
E172ii Red iron oxide Derived From: Minerals	0.10	Colours	Germany,
E120 Carmine Derived From: Dactylopius coccus	0.10	Colours	Germany,
Vanilla Derived From: Vanilla	0.10	Flavouring	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Ireland, Latvia, Lithuania, Luxembourg, Malta, The Netherlands, Poland, Portugal, Romania, Spain, Slovakia, Slovenia, Sweden, Madagascar, United Kingdom,
E476 Polyglycerol polyricinoleate Derived From: Castor oil, Rapeseed oil	0.10	Emulsifier	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,

Ingredients: Sugar, Cocoa butter, **Milk** powder (Whole), **Milk** powder (Skimmed), Anhydrous **milk** fat, Emulsifier: E322 **Soya** lecithins, E476 Polyglycerol polyricinoleate; Colours: E101 (i) Riboflavin, E172ii Red iron oxide, E120 Carmine; Flavouring: Vanilla.

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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	12	
Minimum Shelf Life on Delivery: in months	9	
Shelf Life Once Opened: in months	3	

Nutritional Information	
Energy KJ	2378.6
Energy Kcal	565.8
Fat	36.4
Fat (Saturated)	22.0
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

## Recommended Storage Conditions

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

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## **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	No
Lactose Intolerance	No	Vegetarians	No
Coeliacs	Yes	Vegans	No
Kosher	No	Halal	No

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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