

	Finished Product Specification	
	Product Code	BA14882
	Product Name	Gold Caramel Fudge Cubes 5 - 7mm
	Legal Description	Fudge with a Metallic Finish
	Medium	Toppings
	Specification Date	17/12/2019

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:5mm B:7mm D:mm
Case size - 5 kg

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet & cane	Base	42.46256	Angola, Australia, Bangladesh, Barbados, Belgium, Belize, Benin, Burkina Faso, Colombia, Congo, Democratic Republic of, Costa Rica, Dominican Republic, Ethiopia, Fiji, France, Germany, Guadeloupe, Guatemala,
Sweetened Condensed Milk (Milk, Sugar) Derived from:Cow	Base	22.5032	Belgium, France, Germany, Ireland, The Netherlands, United Kingdom,
Glucose syrup Derived from:Wheat (not declarable)	Base	21.5248	Belgium, France, The Netherlands,
Palm Oil Derived from:Palm	Base	5.8704	Benin, Brazil, Cameroon, Colombia, Costa Rica, Ecuador, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea, Solomon Islands, United Kingdom,
Butter 6% (Milk, Salt) Derived from:Cow	Base	2.9352	Ireland, United Kingdom,
E422 Glycerol Derived from:Rapeseed	Humectant	1.4676	Belgium,
E471 Mono- and diglycerides of fatty acids Derived from:Palm Fat	Emulsifier	0.9784	Indonesia, Malaysia, Spain,
Ethanol Derived from:Grain	Base	0.8748	United Kingdom,
E555 Potassium aluminium silicate Derived from:Mica	Anti-caking agent	0.54	Brazil, India,
E171 Titanium dioxide Derived from:Mineral	Colours	0.4536	Germany,
E904 Shellac Derived from:Lac	Glazing agent	0.162	Germany, United States,
Salt Derived from:Mineral	Base	<0.1%	The Netherlands,
E172 Iron oxides Derived from:Mineral	Colours	<0.1%	Germany,

Vegetable Oil Derived from:MCT derived from Coconut origin	Base	<0.1%	Germany,
Water	Base	<0.1%	United Kingdom,

Ingredients Declaration

Ingredients: Sugar, Sweetened Condensed **Milk (Milk, Sugar)**, Glucose syrup, Palm Oil, Butter 6% (**Milk, Salt**), Humectant: Glycerol; Emulsifier: Mono- and diglycerides of fatty acids; Colours: Titanium dioxide, Iron oxides; Glazing agent: Shellac; Sodium Chloride, Vegetable Oil.

Allergy Information

Peanuts	-	Sesame	-
Fish	-	Eggs	+/-
Soya	+/-	Milk	+
Lupin	-	Nuts	+/-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	+/-	Sulphur Dioxide	-

+ Product contains, +/- Product may contain, - Does not contain

Allergen Statement

No Statement

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	1628.2
Energy Kcal	385.2
Fat	10.3
Fat (Saturated)	3.4
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	71.9
Sugars	60.1
	<i>of which polyols</i> 0.0
	<i>of which starch</i> 0.0
Protein	1.8
	<i>Sodium</i> 0.0
Salt	0.2
	<i>Fibre</i> 0.0
	<i>Moisture</i> 0.0
	<i>Ash</i> 0.0

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.

Packaging

Component	Material	Size	Guage	No Per Pack	Weight	Qty per pack	Total weight per pack
Blue plastic bags	Polythene	419 x 686mm			31.4g	2	62.8g
Sprinkle Box	Cardboard	325 x 225 x 135mm			269.1	1	269.1g

Cocoa Declaration

No statement selected

Tariff Code

17049030

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	17/12/2019	L.Lisle	

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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