
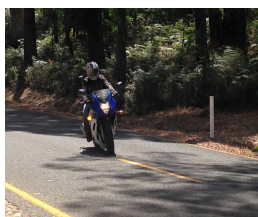


|   |                                       |                               |
|---|---------------------------------------|-------------------------------|
|  | <b>Finished Product Specification</b> |                               |
|   | Product Code                          | BA14897                       |
|   | Product Name                          | KJ Test1                      |
|   | Legal Description                     | Hollow Printed Milk Chocolate |
|   | Medium                                | Wafer                         |
|   | Specification Date                    | 14/06/2021                    |
|   | Specification Version Number          | 30                            |

|                  |   |
|------------------|---|
| SUPPLIER         | BakeArt Limited<br>Unit 18/19 Merchant Court<br>North Seaton Industrial Estate<br>Ashington<br>Northumberland<br>NE63 0YH |
| CONTACT          | Tony Wadley   |
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| EMAIL            | tony@bakeart.co.uk  |
| OFFICE TELEPHONE | 01792 293689  |
| OFFICE EMAIL     | admin@bakeart.co.uk   |
| OUT OF HOURS     | 07966 793806 (Tony Wadley, Director)<br>01792 363361 (Michelle Wadley, Director)  |
| TECHNICAL        | technical@bakeart.co.uk   |



Product Dimensions: H:1.9mm L:126mm B:95mm D:mm  
Case size - 5 kg

Lorem Ipsum is simply dummy text of the printing and typesetting industry. Lorem Ipsum has been the industry's standard dummy text ever since the 1500s, when an unknown printer took a galley of type and scrambled it to make a type specimen book. It has survived not only five centuries, but also the leap into electronic typesetting, remaining essentially unchanged. It was popularised in the 1960s with the release of Letraset sheets containing Lorem Ipsum passages, and more recently with desktop publishing software like Aldus PageMaker including versions of Lorem Ipsum.

|                 |       |            |            |               |
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| Full recipe   |                   |          |   |
|---|-------------------|----------|---|
| Ingredient Name   | Function          | %        | Country Of Origin   |
| Sugar<br>Derived from:BeetSugar Beet                                      | Base              | 74.64753 | United Kingdom,   |
| Rice Flour<br>Derived from:Rice   | Base              | 6.17     | Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey, |
| Glucose Syrup<br>Derived from:Wheat (not declarable)                      | Base              | 5.34707  | France,   |
| Vegetable Oil<br>Derived from:Palm Oil                                    | Base              | 5.14     | Indonesia, Malaysia, Papua New Guinea, Solomon Islands,   |
| Water<br>Derived from:local source - mineral                              | Base              | 2.09167  | United Kingdom,   |
| Vegetable Fat (Palm Kernel, Palm Oil)<br>Derived from:palm kernel, palm   | Base              | 2.05657  | Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,  |
| Invert Sugar Syrup<br>Derived from:Beet                                   | Base              | 1.64525  | The Netherlands,  |
| E341 (iii) Tricalcium phosphate<br>Derived from:Calcium                   | Anti-caking agent | 0.6795   | Germany,  |
| E414 Gum Arabic<br>Derived from:Vegetable - Stems of Acacia Senegal       | Thickeners        | 0.61697  | Sudan,  |
| E415 Xanthan Gum<br>Derived from:Fermentation with Xanthomonas campestris | Thickeners        | 0.61697  | Austria,  |
| E471 Mono - and Diglycerides of Fatty Acids<br>Derived from:Palm          | Emulsifier        | 0.41131  | Denmark,  |
| E422 Glycerol<br>Derived from:Rapeseed                                    | Humectant         | 0.41131  | Germany,  |
| E415 Xanthan Gum<br>Derived from:Xanthomonas Campestris                   | Stabilisers       | 0.15     | China,  |

|   |               |       |                  |
|---|---------------|-------|------------------|
| E1450 Starch sodium octenyl succinate<br>Derived from:Vegetable (maize) | Carriers      | <0.1% | United States,   |
| Maltodextrin<br>Derived from:Vegetable (potato)                         | Carriers      | <0.1% | The Netherlands, |
| E160a Carotenes<br>Derived from:Algal - Vegetable                       | Colours       | <0.1% | Australia,       |
| Sunflower oil<br>Derived from:Sunflower seeds                           | Base          | <0.1% | United Kingdom,  |
| E300 Ascorbic acid<br>Derived from:Vegetable (maize)                    | Antioxidants  | <0.1% | China,           |
| E307 Alpha-tocopherol<br>Derived from:Synthetic                         | Antioxidants  | <0.1% | Germany,         |
| E202 Potassium sorbate<br>Derived from:Synthetic                        | Preservatives | <0.1% | Germany,         |

#### Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Vegetable Oil, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Stabilisers: Xanthan Gum; Colours: Carotenes.

#### Allergy Information

|                    |   |                        |   |
|--------------------|---|------------------------|---|
| <b>Peanuts</b>     | - | <b>Sesame</b>          | - |
| <b>Fish</b>        | - | <b>Eggs</b>            | - |
| <b>Soya</b>        | - | <b>Milk</b>            | - |
| <b>Lupin</b>       | - | <b>Nuts</b>            | - |
| <b>Celery</b>      | - | <b>Mustard</b>         | - |
| <b>Crustaceans</b> | - | <b>Molluscs</b>        | - |
| <b>Cereals</b>     | - | <b>Sulphur Dioxide</b> | - |

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

#### Allergen Statement

This product contains Wheat & Gluten

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| 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                        | 1722.7 |
| Energy Kcal                      | 406.3  |
| Fat                              | 7.2    |
| Fat (Saturated)                  | 1.0    |
| <i>of which mono-unsaturates</i> | 0.0    |
| <i>of which polysaturates</i>    | 0.0    |
| Carbohydrates                    | 85.1   |
| Sugars                           | 77.2   |
| <i>of which polyols</i>          | 0.0    |
| <i>of which starch</i>           | 0.0    |
| Protein                          | 0.5    |
| <i>Sodium</i>                    | 0.0    |
| Salt                             | 0.0    |
| <i>Fibre</i>                     | 0.0    |
| <i>Moisture</i>                  | 0.0    |
| <i>Ash</i>                       | 0.0    |

| Finished Product Quality Assurance Standards |                                   |                   |           |                  |
|--|-----------------------------------|-------------------|-----------|------------------|
| STANDARD                                     | TARGET                            | ACCEPTABLE        | REJECT    | FREQUENCY        |
| Colour                                       | Pantone                           | 2 shades          | +2 shades | Every Batch      |
| Size   | H: 1.9 mm L:126 mm B: 95 mm D: mm | +/-2%             | +/-3%     | Every batch 500g |
| Appearance                                   | Regularity of shape               | +/-2%             | +/-3%     | Every batch 500g |
| Aroma  | Sweet, Sugar                      | Sweet, Sugar      |           | Every Batch 500g |
| Texture                                      | Crunchy then soft                 | Crunchy then soft |           | Every batch 500g |
| Flavour                                      | Sweet, Sugar                      | Sweet, Sugar      |           | Every Batch 500g |
| Foreign                                      | Absent                            | Absent            | Present   | Every batch      |

| Finished Product Microbiological Standards |              |              |       |              |           |
|--|--------------|--------------|-------|--------------|-----------|
| MICROORGANISM                              | TYPICAL      | MAXIMUM      | UNITS | METHOD       | FREQUENCY |
| TVC  | <10(4)       | 50,000       | cfu/g | 50,000       | annual    |
| Enterobacteriaceae                         | <10(2)       | 100          | cfu/g | External Lab | annual    |
| E.Coli                                     | <10          | <10          | cfu/g | External Lab | annual    |
| Yeast                                      | <10(3)       | 1000         | cfu/g | External Lab | annual    |
| Staphylococcus                             | <20          | 100          | cfu/g | External Lab | annual    |
| Salmonella species                         | Not Detected | Not Detected | /25g  | External Lab | annual    |

| 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.   |

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| Packaging          |                             |                      |       |             |        |              |                       |
|--------------------|-----------------------------|----------------------|-------|-------------|--------|--------------|-----------------------|
| Component          | Material                    | Size                 | Guage | No Per Pack | Weight | Qty per pack | Total weight per pack |
| Standard Pizza Box | Corrugated Card - 200 KRAFT | 495mm x 405mm x 30mm |       | 700         | 214g   | 1            | 214g                  |
| A4 Gripseal Bags   | Plastic                     |                      |       |             |        | 5            | 0g                    |
| Blue Tape          | Polypropylene               | 25mm x 66mm          |       | 72          |        | 1            | 0g                    |

| Pallet Configuration        |                              |                               |                            |
|-----------------------------|------------------------------|-------------------------------|----------------------------|
| No Of SRD/Cases per Shipper | No Of Cases per layer        | Number of layers per pallet   | Total SRD/Cases per pallet |
|                             | 20                           | 5                             | 0                          |
| Pallet Type                 | Pallet Weight(Max 1.1 tonne) | Pallet Height(Max 1.5 metres) |                            |
| Euro                        | 1.1                          | .5                            |                            |

| Free From:             |     |                     |     |
|------------------------|-----|---------------------|-----|
| Artificial Colours     | Yes | Artificial Flavours | Yes |
| Artificial Sweeteners  | Yes | Preservatives       | No  |
| MonoSodiumGlutamate    | Yes | Modified Organisms  | Yes |
| Irradiated Ingredients | Yes | Hydrogenated Fats   | Yes |

| Suitable For:              |                           |                      |                           |
|----------------------------|---------------------------|----------------------|---------------------------|
| Nut/Seed Allergy Sufferers | Yes                       | Lacto-Ovo Vegetarian | Yes                       |
| Lactose Intolerance        | Yes                       | Vegetarians          | Yes                       |
| Coeliacs                   | Yes                       | Vegans               | Yes                       |
| Kosher                     | Yes without Certification | Halal                | Yes without Certification |

| Tariff Code |
|-------------|
| 18069039    |

**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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