

	<b>Finished Product Specification</b>	
	Product Code	BA14898
	Product Name	kj test 2
	Legal Description	
	Medium	Wafer
	Specification Date	10/06/2021

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

Image not available.

Product Dimensions: H:mm L:mm B:mm D:mm

Average unit weight: 1000 g

Case size - 5 kg Case size - 120 units

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.

<b>Full Recipe</b>			
<b>Ingredient Name</b>	<b>%</b>	<b>Function</b>	<b>Country Of Origin</b>
E1201 Polyvinylpyrrolidone Derived From:	100.00	Anti-caking agent	Aland Islands ,

Ingredients: Anti-caking agent: E1201 Polyvinylpyrrolidone.

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, an ingredient supplier handles Nuts (Almond), Allergens have been assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is Nut free. Also BakeArt stores a finished product containing Soya, Risk is controlled

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

Nutritional Information	
Energy KJ	0.0
Energy Kcal	0.0
Fat	0.0
Fat (Saturated)	0.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	0.0
Sugars	0.0
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.0
<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	+/- 1 shade	+/-2 shades	Every Batch
Size	H: mm L: mm B: 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	Soft, melting	Soft, melting		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.

#### Packaging

Component	Material	Size	Guage	No Per Pack	Weight	Qty per pack	Total weight per pack
Cardboard box	Cardboard	528 x 425 x 115mm				10	0
A4 Gripseal Bags	Plastic					10	0
Blue Tape	Polypropylene	25mm x 66mm		72		1	0

#### Pallet Configuration

No Of SRD/Cases per Shipper	No Of Cases per layer	Number of layers per pallet	Total SRD/Cases per pallet
	20	4	0
Pallet Type	Pallet Weight(Max 1.1 tonne)	Pallet Height(Max 1.5 metres)	
Euro	0.5	.75	

#### Cocoa Declaration

No statement selected

Document Number	Issue	Date	Written By	Authorised By
QP18023	12	10/06/2021	L.Lisle	

<b>Free From:</b>			
Artificial Colours	Yes	Artificial Flavours	No
Artificial Sweeteners	No	Preservatives	No
MonoSodiumGlutamate	No	Modified Organisms	No
Irradiated Ingredients	No	Hydrogenated Fats	No

<b>Suitable For:</b>			
Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarians	No
Lactose Intolerance	Unknown	Vegetarians	No
Coeliacs	No	Vegans	No
Kosher	No	Halal	No

Tariff Code

## 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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