



Finished Product Specification		
Product Code	BA15037	
Product Name	Midi Mushrooms W-R	
Legal Description	Printed Solid White Chocolate	
Medium	Chocolate	
Specification Date	16/02/2020	

SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
	Ashington
	Northumberland
	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)
	01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk



Product Dimensions: H:10mm L:mm B:mm D:28mm Average unit weight: 6 g Case size - 320 units

Document Number QP18023

Issue

Date

Written By

Authorised By

16/02/2020

L.Lisle

Page 1/5



Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Sugar Derived From: Beet/Cane	45.90	Base	Argentina, Austria, Belgium, Brazil, Bulgaria, 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	29.20	Base	Cameroon, Dominican Republic,
Derived From: Theobroma Cocoa			Ecuador, Ghana, Ivory Coast, Nigeria, Peru,
Milk powder (Whole) Derived From: Cow	11.60	Base	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark,
Jenveu From: Cow			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	8.60	Base	Austria, Belgium, Bulgaria, Croatia,
Derived From: Cow			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	3.00	Base	Austria, Belgium, Bulgaria, Croatia,
Derived From: Cow			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,
Vegetable fat (palm kernel, palm oil)	0.50	Base	Indonesia, Malaysia, Papua New
Derived From: Palm			Guinea,
E322 Soya lecithins Derived From: SOYA	0.30	Emulsifier	Argentina, Brazil, India,
Vanilla	0.20	Flavouring	Madagascar,
Derived From: Vanilla			
E476 Polyglycerol polyricinoleate  Derived From: Castor oil, Rapeseed oil	0.20	Emulsifier	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark,
Denveu Florii. Castor oii, Kapeseed oii			Estonia, Finland, France, Germany,
			Greece, Hungary, India, Ireland, Italy,
			Latvia, Lithuania, Luxembourg, Malta
			Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The
			Netherlands, United Kingdom,
Sugar	0.10	Base	Austria, Belgium, Bulgaria, Croatia,

Document Issue Number QP18023 5

Date

Written By

Authorised By

16/02/2020 L.Lisle

Page 2/5



Derived From: Beet			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,
Apple Concentrate	0.10	Colouring	The Netherlands,
Derived From: Apple		foodstuff	
Radish Concentrate	0.10	Colouring	The Netherlands,
Derived From: Rephenus Sativus L		foodstuff	
Blackcurrant Concentrate	0.10	Colouring	The Netherlands,
Derived From: Blackcurrant (Ribes nigrum)		foodstuff	
Cocoa powder fat reduced	0.10	Base	Cameroon, Dominican Republic,
Derived From: Theobroma Cocoa			Ecuador, Ghana, Ivory Coast,
			Nigeria, Peru,

Ingredients: Sugar, Cocoa butter, **Milk** powder (Whole), **Milk** powder (Skimmed), Anhydrous **milk** fat, Vegetable fat (palm kernel, palm oil), Emulsifier: E322 **Soya** lecithins, E476 Polyglycerol polyricinoleate; Flavouring: Vanilla; Colouring foodstuff: Apple Concentrate, Radish Concentrate, Blackcurrant Concentrate; Cocoa powder fat reduced.

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	

Document Issue Number QP18023 5 Date

Written By

Authorised By

16/02/2020 L.Lisle

Page 3/5



Nutritional Information	
Energy KJ	2363.1
Energy Kcal	562.0
Fat	35.9
Fat (Saturated)	21.5
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	55.2
Sugars	55.2
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

Cocoa Declaration
No statement selected

Chocolate Supplier Information		
Chocolate Supplier	Cargill	
Suppliers Code	HB2936AA00, HB2936AD00, HB2936AH70,	
	HB3036AHGAS	
Manufacturing Site	Antwerp Belgium	

The chocolate is from an M&S Approved site

Free From:			
Artificial Colours	No	Artificial Flavours	No
Artificial Sweetners	No	Preservatives	No
MonoSodiumGlutamate	No	Modified Organisms	No
Irradiated Ingredients	No	Hydrogenated Fats	No

Suitable For:			
Nut/Seed Allergy Sufferers	No	Lacto-Ovo Vegetarians	No
Lactose Intolerance	No	Vegetarians	No
Coeliacs	No	Vegans	No
Kosher	No	Halal	No

Document Issue Date Written By Authorised By Number

QP18023 5 16/02/2020 L.Lisle

Page 4/5



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.

Document Number QP18023 Issue

Date

16/02/2020

Written By

Authorised By

L.Lisle

Page 5/5