

A	Finished Product Specification		
	Product Code	BA15375	
	Product Name	Gold Caramel Bakestable Fudge	
		Cubes	
ARTISTRY IN THE BAKING	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:mm B:mm D:mm Case size - 10 kg

Page 1/5



Full recipe	Function	%	Country Of Origin
Ingredient Name		70	
Ingredient Name Sugar Derived from:Sugar Beet, Sugar cane	Base	31.52	Angola, Australia, Barbados, Belgium, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, Ethiopia, Fiji, France, Germany, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Lao Peoples Democratic Republic, Madagascar,
Suggesterned Condenned	Deee	40.7	Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, United Kingdom, Zambia,
Sweetened Condensed Milk (Milk, Sugar) Derived from:Cows milk, beet ,	Base	19.7	Germany, United Kingdom
cane Fondant (Sugar, Glucose Syrup, Water)	Base	19.2075	Belgium, United Kingdom,
Derived from:Sugar-beet, Glucose - Wheat, water			
Glucose syrup Derived from:Wheat or Mazie	Base	16.745	Belgium, France, Germany, Italy, Poland, Spain, The Netherlands, United Kingdom,
Palm Oil Derived from:Palm	Base	7.88	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Butter Oil (from Milk) Derived from:Cow	Base	2.955	United Kingdom,
E555 Potassium aluminium silicate	Anti-caking agent	0.5	Brazil, India,
Derived from:Mica Natural Flavouring Derived from:Flavouring Preparations & Natural	Flavouring	0.4925	United Kingdom,
Flavouring Substances E171 Titanium dioxide	Colours	0.42	Germany,
Derived from:Mineral Ethanol Derived from:Grain	Base	0.325	United Kingdom,
Document Number	Issue Date	Written By	Authorised By

Page 2/5

L.Lisle

17/12/2019

Number QP18023

1



E904 Shellac	Glazing agent	0.15	Germany, United States,
Derived from:Lac			
E172 Iron oxides	Colours	<0.1%	Germany,
Derived from:Mineral			
Vegetable Oil	Base	<0.1%	Germany,
Derived from:MCT derived from Coconut origin			
Water	Base	<0.1%	United Kingdom,

## **Ingredients Declaration**

Ingredients: Sugar, Sweetened Condensed **Milk** (**Milk**, Sugar), Fondant (Sugar, Glucose Syrup, Water), Glucose syrup, Palm Oil, Butter Oil (from **Milk**), Colours: Titanium dioxide, Iron oxides; Flavouring: Natural Flavouring; Glazing agent: Shellac; 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

This product contains Milk. may also contain traces of 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	1425.9
Energy Kcal	314.2
Fat	12.6
Fat (Saturated)	3.9
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	73.4
Sugars	63.6
of which polyols	0.0
of which starch	0.0
Protein	1.6
Sodium	0.0
Salt	0.1
Fibre	0.0
Moisture	0.0
Ash	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.

Cocoa Declaration	
No statement selected	

Tariff Code	
17049099	



## 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.