
	Finished Product Specification	
	Product Code	BA16064
	Product Name	Genoan Lemon Slice W-Y
	Legal Description	Coloured Cocoa Based Confectionery
	Medium	Chocolate
	Specification Date	10/01/2020

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
CONTACT	Tony Wadley
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OUT OF HOURS	07966 793806 (Tony Wadley, Director) 01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk



Product Dimensions: H:mm L:32mm B:18mm D:mm  
Average unit weight: 1.4 g  
Case size - 1225 units

Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Sugar Derived From: Sugar Beet, Sugar 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, Reunion, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, Zambia,
Cocoa butter Derived From: Cocoa	29.70	Base	Cameroon, Dominican Republic, Ecuador, Ghana, Ivory Coast, Nigeria, Peru,

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Milk powder (Whole) Derived From: Cow	11.60	Base	Austria, Belgium, Bulgaria, Croatia, 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,
Milk powder (Skimmed) Derived From: Cow	8.60	Base	Austria, Belgium, Bulgaria, Croatia, 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,
Anhydrous milk fat Derived From: Cow	3.10	Base	Austria, Belgium, Bulgaria, Croatia, 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,
E100 Curcumin Derived From: Curcuma Longa L.(turmeric)	0.22	Colours	India,
E322 Soya lecithins Derived From: SOYA	0.22	Emulsifier	Argentina, Brazil, India,
E476 Polyglycerol polyricinoleate Derived From: rapeseed, sunflower, maize, castor oil	0.22	Emulsifier	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, India, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands,
Vanilla Extract Derived From: Vanilla	0.22	Flavouring	Madagascar,
E171 Titanium dioxide Derived From: Mineral	0.22	Colours	Italy,

Ingredients: Sugar, Cocoa butter, **Milk powder (Whole)**, **Milk powder (Skimmed)**, Anhydrous **milk fat**, Colours: E100 Curcumin, E171 Titanium dioxide; Emulsifier: E322 **Soya** lecithins, E476 Polyglycerol polyricinoleate; Flavouring: Vanilla Extract.

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**

No statement selected

**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	2393
Energy Kcal	574
Fat	36.3
Fat (Saturated)	22.1
	<i>of which mono-unsaturates</i>
	<i>of which polysaturates</i>
Carbohydrates	55.5
Sugars	54.4
	<i>of which polyols</i>
	<i>of which starch</i>
Protein	6
	<i>Sodium</i>
Salt	0.23
	<i>Fibre</i>
	<i>Moisture</i>
	<i>Ash</i>

**Finished Product Microbiological Standards**

MICROORGANISM	TYPICAL	MAXIMUM	UNITS	METHOD	FREQUENCY
SM					
TVC					
Enterobacteriaceae					
E.Coli					
Yeast					
Staphylococcus					
Salmonella species	Not detected	Not detected	/25g	ISO 6579	annual

**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

Suppliers Code

Manufacturing Site

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.

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Written By  
L.Lisle

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