



Finished Product Specification		
Product Code	BA16066	
Product Name	Periwinkle DW	
Legal Description	Solid White Printed Chocolate	
Medium	Chocolate	
Specification Date	02/11/2021	

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	sales1@bakeart.co.uk



Product Dimensions: H:mm L:mm B:mm D:10mm Average unit weight: 0.5 g Case size - 2240 units

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Full Recipe				
Ingredient Name	%	Function	Country Of Origin	
Sugar	43.90	Base	Argentina, Austria, Belgium, Brazil,	
Derived From: Beet, cane			Colombia, France, Germany, India,	
			Mauritius, Mozambique, Poland,	
			Reunion, The Netherlands, United	
			Kingdom, Zambia,	
Cocoa butter	30.10	Base	Cameroon, Dominican Republic,	
Derived From: Theobroma Cocoa (Cocoa Beans)			Ecuador, France, Ghana, Ivory	
			Coast, Nigeria, Peru, The	
			Netherlands,	
Milk powder (Whole)	24.80	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	
Casas navidar	0.40	Colours	Netherlands, United Kingdom,	
Cocoa powder		Colours	Cameroon, Ghana, Ivory Coast,	
Derived From: Theobroma Cocoa (Cocoa Beans)			Nigeria,	
E322 Sunflower lecithins	0.40	Emulsifier	Argentina, Russian Federation,	
Derived From: Sunflower Plant			Ukraine,	
Natural Flavouring	0.40	Flavouring	Madagascar, Papua New Guinea,	
Derived From: Vanilla Plant - Natural				

Ingredients: Sugar, Cocoa butter, **Milk** powder (Whole), Colours: Cocoa powder; Emulsifier: E322 Sunflower lecithins; Flavouring: Natural Flavouring.

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			

Additional Information	

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This product contains Milk. May contain traces of Soya

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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	2388.8
Energy Kcal	569.0
Fat	37.0
Fat (Saturated)	22.4
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	53.9
Sugars	53.9
of which polyols	0.0
of which starch	0.0
Protein	6.1
Sodium	0.0
Salt	0.2
Fibre	0.0
Moisture	0.0
Ash	0.0

	Recommended Storage Conditions
ſ	Store cool & dry, away from direct heat & sunlight
ŀ	Store between 16 – 18°C

Cocoa Declaration
No statement selected

Chocolate Supplier Information	
Chocolate Supplier	Cargill
Suppliers Code	
Manufacturing Site	

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

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

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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