	<b>Finished Product Specification</b>	
	Product Code	BA16332
	Product Name	Crushed Mini Choc Beans - ASS
	Legal Description	Milk chocolate & candy shell chips
	Medium	Chocolate
	Specification Date	13/11/2019

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  
Case size - 10 kg

Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Sugar Derived From: sugar beet	64.50	Base	Czech Republic, France, Poland,
Cocoa mass Derived From: Cocoa Bean	12.00	Base	Germany, Ivory Coast, Poland, The Netherlands, United Kingdom,
Cocoa butter Derived From: Cocoa Bean	9.50	Base	France, Germany, Ivory Coast, Spain, The Netherlands,
Milk powder (Whole) Derived From: Cow	9.00	Base	Poland,
Rice Starch Derived From: Rice	2.00	Base	Belgium, Germany,
E322 Sunflower lecithins Derived From: Sunflower	0.40	Emulsifier	Germany, Ukraine,
Lemon Concentrate Derived From: Citrus Limon (Lemon)	0.25	Colours	The Netherlands,
E414 Gum acacia Derived From: Acacia Senegal	0.25	Glazing agent	France, Germany, United Kingdom,
E903 Carnauba wax Derived From: Copernicia Cerifera (Carnauba) Wax	0.25	Glazing agent	Germany,
E901 Beeswax Derived From: Cera Alba (Honey Bee)	0.25	Glazing agent	Germany,
Beetroot Concentrate Derived From: Beta Vulgaris L. (Beetroot)	0.25	Colours	France, Germany,
Blackcurrant Concentrate Derived From: Ribes Nigrum (Blackcurrant)	0.25	Colours	The Netherlands,
Grape concentrate Derived From: Vitis Vinifera (Grape)	0.25	Colours	Italy,
Radish Concentrate Derived From: Rephenus Sativus L. (Radish)	0.25	Colours	The Netherlands,
Safflower Derived From: Carthamus Tinctorius	0.20	Colours	France, Germany, The Netherlands,
Extract of malt barley Derived From: Barley	0.20	Colours	Germany, United Kingdom,
Algae Concentrate Derived From: Spirulina platensis	0.20	Colours	The Netherlands,

Ingredients: Sugar, Cocoa mass, Cocoa butter, **Milk** powder (Whole), Rice Starch, Emulsifier: E322 Sunflower lecithins; Colours: Lemon Concentrate, Beetroot Concentrate, Blackcurrant Concentrate , Grape concentrate, Radish Concentrate, Safflower, Extract of malt barley, Algae Concentrate; Glazing agent: E414 Gum acacia, E903 Carnauba wax, E901 Beeswax.

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			

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**Allergen Statement**

This product contains Milk

**Product Shelf Life:**

Maximum Life from date of manufacture: in months	9
Minimum Shelf Life on Delivery: in months	6
Shelf Life Once Opened: in months	3

**Nutritional Information**

Energy KJ	1969.6
Energy Kcal	467.0
Fat	18.9
Fat (Saturated)	11.5
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	71.0
Sugars	68.1
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	3.6
<i>Sodium</i>	0.0
Salt	0.1
<i>Fibre</i>	0.0
<i>Moisture</i>	0.0
<i>Ash</i>	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**

Milk Chocolate contains: Cocoa solids 35% Min, Milk Solids 14% Min

**Chocolate Supplier Information**

Chocolate Supplier	
Suppliers Code	
Manufacturing Site	

Tariff Code

18063290

## 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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