

	Finished Product Specification	
	Product Code	BA16440
	Product Name	Carrots W-OGr
	Legal Description	Coloured Cocoa Based Confectionery
	Medium	Chocolate
	Specification Date	27/02/2020

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



Product Dimensions: H:mm L:mm B:mm D:mm
Average unit weight: 1.5 g
Case size - 520 units

Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Sugar Derived From: beet or cane	41.00	Base	Belgium, Thailand,
Cocoa butter Derived From: Cocoa	26.00	Base	Cameroon, Ghana, Ivory Coast, Nigeria, Togo,
Milk powder (Whole) Derived From: Cow	22.00	Base	Belgium, France, Germany, Ireland, The Netherlands,
E322 Soya lecithins Derived From: Soya	2.00	Emulsifier	Brazil, India,
Vanilla Extract Derived From: Vanilla	1.00	Flavouring	Madagascar,
Milk powder (Whole) Derived From: Cow	1.00	Base	Brazil,
Sweetened Condensed Milk (Milk, Sugar) Derived From: Cow's Milk	1.00	Base	Spain,
E422 Glycerol Derived From: Rapeseed, palm	1.00	Humectant	Belgium, France, The Netherlands,
E202 Potassium sorbate Derived From: Synthetic	1.00	Preservatives	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,
E330 Citric acid Derived From: fermentation	1.00	Acidity Regulator	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,
E440 Pectins Derived From: Vegetables	1.00	Thickeners	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,
Spirulina concentrate Derived From: Arthrospira Platensis Algae	0.50	Colouring foodstuff	China, Ghana, Taiwan,
Safflower Derived From: Safflower	0.50	Colouring foodstuff	China, Vietnam,
E162 Beetroot red Derived From: Beet	0.50	Colours	France,
E160c Paprika extract Derived From: Paprika	0.50	Colours	France,

Ingredients: Sugar, Cocoa butter, **Milk** powder (Whole), Emulsifier: E322 **Soya** lecithins; Flavouring: Vanilla Extract; Sweetened Condensed **Milk** (**Milk**, Sugar), Humectant: E422 Glycerol; Preservatives: E202 Potassium sorbate; Acidity Regulator: E330 Citric acid; Thickeners: E440 Pectins; Colouring foodstuff: Spirulina concentrate, Safflower ; Colours: E162 Beetroot red , E160c Paprika 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
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

Nutritional Information	
Energy KJ	2377
Energy Kcal	573
Fat	37
Fat (Saturated)	23
	<i>of which mono-unsaturates</i>
	<i>of which polysaturates</i>
Carbohydrates	54
Sugars	54
	<i>of which polyols</i>
	<i>of which starch</i>
Protein	6.3
	<i>Sodium</i>
Salt	0.23
	<i>Fibre</i> 0
	<i>Moisture</i>
	<i>Ash</i>

Finished Product Microbiological Standards					
MICROORGANISM	TYPICAL	MAXIMUM	UNITS	METHOD	FREQUENCY
TVC	<30,000	>30,000	cfu/g	External lab	
Enterobacteriaceae					
E.Coli	<100	>100	cfu/g	External lab	
Yeast	<1000	>1000	cfu/g	External lab	
Staphylococcus	<50	>50	cfu/g	External lab	
Salmonella species	Not detected	Not detected	/25g	External lab	

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

Pallet Configuration			
No Of SRD/Cases per Shipper	No Of Cases per layer	Number of layers per pallet	Total SRD/Cases per pallet
	9	5	0
Pallet Type	Pallet Weight(Max 1.1 tonne)	Pallet Height(Max 1.5 metres)	
Euro			

Cocoa Declaration
No statement selected

Chocolate Supplier Information	
Chocolate Supplier	Barry Callebaut
Suppliers Code	W0021230-164
Manufacturing Site	Banbury

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

Suitable For:			
Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarians	Yes
Lactose Intolerance	No	Vegetarians	Yes
Coeliacs	Yes	Vegans	No
Kosher	Yes without Certification	Halal	Yes without Certification

Tariff Code

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	Issue	Date	Written By	Authorised By
QP18023	1	27/02/2020	L.Lisle	