


|   |                                       |                              |
|---|---------------------------------------|------------------------------|
|  | <b>Finished Product Specification</b> |                              |
|   | Product Code                          | BA100022                     |
|   | Product Name                          | Bertie Bear SP-DbrMbrB - Glz |
|   | Legal Description                     | Printed Sugar Paste          |
|   | Medium                                | Sugar Paste                  |
|   | Specification Date                    | 16/09/2020                   |
|   | Specification Version Number          | 1                            |

|                        |                  |
|------------------------|------------------|
| RSPO Certification     | Segregated       |
| RSPO Membership Number | 9-1583-16-000-00 |
| RSPO Certificate (MB)  | BMT-RSPO-000776  |

|                  |   |
|------------------|---|
| SUPPLIER         | BakeArt Limited<br>Unit 18/19 Merchant Court<br>North Seaton Industrial Estate<br>Ashington<br>Northumberland<br>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)<br>01792 363361 (Michelle Wadley, Director)  |
| TECHNICAL        | technical@bakeart.co.uk   |



Product Dimensions: H:1.9mm L:25mm B:19mm D:mm  
Average unit weight: 1 g  
Case size - 1430 units

|                 |       |            |            |               |
|-----------------|-------|------------|------------|---------------|
| Document Number | Issue | Date       | Written By | Authorised By |
| QP18023         | 1     | 16/09/2020 | L.Lisle    |               |

| Full recipe   |               |          |  |
|---|---------------|----------|--|
| Ingredient Name   | Function      | %        | Country Of Origin  |
| Sugar<br>Derived from:Beet  | Base          | 71.64059 | Belgium, The Netherlands, United Kingdom,                |
| Glucose Syrup<br>Derived from:Wheat (not declarable)  | Base          | 12.74    | France,  |
| Vegetable Fat (Palm Kernel, Palm Oil)<br>Derived from:palm kernel, palm   | Base          | 4.9      | Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea, |
| Invert Sugar Syrup<br>Derived from:Beet   | Base          | 3.92     | The Netherlands,   |
| E415 Xanthan Gum<br>Derived from:Fermentation with Xanthomonas campestris   | Thickeners    | 1.47     | Austria,   |
| E414 Gum arabic<br>Derived from:Vegetable - Stems of Acacia Senegal   | Thickeners    | 1.47     | Sudan,   |
| E471 Mono - and Diglycerides of Fatty Acids<br>Derived from:Palm  | Emulsifier    | 0.98     | Denmark,   |
| E422 Glycerol<br>Derived from:Rapeseed  | Humectant     | 0.98     | Germany,   |
| Ethanol   | Base          | 0.65     | United Kingdom,  |
| Water   | Base          | 0.3366   | United Kingdom,  |
| E904 Shellac<br>Derived from:Lac  | Glazing agent | 0.3      | Germany, United States,                                  |
| Maize starch<br>Derived from:Maize  | Thickeners    | 0.12913  | The Netherlands,   |
| E322 Lecithins<br>Derived from:Sunflower  | Emulsifier    | 0.1075   | Spain,   |
| E162 Beetroot red<br>Derived from:Beta vulgaris L.  | Colours       | <0.1%    | France, Germany, Poland, United Kingdom,                 |
| E163 Anthocyanins<br>Derived from:Red Cabbage<br>Extraction method Aluminum Lake<br>Red cabbage extract,<br>Extraction method NOT from Lake | Colours       | <0.1%    | China,   |

Document Number QP18023      Issue 1      Date 16/09/2020      Written By L.Lisle      Authorised By

|  |                   |       |  |
|--|-------------------|-------|--|
| Vegetable Oil<br>Derived from:MCT derived from Coconut origin                      | Base              | <0.1% | Germany,   |
| Maltodextrin<br>Derived from:Potato Tapioca  | Base              | <0.1% | Belgium, The Netherlands,  |
| E101 (i) Riboflavin<br>Derived from:Rice   | Colours           | <0.1% | China,   |
| E202 Potassium sorbate<br>Derived from:sorbic acid and potassium hydroxide         | Preservatives     | <0.1% | China,   |
| E464 Hydroxypropyl methyl cellulose<br>Derived from:Hydroxypropyl methyl cellulose | Stabilisers       | <0.1% | North Korea, South Korea,  |
| E1520 Propan-1,2-diol; propylene glycol<br>Derived from:Synthetic                  | Carriers          | <0.1% | France, Germany, Spain, The Netherlands,   |
| Maltodextrin<br>Derived from:maize &/or potato                                     | Carriers          | <0.1% | Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,   |
| E300 Ascorbic Acid<br>Derived from:Corn  | Acidity Regulator | <0.1% | China,   |
| E341 (iii) Tricalcium phosphate<br>Derived from:Calcium                            | Anti-caking agent | <0.1% | Germany,   |
| E500ii Sodium Bicarbonate<br>Derived from:ore Trona                                | Acidity Regulator | <0.1% | United States,   |
| E551 Silicon dioxide<br>Derived from:mineral quartz or sand                        | Anti-caking agent | <0.1% | United States,   |
| E330 Citric Acid<br>Derived from:maize or molasse (beet or cane)                   | Acidity Regulator | <0.1% | Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands, |

### Ingredients Declaration

Ingredients: Sugar, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum arabic, Maize starch; Emulsifier: Mono - and Diglycerides of Fatty Acids, Lecithins; Humectant: Glycerol; Ethanol, Water, Glazing agent: Shellac; Colours: Beetroot, Anthocyanin, Riboflavin; Vegetable Oil, Stabilisers: Modified Cellulose; Acidity Regulator: Citric Acid.

|                 |       |            |            |               |
|-----------------|-------|------------|------------|---------------|
| Document Number | Issue | Date       | Written By | Authorised By |
| QP18023         | 1     | 16/09/2020 | L.Lisle    |               |

| Allergy Information |   |                        |   |
|---------------------|---|------------------------|---|
| <b>Peanuts</b>      | - | <b>Sesame</b>          | - |
| <b>Fish</b>         | - | <b>Eggs</b>            | - |
| <b>Soya</b>         | - | <b>Milk</b>            | - |
| <b>Lupin</b>        | - | <b>Nuts</b>            | - |
| <b>Celery</b>       | - | <b>Mustard</b>         | - |
| <b>Crustaceans</b>  | - | <b>Molluscs</b>        | - |
| <b>Cereals</b>      | - | <b>Sulphur Dioxide</b> | - |

+ Product contains, +/- Product may contain, - Does not contain

| Allergen Statement |
|--------------------|
| No Statement       |

| 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               | 1634.1                               |
| Energy Kcal             | 385.2                                |
| Fat                     | 5.1                                  |
| Fat (Saturated)         | 0.7                                  |
|                         | <i>of which mono-unsaturates</i> 0.0 |
|                         | <i>of which polysaturates</i> 0.0    |
| Carbohydrates           | 85.0                                 |
| Sugars                  | 77.9                                 |
|                         | <i>of which polyols</i> 0.0          |
|                         | <i>of which starch</i> 0.0           |
| Protein                 | 0.0                                  |
|                         | <i>Sodium</i> 0.0                    |
| Salt                    | 0.0                                  |
|                         | <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.<br>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.<br>The natural colours used in this product are highly sensitive to pH; the colour will change where pH is < 5.5. |

|                 |       |            |            |               |
|-----------------|-------|------------|------------|---------------|
| Document Number | Issue | Date       | Written By | Authorised By |
| QP18023         | 1     | 16/09/2020 | L.Lisle    |               |

| Packaging          |           |                      |           |             |        |              |                       |
|--------------------|-----------|----------------------|-----------|-------------|--------|--------------|-----------------------|
| Component          | Material  | Size                 | Guage     | No Per Pack | Weight | Qty per pack | Total weight per pack |
| Backing Paper      | Paper     | 350mm x 480mm        |           |             | 29g    | 10           | 290g                  |
| Interleave Sheets  | Plastic   | 350mm x 480mm        | 35 Micron | 1000        | 4.2g   | 10           | 42g                   |
| Standard Pizza Box | Cardboard | 495mm x 405mm x 30mm |           | 700         | 214g   | 1            | 214g                  |
| Outer Carton       | Cardboard | 585 x 405 x 425mm    |           | 12          | 1167g  | 1            | 1167g                 |

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

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

| 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.

| Document Number | Issue | Date       | Written By | Authorised By |
|-----------------|-------|------------|------------|---------------|
| QP18023         | 1     | 16/09/2020 | L.Lisle    |               |