

	<b>Finished Product Specification</b>	
	Product Code	BA 100179
	Product Name	Soccer Ball SP-WB-Glz
	Legal Description	Sugar Paste
	Medium	Sugar Paste
	Specification Date	01/10/2019

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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TECHNICAL	technical@bakeart.co.uk



Product Dimensions: H:1.9mm L:mm B:mm D:30mm  
Case size - 1170 units

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet	Base	72.01089	Belgium, The Netherlands, United Kingdom,
Glucose syrup Derived from:Wheat (not declarable)	Base	12.805	France,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	4.925	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from:Beet	Base	3.94	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, United Kingdom,
E414 Gum arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	1.4775	Austria, Belgium, Sudan,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	1.4775	Austria,
E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.985	Denmark,
E422 Glycerol Derived from:Rapeseed	Humectant	0.985	Germany,
Water	Base	0.4514	United Kingdom,
Ethanol	Base	0.325	United Kingdom,
E904 Shellac Derived from:Lac	Glazing agent	0.15	Germany, United States,
Maize starch Derived from:Maize	Thickeners	0.1397	The Netherlands,
E322 Lecithins Derived from:Sunflower	Emulsifier	0.129	Spain,
Maltodextrin	Base	<0.1%	Malaysia,

Derived from:TapiocaPotato			
E163 Anthocyanins Derived from:Red cabbage extractRed Cabbage	Colours	<0.1%	Canada,
E101 (i) Riboflavin Derived from:Rice	Colours	<0.1%	China,
Vegetable Oil Derived from:MCT derived from Coconut origin	Base	<0.1%	Germany,
E464 Hydroxypropyl methyl cellulose Derived from:Hydroxypropyl methyl cellulose	Stabilisers	<0.1%	North Korea, South Korea,
Maltodextrin Derived from:maize &/or potato	Carriers	<0.1%	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E202 Potassium sorbate	Preservatives	<0.1%	China,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	<0.1%	France,
E500 Sodium carbonates	Acidity Regulator	<0.1%	United States,
E551 Silicon dioxide	Anti-caking agent	<0.1%	United States,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	<0.1%	Germany,
E330 Citric acid 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: Gum arabic, Xanthan gum, Maize starch; Emulsifier: Mono- and diglycerides of fatty acids, Lecithins; Humectant: Glycerol; Water, Ethanol, Glazing agent: Shellac; Colours: Anthocyanin, Riboflavin, Beetroot; Vegetable Oil, Stabilisers: Modified Cellulose; Acidity Regulator: Citric acid.

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>SulphurDioxide</b>	-
+ 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	1642.2
Energy Kcal	386.9
Fat	5.0
Fat (Saturated)	0.7
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	85.5
Sugars	78.3
	<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. 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.

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	01/10/2019	L.Lisle	

Tariff Code
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## 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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