
	Finished Product Specification	
	Product Code	BA100185
	Product Name	Bunny Face SP-WPB-Giz
	Legal Description	Printed Sugar Paste
	Medium	Sugar Paste
	Specification Date	07/09/2021
	Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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TECHNICAL	sales1@bakeart.co.uk



Product Dimensions: H:1.9mm L:22mm B:29mm D:mm
Average unit weight: 0.74 g
Case size - 1200 units


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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet	Base	72.39908	Belgium, The Netherlands, United Kingdom,
Glucose Syrup Derived from:Wheat (not declarable)	Base	12.87	France,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:palm kernel, palm (RSPO-SG)	Base	4.95	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup Derived from:Beet	Base	3.96	The Netherlands,
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	1.485	Austria,
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	1.485	Sudan,
E422 Glycerol Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration	Humectant	0.99	Germany,
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG)	Emulsifier	0.99	Denmark,
Water	Base	0.3661	United Kingdom,
Maize starch Derived from:Maize - Certified Non GMO	Thickeners	0.1892	The Netherlands,
E322 Lecithins Derived from:Sunflower	Emulsifier	<0.1%	Spain,
E163 Anthocyanins Derived from:Red cabbage extract, Extraction method NOT from LakeRed Cabbage Extraction method Aluminum Lake	Colours	<0.1%	Canada,
Maltodextrin Derived from:TapiocaPotato	Base	<0.1%	Malaysia,

E162 Beetroot red Derived from:Beta vulgaris L.	Colours	<0.1%	France,
E202 Potassium sorbate Derived from:sorbic acid and potassium hydroxide	Preservatives	<0.1%	China,
Maltodextrin Derived from:maize &/or potato FUNCTION carrier Not declarable	Carriers	<0.1%	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E464 Hydroxypropyl methyl cellulose Derived from:Hydroxypropyl methyl cellulose	Stabilisers	<0.1%	North Korea, South Korea,
E101 (i) Riboflavin Derived from:Rice	Colours	<0.1%	China,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic FUNCTION carrier Not declarable	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
E341 (iii) Tricalcium phosphate Derived from:Calcium FUNCTION anti-caking agent Not declarable	Anti-caking agent	<0.1%	Germany,
E500ii Sodium Bicarbonate Derived from:ore Trona	Acidity Regulator	<0.1%	United States,
E551 Silicon dioxide Derived from:mineral quartz or sand	Anti-caking agent	<0.1%	United States,
E330 Citric Acid Derived from:maize or molasse (beet or cane) FUNCTION acidity regulator Not declarable	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,
E300 Ascorbic Acid Derived from:Corn - Certified Non GMO FUNCTION acidity regulator Not declarable	Acidity Regulator	<0.1%	China,

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; Colours: Anthocyanin, Beetroot, Riboflavin; Stabilisers: Modified Cellulose.

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Allergy Information			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	Sulphur Dioxide	-


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

Additional Information

Allergen Statement
This product is free from allergens

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	1649.1
Energy Kcal	388.7
Fat	5.1
Fat (Saturated)	0.7
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	86.0
Sugars	78.7
<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

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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.

Packaging						
Component	Material	Size	Guage	Weight	Qty per pack	Total weight per pack
Backing Paper	Kraft Paper with (MDPE) Medium Density Polyethylene coated	350mm x 480mm		29g	10	290g
Interleave Sheets	Pearlised Polypropylene	365mm x 480mm	35 Micron	4.2g	10	42g
Standard Pizza Box	Corrugated Card - 200 KRAFT	495mm x 405mm x 30mm		214g	1	214g
Outer Carton	Die Cut Corrugated Card 125 White, 125 Kraft	585mm x 405mm x 425mm		1167g	1	1167g

Pallet Configuration			
No Of SRD/Cases per Shipper	No Of Cases per layer	Number of layers per pallet	Total SRD/Cases per pallet
4	12	3	144
Pallet Type	Pallet Weight(Max 1.1 tonne)	Pallet Height(Max 1.5 metres)	
Euro		Max 1.5m	

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	Yes
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.

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