

	Finished Product Specification	
	Product Code	BA 100200
	Product Name	Heart Ginger Pal SP-BrRW
	Legal Description	Sugar Paste
	Medium	Sugar Paste
	Specification Date	02/10/2019

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:1.9mm L:20mm B:25mm D:mm
Case size - 1540 units

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:BeetSugar Beet	Base	70.16608	Belgium, The Netherlands, United Kingdom,
Glucose syrup Derived from:Wheat (not declarable)	Base	12.9195	France,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	4.8015	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from:Beet	Base	3.8412	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal,

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			Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom,
E414 Gum arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	1.44045	Austria, Belgium, Sudan,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	1.44045	Austria,
E150a Plain caramel Derived from:Sucrose	Colours	1.3068	Spain,
E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.9603	Denmark,
E422 Glycerol Derived from:Rapeseed	Humectant	0.9603	Germany,
Water Derived from:local source	Base	0.62376	United Kingdom,
Maltodextrin Derived from:plantMaize &/or potato	Carriers	0.49139	France,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.4774	France, Germany, Poland, United Kingdom,
Maize starch Derived from:Maize	Thickeners	0.16016	The Netherlands,
E1520 Propan-1,2-diol; propylene glycol	Carriers	0.10215	France, Germany, Spain, The Netherlands,
E171 Titanium dioxide Derived from:Mineral	Colours	<0.1%	Czech Republic,
E322 Lecithins Derived from:Sunflower	Emulsifier	<0.1%	Spain,
E1450 Starch sodium octenyl succinate Derived from:Plant	Carriers	<0.1%	United States,
E464 Hydroxypropyl methyl cellulose Derived from:Hydroxypropyl methyl cellulose	Stabilisers	<0.1%	North Korea, South Korea,
E160a Carotenes	Colours	<0.1%	Australia,

Derived from:Algal			
E101 (i) Riboflavin	Colours	<0.1%	China,
Derived from:Rice			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Vegetable Oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Belgium,
Derived from:Sunflower Oil			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Derived from:Fruit/ Vegetable			
E202 Potassium sorbate	Preservatives	<0.1%	United Kingdom,
Derived from:Chemical			
E555 Potassium aluminium silicate	Anti-caking agent	<0.1%	Czech Republic,
Derived from:Mineral			
E341 (iii) Tricalcium phosphate	Anti-caking agent	<0.1%	Germany,
Derived from:Calcium			
E330 Citric acid	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,
Derived from:maize or molasse (beet or cane)			

Ingredients Declaration

Ingredients: Sugar, Glucose syrup, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Gum arabic, Xanthan gum, Maize starch; Colours: Plain caramel, Beetroot, Titanium dioxide, Carotenes, Riboflavin; Emulsifier: Mono- and diglycerides of fatty acids, Lecithins; Humectant: Glycerol; Stabilisers: Modified Cellulose; Acidity Regulator: Citric acid.

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			

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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	1603.7
Energy Kcal	378.1
Fat	4.9
Fat (Saturated)	0.7
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	83.6
Sugars	76.4
<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.

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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