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Finished Product Specification	
Product Code	BA100236
Product Name	Ooh Mini Flying Ghost SP-PuB
Legal Description	Printed Sugar Paste
Medium	Sugar Paste
Specification Date	21/10/2019

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

SUPPLIER	BakeArt Limited
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TECHNICAL	technical@bakeart.co.uk



## Product Dimensions: H:mm L:14mm B:16mm D:mm Average unit weight: 0.45 g Case size - 2100 units



Full recipe	Function	%	Country Of Origin
Ingredient Name			, , ,
Sugar	Base	71.37856	United Kingdom,
Derived from:Beet Glucose syrup	Base	12.69239	France,
Glucose sylup	Dase	12.09239	Flance,
Derived from:Wheat (not declarable)			
Vegetable fat (palm kernel, palm oil)	Base	4.88169	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Derived from:palm kernel, palm			
Invert sugar syrup Derived from:Beet	Base	3.90535	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,
E415 Xanthan gum	Thickeners	1.46451	Austria,
	moleners	1.40401	
Derived from:Fermentation			
with Xanthomonas campestris	<b>T</b> 1 '-1	4 40454	
E414 Gum arabic Derived from:Vegetable -	Thickeners	1.46451	Austria, Belgium, Sudan,
Stems of Acacia Senegal			
E471 Mono- and liglycerides of fatty acids	Emulsifier	0.97634	Denmark,
Derived from:Palm	••		
E422 Glycerol	Humectant	0.97634	Germany,
Derived from:Rapeseed E162 Beetroot red	Colours	0.62423	France,
L TOZ Deettoot ted	Colouis	0.02423	Trance,
Derived from:Beta vulgaris L.			
Water	Base	0.4514	United Kingdom,
F162 Anthonyoning	Colouro	0.2240	Conodo
E163 Anthocyanins	Colours	0.3319	Canada,
Derived from:Red cabbage extractRed Cabbage			
Maltodextrin	Base	0.20693	Malaysia,
Derived from:TapiocaPotato	Descent	0.45055	
E202 Potassium sorbate	Preservatives	0.15655	China,
Document Number	Issue Date	Written By Au	uthorised By

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Maize starch	Thickeners	0.1397	The Netherlands,
Derived from:Maize			
E1520 Propan-1,2-diol;	Carriers	0.139	France, Germany, Spain,
propylene glycol			The Netherlands,
E322 Lecithins	Emulsifier	0.129	Spain,
Derived from:Sunflower			
E101 (i) Riboflavin	Colours	<0.1%	China,
Derived from:Rice			
E464 Hydroxypropyl	Stabilisers	<0.1%	North Korea, South Korea,
methyl cellulose			
Derived from:Hydroxypropyl			
methyl cellulose E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
E300 ASCOIDIC ACIU	Acidity Regulator	<0.1%	Gillia,
Maltodextrin	Carriers	<0.1%	Austria, Czech Republic,
Derived from:maize &/or potato			France, Germany, Hungary,
Derived from maize a/or polato			Italy, Poland, Slovakia, Spain, The Netherlands,
			United States,
E500 Sodium carbonates	Acidity Regulator	<0.1%	United States,
E551 Silicon dioxide	Anti-caking agent	<0.1%	United States,
E341 (iii) Tricalcium	Anti-caking agent	<0.1%	Germany,
phosphate			
Derived from:Calcium			
E330 Citric acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium,
			Belize, Czech Republic,
Derived from:maize or molasse (beet or cane)			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; Colours: Beetroot, Anthocyanin, Riboflavin; Humectant: Glycerol; Water, 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			

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	1631.7
Energy Kcal	384.6
Fat	5.0
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	85.0
Sugars	77.6
of which polyols	0.0
of which starch	0.0
Protein	0.0
Sodium	0.0
Salt	0.0
Fibre	0.0
Moisture	0.0
Ash	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	Issue	Date	Written By	Authorised By
Number				
QP18023	1	21/10/2019	L.Lisle	



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

## Cocoa Declaration No statement selected

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.