



Finished Product Specification	
Product Code	BA100240
Product Name	Mini Bloodshot Eyeballs SP-WRB
Legal Description	Printed Sugar Paste
Medium	Sugar Paste
Specification Date	24/01/2020
Specification Version Number	1

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

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



Product Dimensions: H:1.9mm L:mm B:mm D:25mm Average unit weight: 1.2 g Case size - 1400 units

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Full recipe			
	Function	%	Country Of Origin
Ingredient Name			
Sugar	Base	72.36313	Belgium, The Netherlands
9			United Kingdom,
Derived from:Beet			J.moa.r.m.gao,
Glucose syrup	Base	12.87	France,
			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
Derived from:Wheat (not			
declarable)			
Vegetable fat (palm kernel,	Base	4.95	Brazil, Colombia,
alm oil)			Indonesia, Malaysia, Papua
,			New Guinea,
Derived from:palm kernel, palm			,
Invert sugar syrup	Base	3.96	Austria, Belgium, Bulgaria
			Croatia, Cyprus, Czech
Derived from:Beet			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	Thickeners	1.485	Austria, Belgium, Sudan,
			Traceria, Euglann, Calcan,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan gum	Thickeners	1.485	Austria,
_			
Derived from:Fermentation			
with Xanthomonas campestris			
E471 Mono- and	Emulsifier	0.99	Denmark,
iglycerides of fatty acids			
3,11 111 111,			
Derived from:Palm			
E422 Glycerol	Humectant	0.99	Germany,
,			,
Derived from:Rapeseed			
Water	Base	0.3277	United Kingdom,
Maize starch	Thickeners	0.18425	The Netherlands,
a.zo staren	THICKOTION	0.10.120	The Healthand,
Derived from:Maize			
E322 Lecithins	Emulsifier	0.1216	Spain,
	Zindionioi	0.1210	J Spain,
Derived from:Sunflower			
E162 Beetroot red	Colours	0.11795	France,
3 _	20.00.0	0.11700	1.31100,
Derived from:Beta vulgaris L.			
Maltodextrin	Carriers	<0.1%	Austria, Czech Republic,
a.todo/tilli	Carrioro	30.170	France, Germany, Hungary
Dariyod fram maiza 9/ar natata			
Derived from:maize &/or potato			Italy, Poland, Slovakia,
			Spain, The Netherlands,
			United States,

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Maltodextrin	Base	<0.1%	Malaysia,
Derived from:TapiocaPotato			
E464 Hydroxypropyl	Stabilisers	<0.1%	North Korea, South Korea,
methyl cellulose		101170	Tronus rosa, esaus rosa,
oury, condicac			
Derived from:Hydroxypropy			
methyl cellulose			
E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
, .,			·
Derived from:Synthetic			
E101 (i) Riboflavin	Colours	<0.1%	China,
Derived from:Rice			
E163 Anthocyanins	Colours	<0.1%	Canada,
Derived from:Red cabbage			
extract, Extraction method NOT			
from LakeRed Cabbage			
Extraction method Aluminum			
Lake	Drocomiotivos	<0.1%	China
E202 Potassium sorbate	Preservatives	<0.1%	China,
Dariyad framparhia asid ana			
Derived from:sorbic acid and potassium hydroxide			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Lood Ascorbic Acid	Acidity Regulator	VO.170	Offina,
Derived from:Corn			
E500ii Sodium Bicarbonate	Acidity Regulator	<0.1%	United States,
2000ii Oodiaiii Biodisoriato	, riolarly riogarator	10.170	Simon States,
Derived from:ore Trona			
E341 (iii) Tricalcium	Anti-caking agent	<0.1%	Germany,
phosphate			, , , , , , , , , , , , , , , , , , ,
phoophato			
Derived from:Calcium			
E551 Silicon dioxide	Anti-caking agent	<0.1%	United States,
			, i
Derived from:mineral quartz or	-		
sand			
E330 Citric acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium,
			Belize, Czech Republic,
Derived from:maize or molasse			Egypt, El Salvador, Ethiopia,
(beet or cane)			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, Colours: Beetroot, Riboflavin, Anthocyanin; Stabilisers: Modified Cellulose; Acidity Regulator: Citric acid.

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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 co	ntain, - 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	1649.4
Energy Kcal	388.8
Fat	5.1
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	86.0
Sugars	78.7
of which polyols	
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.

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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	

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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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