



Finished Product Specification	
Product Code	BA100242
Product Name	Mini Bloodshot Eyeballs SP-WMgrB
Legal Description	Printed Sugar Paste
Medium	Sugar Paste
Specification Date	31/03/2022
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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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 - 2100 units

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	72.35673	Belgium, The
			Netherlands, United
Derived from:Beet. Sugar not			Kingdom,
filtered with bone charBeet /			
Anti-caking agent from plant			
Glucose Syrup	Base	12.87	France,
Derived from:Wheat (not			
declarable)			

Document Issue Number QP18023 1

Date

Written By

Authorised By

31/03/2022

L.Lisle

Page 1/7



Vegetable Fat (Palm	Base	4.95	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
			Papua New Guinea,
Derived from:palm kernel,			
palm (RSPO-SG) Invert Sugar Syrup	Base	3.96	The Netherlands,
l livert Sugar Syrup	Dase	3.90	The Netherlands,
Derived from:Beet			
E415 Xanthan Gum	Thickeners	1.485	Austria,
	Timeneriere		, radina,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	1.485	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal E422 Glycerol	Humectant	0.99	Germany,
L422 Glycelol	Tidineciani	0.99	Germany,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from			
obligatory declaration			_
E471 Mono - and	Emulsifier	0.99	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-			
Water SG)	Base	0.38525	United Kingdom,
vvater	Dase	0.36323	Onited Kingdom,
Maize starch	Thickeners	0.1222	The Netherlands,
Waize Stater	THICKEHEIS	0.1222	The Netherlands,
Derived from:Maize -			
Eurofins Valid IT Non GMO -			
Cert No. 2401461			
E322 Lecithins	Emulsifier	0.10115	Spain,
Derived from:Sunflower			
E163 Anthocyanins	Colours	<0.1%	Canada, China
Derived from:Red cabbage			
extract, Extraction method NOT from LakeRed Cabbage -			
Extraction from Aluminium			
Lake			
E101 (i) Riboflavin	Colours	<0.1%	China,
Derived from:Rice			
Maltodextrin	Base	<0.1%	Belgium, MalaysiaThe
			Netherlands
Derived from:Tapioca / None			
declarable carrierPotato - Non declarable carrier			
ueciaiable carrier			
		1	1

Document Number QP18023 Issue

Date

Written By

Authorised By

31/03/2022

L.Lisle

Page 2/7



E202 Potassium sorbate	Preservatives	<0.1%	China,
Derived from:Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of			
more than 10mg/kg - Non declarable carrier			
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.			GermanyPolandUnited Kingdom
Spirulina Powder	Colouring foodstuff	<0.1%	China, United States,
Derived from:Arthrospira Plantensis Algae			
E464 Hydroxypropyl methyl cellulose	Stabilisers	<0.1%	North Korea, South Korea,
Derived from:Hydroxypropyl methyl cellulose			
Maltodextrin	Carriers	<0.1%	Austria, Czech Republic, France, Germany,
Derived from:Maize / potato - Non declarable Carrier			Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
Trehalose	Stabilisers	<0.1%	China, India, United
Derived from:Beet / Cane. FUNCTION Stabiliser Not declarable			States,
E1520 Propan-1,2-diol; propylene glycol	Humectant	<0.1%	France, Germany, Spain, The Netherlands,
Derived from:Synthetic - Non declarable carrier			
E341 (iii) Tricalcium phosphate	Anti-caking agent	<0.1%	Germany,
Derived from:Calcium - from plant / Non declarable carryover additive.			
E500ii Sodium Bicarbonate	Acidity Regulator	<0.1%	United States,
Derived from:Ore trona / None declarable carryover additive			
E551 Silicon dioxide	Anti-caking agent	<0.1%	United States,
Derived from:Mineral quartz / Sand. None declarable carryover additive			

Document Number QP18023 Issue

Date

Written By

Authorised By

31/03/2022 L.Lisle

1



E300 Ascorbic Acid Derived from:Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No. CN19/10539. Non declarable carrier	<0.1%	China,
E331 Sodium citrates Derived from:Sodium Salts of Citric Acid FUNCTION carrier Not declarable	<0.1%	China,
E330 Citric Acid Derived from:Maize / molasse (beet or cane) - Non declarable carryover additive		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: Xanthan Gum, Gum Arabic, Maize starch; Emulsifier: Mono - and Diglycerides of Fatty Acids, Lecithins; Humectant: Glycerol; Colours: Anthocyanin, Riboflavin, Beetroot; Colouring foodstuff: Spirulina; Stabilisers: Modified Cellulose.

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		
Additional information		
1		

Allergen Statement
This product is free from allergens

Document Issue Number QP18023 1 Date

Written By

Authorised By

31/03/2022 L.

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Page 4/7



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	1644.0
Energy Kcal	388.5
Fat	5.1
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	85.9
Sugars	78.7
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 Number QP18023

Issue

Date

Written By

Authorised By

31/03/2022 L.Lisle

Page 5/7



Packaging						
Component	Material	Size	Guage	Weight	Qty per pack	Total weigh per pack
Interleave	Pearlised P olypropylene	365mm x 480mm	35 Micron	4.2g	15	63g
·	Kraft Paper with (MDPE) Medium Density Polyethylene coated			29g	15	435g
		495mm x 405mm x 30mm		214g	1	214g
Smaller Outer Box		585mm x 405mm x 213mm		875.3g	1	875.3g

M&S Approved Sites		
Supplier	0	
Supplier Code		
Manufacturing Site		

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 Yes		Lacto-Ovo Vegetarian	Yes
Sufferers			
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without Certification	Halal	Yes without Certification

Tariff Code	
17 04 90 99 91	

Document Number QP18023

Issue

Date

Written By

Authorised By

31/03/2022 L.Lisle

Page 6/7



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.

Document Number QP18023

Issue

Date

31/03/2022

Written By

Authorised By

L.Lisle

Page 7/7