



Finished Product Specification	
Product Code	BA100290
Product Name	Patch Pumpkin SP-WBO
Legal Description	Sugar Paste
Medium	Sugar Paste
Specification Date	04/02/2020
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
CONTACT	Tony Wadley
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OFFICE EMAIL	admin@bakeart.co.uk
OUT OF HOURS	07966 793806 (Tony Wadley, Director)
	01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk



Product Dimensions: H:mm L:25mm B:24mm D:mm
Average unit weight: 1.0 g
Case size - 1350 units

Document Number QP18023 Issue

Date

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04/02/2020

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Full recipe			
	Function	%	Country Of Origin
Ingredient Name			
Sugar	Base	72.05546	Belgium, The Netherlands,
Dariyad fram: Poat			United Kingdom,
Derived from:Beet Glucose syrup	Base	12.805	France,
Cidoooc Syrup	Dasc	12.000	Transc,
Derived from:Wheat (not declarable)			
Vegetable fat (palm kernel,	Base	4.925	Brazil, Colombia,
oalm oil)			Indonesia, Malaysia, Papua
Derived from:palm kernel, palm			New Guinea,
Invert sugar syrup	Base	3.94	Austria, Belgium, Bulgaria,
invort augur ayrup	Dasc	0.04	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,
E415 Xanthan gum	Thickeners	1.4775	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum arabic	Thickeners	1.4775	Austria, Belgium, Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal E471 Mono- and	Emulsifier	0.985	Denmark,
diglycerides of fatty acids	Litidisiliei	0.903	Definition,
algiyochacs of latty acids			
Derived from:Palm			
E422 Glycerol	Humectant	0.985	Germany,
Dariyad fram Danasad			
Derived from:Rapeseed Water	Base	0.6712	United Kingdom,
valor	2400	0.07 12	O'moa rangaoin,
E322 Lecithins	Emulsifier	0.1932	Spain,
Derived from:Sunflower	TUST	0.40005	The Netherlands
Maize starch	Thickeners	0.16885	The Netherlands,
Derived from:Maize			
E101 (i) Riboflavin	Colours	<0.1%	China,
Derived from:Rice			_
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.			
Donvou nom. Dota valgario E.			

Document Number QP18023 Issue 1 Date

04/02/2020

Written By

Authorised By

Page 2/6

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Maltodextrin	Carriers	<0.1%	Austria, Czech Republic,
Derived from:maize &/or potato			France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E464 Hydroxypropyl	Stabilisers	<0.1%	North Korea, South Korea,
methyl cellulose			
Derived from:Hydroxypropyl methyl cellulose			
Maltodextrin	Base	<0.1%	Malaysia,
Derived from:TapiocaPotato			
E163 Anthocyanins	Colours	<0.1%	Canada,
Derived from:Red cabbage extract, Extraction method NOT from LakeRed Cabbage Extraction method Aluminum Lake			
E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Derived from:Synthetic			
E202 Potassium sorbate	Preservatives	<0.1%	China,
Derived from:sorbic acid and potassium hydroxide			
E341 (iii) Tricalcium phosphate	Anti-caking agent	<0.1%	Germany,
Derived from:Calcium			
E500ii Sodium Bicarbonate	Acidity Regulator	<0.1%	United States,
Derived from:ore Trona			
E551 Silicon dioxide	Anti-caking agent	<0.1%	United States,
Derived from:mineral quartz or sand			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn			
E330 Citric acid Derived from:maize or molasse (beet or cane)	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,

Ingredients Declaration

QP18023

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; Water, Colours: Riboflavin, Beetroot, Anthocyanin; Stabilisers: Modified Cellulose; Acidity Regulator: Citric acid.

Document Issue Date Number

e Written By

Authorised By

04/02/2020 L.Lisle

3/6



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	1644.4
Energy Kcal	387.5
Fat	5.1
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	85.6
Sugars	78.4
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 04/02/2020 L.Lisle

Page 4/6



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	

Document Number QP18023

Issue

Date

Written By

Authorised By

04/02/2020 L.Lisle



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

04/02/2020

Written By

Authorised By

L.Lisle

Page 6/6