
	Finished Product Specification	
	Product Code	BA100330
	Product Name	Stewart Sheep SP-B
	Legal Description	Sugar Paste
	Medium	Sugar Paste
	Specification Date	13/11/2019

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
TELEPHONE	07966 793806
EMAIL	tony@bakeart.co.uk
OFFICE TELEPHONE	01792 293689
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:1.9mm L:45mm B:40mm D:mm
Average unit weight: 2.5 g
Case size - 600 units

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:BeetSugar Beet	Base	64.4124	Belgium, The Netherlands, United Kingdom,
Glucose syrup Derived from:Wheat (not declarable)	Base	11.466	France,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	4.41	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from:Beet	Base	3.528	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,
Cocoa Cake Derived from:Theobroma Cocoa	Base	3.52	Ecuador, Ghana, Indonesia, Ivory Coast, Malaysia, Nigeria,
E163 Anthocyanins Derived from:Red Cabbage	Colours	2.82	China,
E202 Potassium sorbate Derived from:sorbic acid and potassium hydroxideChemical	Preservatives	1.4166	China,
Maltodextrin Derived from:Potato	Base	1.41	Belgium, The Netherlands,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	1.323	Austria,
E414 Gum arabic Derived from:Vegetable Stems of Acacia Senegal	Thickeners	1.323	Austria, Belgium, Sudan,
Water Derived from:local source	Base	0.9372	United Kingdom,
E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.882	Denmark,

E422 Glycerol Derived from:Rapeseed	Humectant	0.882	Germany,
Maltodextrin Derived from:plantmaize &/or potato	Carriers	0.858	France,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.5148	France,
E1450 Starch sodium octenyl succinate Derived from:Plant	Carriers	0.1716	United States,
E160a Carotenes Derived from:Algal	Colours	<0.1%	Australia,
Vegetable Oil Derived from:Sunflower	Base	<0.1%	United Kingdom,
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,
E300 Ascorbic acid Derived from:Fruit/ Vegetable	Antioxidants	<0.1%	China,
E307 Alpha-tocopherol Derived from:Sunflower Oil	Antioxidants	<0.1%	Belgium,

Ingredients Declaration

Ingredients: Sugar, Glucose syrup, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Cocoa Cake, Colours: Anthocyanin, Beetroot, Carotenes; Thickeners: Xanthan gum, Gum arabic; Humectant: Glycerol; Emulsifier: Mono- and diglycerides of fatty acids; 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

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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	1558.5
Energy Kcal	367.5
Fat	5.1
Fat (Saturated)	1.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	79.8
Sugars	70.1
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.8
<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.

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

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.

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