	Finished Product Specification	
	Product Code	BA100467
	Product Name	Stary Fudge Mix G
	Legal Description	Fudge and sugar sprinkles with a metallic finish
	Medium	Toppings
	Specification Date	27/11/2019

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
CONTACT	Tony Wadley
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OUT OF HOURS	07966 793806 (Tony Wadley, Director) 01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk

Image not available.

Product Dimensions: H:mm L:mm B:mm D:mm
Case size - 5 kg

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:BeetBeet & cane	Base	57.3187	Belgium, The Netherlands, United Kingdom,
Glucose syrup Derived from:Wheat (not declarable)	Base	13.34862	France,
Sweetened Condensed Milk (Milk, Sugar) Derived from:Cow	Base	11.2516	Belgium, France, Germany, Ireland, The Netherlands, United Kingdom,
Rice Flour Derived from:Rice	Base	2.989	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Palm Oil Derived from:Palm	Base	2.9352	Benin, Brazil, Cameroon, Colombia, Costa Rica, Ecuador, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea, Solomon Islands, United Kingdom,
Vegetable Oil Derived from:Palm OilMCT derived from Coconut origin	Base	2.5152	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water	Base	1.5052	United Kingdom,
Butter 6% (Milk, Salt) Derived from:Cow	Base	1.4676	Ireland, United Kingdom,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	0.9947	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
E422 Glycerol Derived from:Rapeseed	Humectant	0.93274	Germany,
Ethanol Derived from:Grain	Base	0.8424	United Kingdom,

Invert sugar syrup Derived from:Beet	Base	0.79576	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,
E471 Mono- and diglycerides of fatty acids Derived from:PalmPalm Fat	Emulsifier	0.68814	Denmark,
E555 Potassium aluminium silicate Derived from:Mica	Anti-caking agent	0.52	Brazil, India,
E171 Titanium dioxide Derived from:Mineral	Colours	0.4368	Germany,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	0.3284	Germany,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.29841	Austria,
E414 Gum arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.29841	Austria, Belgium, Sudan,
E415 Xanthan gum Derived from:Xanthomonas Campestris	Stabilisers	0.245	China,
E904 Shellac Derived from:Lac	Glazing agent	0.156	Germany, United States,
E172 Iron oxides Derived from:Mineral	Colours	<0.1%	Germany,
Salt Derived from:Mineral	Base	<0.1%	The Netherlands,

Ingredients Declaration

Ingredients: Sugar, Glucose syrup, Sweetened Condensed **Milk (Milk, Sugar)**, Rice Flour, Palm Oil, Vegetable Oil, Water, Butter 6% (**Milk, Salt**), Vegetable fat (palm kernel, palm oil), Humectant: Glycerol; Ethanol, Invert sugar syrup, Emulsifier: Mono- and diglycerides of fatty acids; Thickeners: Xanthan gum, Gum arabic; Colours: Titanium dioxide, Iron oxides; Stabilisers: Xanthan gum; Glazing agent: Shellac; Sodium Chloride.

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	1647.6
Energy Kcal	389.2
Fat	8.6
Fat (Saturated)	2.2
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	77.1
Sugars	67.3
	<i>of which polyols</i> 0.0
	<i>of which starch</i> 0.0
Protein	1.1
	<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.

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Cocoa Declaration

No statement selected

Tariff Code

17049030

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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