



Finished Product Specification	
Product Code	BA100517
Product Name	Keep Calm & Eat Cupcakes SP-WR
Legal Description	Sugar Paste
Medium	Sugar Paste
Specification Date	27/01/2020
Specification Version Number	2

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 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:30mm B:21mm D:mm
Average unit weight: 1.6 g
Case size - 2000 units

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Full recipe					
	Function	%	Country Of Origin		
Ingredient Name					
Sugar	Base	72.35038	Belgium, The Netherlands,		
Derived from:Beet			United Kingdom,		
Glucose syrup	Base	12.87	France,		
Derived from:Wheat (not					
declarable) Vegetable fat (palm kernel,	Base	4.95	Brazil, Colombia,		
alm oil)	Dase	4.93	Indonesia, Malaysia, Papua		
Derived from:palm kernel, palm			New Guinea,		
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,		
E 44 E V and the are strong	Thiologogo	4.405	United Kingdom,		
E415 Xanthan gum	Thickeners	1.485	Austria,		
Derived from:Fermentation					
with Xanthomonas campestris	Thiologopous	4.405	Avetric Delaives Codes		
E414 Gum arabic	Thickeners	1.485	Austria, Belgium, Sudan,		
Derived from:Vegetable -					
Stems of Acacia Senegal					
E471 Mono- and	Emulsifier	0.99	Denmark,		
glycerides of fatty acids					
Derived from:Palm					
E422 Glycerol	Humectant	0.99	Germany,		
5					
Derived from:Rapeseed E162 Beetroot red	Colours	0.22942	France,		
L 102 Deciroot red	Colouis	0.22042	Transc,		
Derived from:Beta vulgaris L.					
Maize starch	Thickeners	0.2288	The Netherlands,		
Derived from:Maize					
Water	Base	0.204	United Kingdom,		
E322 Lecithins	Emulsifier	0.1142	Spain,		
Derived from:Sunflower					
Maltodextrin	Carriers	<0.1%	Austria, Czech Republic,		
	-		France, Germany, Hungary,		
Derived from:maize &/or potato			Italy, Poland, Slovakia,		
			Spain, The Netherlands,		
			United States,		

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E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,	
propylene glycol	Carriers	10.170	The Netherlands,	
propylerie grycor			The Netherlands,	
Derived from:Synthetic				
E464 Hydroxypropyl	Stabilisers	<0.1%	North Korea, South Korea,	
methyl cellulose				
Derived from:Hydroxypropyl methyl cellulose				
E101 (i) Riboflavin	Colours	<0.1%	China,	
Derived from:Rice				
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,	
Derived from:Corn				
E341 (iii) Tricalcium	Anti-caking agent	<0.1%	Germany,	
phosphate				
Darker of frage Oalshare				
Derived from:Calcium	A : 12: D	0.40/	<b>1</b>	
E330 Citric acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic,	
Derived from:maize or molasse			- I	
(beet or cane)			Egypt, El Salvador, Ethiopia,	
(beet of carle)			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: Beetroot, Riboflavin; Water, Stabilisers: Modified Cellulose; 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 con	tain, - Does not contain	

## **Allergen Statement**

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Whilst this product is free from Allergens, our ingredient supplier handles Nuts (Almond), Allergens have been assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is Nut free.

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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	1649.1
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	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.

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					

<b>^</b>	D I -	4
Cocoa	Decia	aration

No statement selected

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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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