
	<b>Finished Product Specification</b>	
	Product Code	BA100677
	Product Name	Admiral Butterfly WA-WP
	Legal Description	Printed Edible Wafer
	Medium	Wafer
	Specification Date	15/01/2020
	Specification Version Number	1

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

Image not available.

Product Dimensions: H:mm L:42mm B:39mm D:mm  
Average unit weight: 0.25 g  
Case size - 10500 units

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Potato Starch Derived from:potato	Base	84.15	The Netherlands,
Water	Base	11.13467	The Netherlands,
Olive Oil Derived from:Olives	Base	2.97	Spain,
Maltodextrin Derived from:Potato Tapioca	Base	1.00088	Belgium,
Sugar Derived from:Beet	Base	0.59005	United Kingdom,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	<0.1%	France, Germany, Poland, United Kingdom,
E322 Lecithins Derived from:Sunflower	Emulsifier	<0.1%	Spain,
Maltodextrin Derived from:maize &/or potato	Carriers	<0.1%	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	<0.1%	Germany,
E163 Anthocyanins Derived from:Red cabbage extract	Colours	<0.1%	Canada,
E101 (i) Riboflavin Derived from:Rice	Colours	<0.1%	China,
E300 Ascorbic Acid Derived from:Corn	Acidity Regulator	<0.1%	China,
E500ii Sodium Bicarbonate Derived from:ore Trona	Acidity Regulator	<0.1%	United States,
E551 Silicon dioxide Derived from:mineral quartz or sand	Anti-caking agent	<0.1%	United States,

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,
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<b>Ingredients Declaration</b>
Ingredients: Potato Starch, Water, Olive Oil, Maltodextrin, Sugar, Colours: Beetroot, Anthocyanin, Riboflavin; Emulsifier: Lecithins; Acidity Regulator: Citric acid.

Allergy Information			
<b>Peanuts</b>	-	<b>Sesame</b>	-
<b>Fish</b>	-	<b>Eggs</b>	-
<b>Soya</b>	-	<b>Milk</b>	-
<b>Lupin</b>	-	<b>Nuts</b>	+/-
<b>Celery</b>	-	<b>Mustard</b>	-
<b>Crustaceans</b>	-	<b>Molluscs</b>	-
<b>Cereals</b>	-	<b>Sulphur Dioxide</b>	-
+ Product contains, +/- Product may contain, - Does not contain			

<b>Allergen Statement</b>
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.

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	1394.6
Energy Kcal	333.7
Fat	3.3
Fat (Saturated)	0.5
	<i>of which mono-unsaturates</i>
	0.0
	<i>of which polysaturates</i>
	0.0
Carbohydrates	71.4
Sugars	3.5
	<i>of which polyols</i>
	0.0
	<i>of which starch</i>
	0.0
Protein	5.9
	<i>Sodium</i>
	0.0
Salt	0.1
	<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
Blue plastic bags	Polythene	419 x 686mm			31.4g	2	62.8g
Double Walled Cardboard Box	Cardboard	635 x 450 x 115mm		160		1	0g

#### Pallet Configuration

No Of SRD/Cases per Shipper	No Of Cases per layer	Number of layers per pallet	Total SRD/Cases per pallet
	3	10	0
Pallet Type	Pallet Weight(Max 1.1 tonne)	Pallet Height(Max 1.5 metres)	
CHEP			

#### Cocoa Declaration

No statement selected

Olive Oil Supplier Information	
Olive Oil Supplier	F.Faiges
Suppliers Code	D158461
Manufacturing Site	F. Faiges, Spain

Tariff Code
19059020

## 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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