



Finished Product Specification	
Product Code	BA100680
Product Name	Lazy Daisy RM-WP-PI
Legal Description	Sugar Paste with a Pipe Iced
	decoration
Medium	Rotary Moulded
Specification Date	16/01/2020
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
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	North Seaton Industrial Estate
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	NE63 0YH
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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:26mm D:mm Average unit weight: 1.0 g Case size - 510 units

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Date

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Authorised By

16/01/2020

L.Lisle

L. June



Full recipe			
	Function	%	Country Of Origin
Ingredient Name			
Sugar Derived from:Beet	Base	73.02397	Belgium, The Netherlands, United Kingdom,
Glucose syrup	Base	12.98063	France,
Derived from:Wheat (not declarable)Maize/Wheat	2400		
Vegetable fat (palm kernel, palm oil)	Base	4.975	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Derived from:palm kernel, palm			
Invert sugar syrup Derived from:Beet	Base	3.98	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,
E414 Gum arabic	Thickeners	1.4925	Austria, Belgium, Sudan,
Derived from:Vegetable - Stems of Acacia Senegal	THICKEHEIS	1.4323	Austria, Deigium, Sudam,
E415 Xanthan gum	Thickeners	1.4925	Austria,
Derived from:Fermentation with Xanthomonas campestris			
E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.995	Denmark,
E422 Glycerol	Humectant	0.995	Germany,
Derived from:Rapeseed			
Water	Base	<0.1%	United Kingdom,
E163 Anthocyanins	Colours	<0.1%	China,
Derived from:Radish (Raphanus Sativus)	Colours	V0.176	Orinia,
Maltodextrin	Carriers	<0.1%	China,
Derived from:Cassava & Corn			

Ingredients Declaration

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

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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

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	1655.4
Energy Kcal	390.2
Fat	5.0
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	86.5
Sugars	79.3
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.

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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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