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Finished Product Specification	
Product Code	BA100683
Product Name	Round Eyes SP-WB-No Cel
Legal Description	Printed Sugar Paste
Medium	Sugar Paste
Specification Date	26/03/2021
Specification Version Number	2

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776

SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
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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:1.9mm L:20mm B:10mm Average unit weight: 0.44 g Case size - 2100 units

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Full recipe				
	Function	%	Country Of Origin	
Ingredient Name				
Sugar	Base	72.67145	Belgium, The Netherlands, United Kingdom,	
Derived from:Beet			3.1	
Glucose Syrup	Base	12.935	France,	
Derived from:Wheat (not declarable)				
Vegetable Fat (Palm	Base	4.975	Brazil, Colombia,	
Kernel, Palm Oil)			Indonesia, Malaysia, Papua New Guinea,	
Derived from:palm kernel, palm			,	
Invert Sugar Syrup	Base	3.98	The Netherlands,	
Derived from:Beet				
E415 Xanthan Gum	Thickeners	1.4925	Austria,	
Derived from:Fermentation with Xanthomonas campestris				
E414 Gum Arabic	Thickeners	1.4925	Sudan,	
Derived from:Vegetable - Stems of Acacia Senegal				
E422 Glycerol	Humectant	0.995	Germany,	
Derived from:Rapeseed				
E471 Mono - and	Emulsifier	0.995	Denmark,	
Diglycerides of Fatty Acids				
Derived from:Palm				
Water	Base	0.1557	United Kingdom,	
E163 Anthocyanins	Colours	<0.1%	Canada,	
Danis and finance Danis and path and				
Derived from:Red cabbage extract, Extraction method NOT				
from LakeRed Cabbage				
Extraction method Aluminum				
Lake E322 Lecithins	Emulsifier	<0.1%	Spain,	
LOZZ LCORIIIIO	Lindishici	Q0.170	Орант,	
Derived from:Sunflower				
Maize starch	Thickeners	<0.1%	The Netherlands,	
Derived from:Maize	Descri	0.40	Mal	
Maltodextrin	Base	<0.1%	Malaysia,	
Derived from:TapiocaPotato				
E202 Potassium sorbate	Preservatives	<0.1%	China,	
Derived from:sorbic acid and potassium hydroxide				
E162 Beetroot red	Colours	<0.1%	France, Germany, Poland, United Kingdom,	
Derived from:Beta vulgaris L.			Officea Miligaoffi,	

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Maltodextrin	Carriers	<0.1%	Austria, Czech Republic, France, Germany, Hungary,
Derived from:maize &/or potato			Italy, Poland, Slovakia,
			Spain, The Netherlands, United States,
E101 (i) Riboflavin	Colours	<0.1%	China,
Derived from:Rice			
E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Derived from:Synthetic			
E500ii Sodium Bicarbonate	Acidity Regulator	<0.1%	United States,
Derived from:ore Trona E551 Silicon dioxide	Anti-caking agent	<0.1%	United States,
L331 Silicon dioxide	Anti-caking agent	Q0.176	Officed States,
Derived from:mineral quartz or			
sand			
E341 (iii) Tricalcium	Anti-caking agent	<0.1%	Germany,
phosphate			
Derived from:Calcium			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn	A : 12 B	0.40/	
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic,
Derived from:maize or molasse			Egypt, El Salvador, Ethiopia,
(beet or cane)			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; Water, Colours: Anthocyanin, Beetroot, Riboflavin.

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	1652.8
Energy Kcal	389.6
Fat	5.0
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	86.1
Sugars	79.0
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					

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Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	No
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

Suitable For:			
Nut/Seed Allergy	Yes	Lacto-Ovo Vegetarian	Yes
Sufferers			
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without Certification	Halal	Yes without Certification

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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