



Finished Product Specification	
Product Code	BA100918
Product Name	Stellar Midi Snowflake RM-RW
Legal Description	Sugar Paste with a Metallic Finish
Medium	Rotary Moulded
Specification Date	14/02/2020
Specification Version Number	1

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

Image not available.

Product Dimensions: H:mm L:24mm B:26mm D:mm

Average unit weight: 1.6 g

Case size - 450 units

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Full recipe			
	Function	%	Country Of Origin
Ingredient Name		1.0	
Sugar	Base	69.90707	United Kingdom,
Cagai	Baco	00.00707	ormod rangdom,
Derived from:Sugar BeetBeet			
Glucose syrup	Base	12.44786	France,
o.acccc cy.ap	2400	12111100	1 141100,
Derived from:Wheat (not declarable)			
Vegetable fat (palm kernel,	Base	4.78764	Brazil, Colombia,
alm oil)		1	Indonesia, Malaysia, Papua
,			New Guinea,
Derived from:palm kernel, palm			Ton Games,
nvert sugar syrup	Base	3.83011	Austria, Belgium, Bulgaria
orr ougur oyrup		0.00011	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,
			United Kingdom,
Maltodextrin	Carriers	1.74141	France,
Derived from:plantmaize &/or			
potato	This is a second	4 40000	A string Date: as O date
E414 Gum arabic	Thickeners	1.43629	Austria, Belgium, Sudan,
5 : 17 . 77 . 11			
Derived from: Vegetable -			
Stems of Acacia Senegal	Thickeners	1.43629	Austria
E415 Xanthan gum	THICKEHEIS	1.43629	Austria,
Davis and france Forms autotion			
Derived from:Fermentation with Xanthomonas campestris			
E162 Beetroot red	Colours	1.11969	France,
102 Beetroot red	Colouis	1.11909	France,
Derived from:Beta vulgaris L.			
E422 Glycerol	Humectant	0.95753	Germany,
-722 OIYOGIUI	TIUMGGIAM	0.33733	Germany,
Derived from:Rapeseed			
E471 Mono- and	Emulsifier	0.95753	Denmark,
glycerides of fatty acids	Lindionici	0.55755	Dominark,
gry octions of fally acids			
Derived from:Palm			
Ethanol	Base	0.62443	United Kingdom,
		0.02.10	Januar Milgaom,
Derived from:Grain			
Nater Panved Hemiserani	Base	0.27095	United Kingdom,
· · · · · · ·	= 5.00	5.2. 555	
Derived from:local source			
E904 Shellac	Glazing agent	0.23076	Germany, United States,
200 . Oriolido	Juling agont	0.20070	Comany, Ormod States,
Derived from:Lac			
Denveu nom.Lac			

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E555 Potassium aluminium	Anti-caking agent	<0.1%	Brazil, India,
silicate	0 0		, ,
Derived from:Mineral	<u> </u>	0.404	111 121 121
E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate			
Derived from:Plant			
Vegetable Oil	Base	<0.1%	Germany,
Derived from:MCT derived			
from Coconut origin E171 Titanium dioxide	Colours	<0.1%	United States,
E 17 1 Hidhium dioxide	Colours	<0.1%	United States,
Derived from:Mineral			
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
E160a Carotenes	Colours	<0.1%	Netherlands, Australia,
E 100a Caroteries	Colours	<0.176	Australia,
Derived from:Algal			
Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower	A ationidanta	<0.1%	Deleium
E307 Alpha-tocopherol	Antioxidants	<0.1%	Belgium,
Derived from:Sunflower Oil			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Derived from:Fruit/ Vegetable			
E202 Potassium sorbate	Preservatives	<0.1%	United Kingdom,
Derived from:Chemical			
Denved from:Chemical			

Ingredients Declaration

Ingredients: Glucose syrup, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Gum arabic, Xanthan gum; Colours: Beetroot, Titanium dioxide, Carotenes; Emulsifier: Mono- and diglycerides of fatty acids; Humectant: Glycerol; Glazing agent: Shellac; Vegetable Oil, Acidity Regulator: Citric acid.

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

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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	1587.6
Energy Kcal	374.1
Fat	4.8
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	82.9
Sugars	76.0
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.

M&S Approved Sites	
Supplier	
Supplier Code	
Manufacturing Site	

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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	No	Lacto-Ovo Vegetarian	Yes
Sufferers			
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	No
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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