



Finished Product Specification	
Product Code	BA100974
Product Name	Pearl Red Candy Cane
Legal Description	Sugar Sprinkles with a Metallic
	Finish
Medium	Sugar Sprinkles
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
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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:10mm B:5mm D:mm Case size - 5 kg

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Full recipe					
Ingredient Name	Function	%	Country Of Origin		
Sugar	Base	71.13668	Belgium, The Netherlands, United Kingdom,		
Derived from:Beet Rice Flour  Derived from:Rice	Base	5.88744	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,		
Glucose syrup  Derived from:Wheat (not	Base	5.09995	France,		
declarable)  Vegetable Oil  Derived from:Palm OilMCT derived from Coconut origin	Base	5.0012	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,		
Water	Base	1.96248	United Kingdom,		
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	1.96152	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,		
Invert sugar syrup  Derived from:Beet	Base	1.56921	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,		
E555 Potassium aluminium silicate	Anti-caking agent	1.33	Brazil, India,		
Derived from:Mineral Ethanol	Base	1.235	United Kingdom,		
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.64719	Germany,		
Derived from:Calcium E414 Gum arabic  Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.58846	Austria, Belgium, Sudan,		
E415 Xanthan gum  Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.58846	Austria,		

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E171 Titanium dioxide	Colours	0.57	United States,
Derived from:Mineral			
E904 Shellac	Glazing agent	0.57	Germany, United States,
Derived from:Lac			
E415 Xanthan gum	Stabilisers	0.481	China,
Derived from:Xanthomonas			
Campestris			
E163 Anthocyanins	Colours	0.41077	China,
Derived from:Radish			
(Raphanus Sativus) Extraction			
method NOT from Lake,			
E422 Glycerol	Humectant	0.3923	Germany,
Derived from:Rapeseed			
E471 Mono- and	Emulsifier	0.3923	Denmark,
diglycerides of fatty acids			·
, ,			
Derived from:Palm			
Maltodextrin	Carriers	0.17605	China,
			•
Derived from:Cassava & Corn			

## **Ingredients Declaration**

Ingredients: Sugar, Rice Flour, Glucose syrup, Vegetable Oil, Water, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Ethanol, Thickeners: Gum arabic, Xanthan gum; Colours: Titanium dioxide, Anthocyanin; Glazing agent: Shellac; Stabilisers: Xanthan gum; Emulsifier: Mono- and diglycerides of fatty acids; Humectant: Glycerol.

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.

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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	1645.7
Energy Kcal	388.1
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	81.1
Sugars	73.6
of which polyols	0.0
of which starch	0.0
Protein	0.4
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
Blue plastic	Polythene	419 x			31.4g	2	62.8g
bags		686mm					
Sprinkle	Double	325mm x			266.8g	1	266.8g
Вох	Walled	225mm x					
	Cardboard	125mm					

Palm Oil Percentage	
Total Palm Oil (%)	6.15
Total Palm Kernel (%)	1.1
Total Palm Oil & Palm Kernel in product (%)	7.24

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M&S Approved Sites	
Supplier	
Supplier Code	
Manufacturing Site	

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	Yes
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: -

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- 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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