



Finished Product Specification	
Product Code	BA101360
Product Name	Mini Soccer Ball SP-WB-Glz
Legal Description	Printed Sugar Paste
Medium	Sugar Paste
Specification Date	08/03/2022
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
	Ashington
	Northumberland
	NE63 0YH
CONTACT	Tony Wadley
TELEPHONE	07966 793806
EMAIL	tony@bakeart.co.uk
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



Product Dimensions: H:1.9mm L:mm B:mm D:25mm Average unit weight: 1.4 g Case size - 2100 units

Ingredients Declaration

ingredients beclaration			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	72.30595	Belgium, The
			Netherlands, United
Derived from:Beet. Sugar not			Kingdom,
filtered with bone charBeet /			,
Anti-caking agent from plant			
Glucose Syrup	Base	12.87	France,
Derived from:Wheat (not			
declarable)			

Document Issue Number QP18023 2 Date

Written By

Authorised By

08/03/2022

L.Lisle

Page 1/7



Vegetable Fat (Palm	Base	4.95	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
			Papua New Guinea,
Derived from:palm kernel,			
palm (RSPO-SG) Invert Sugar Syrup	Base	3.96	The Netherlands,
Invert Sugar Syrup	Dase	3.90	The Netherlands,
Derived from:Beet			
E415 Xanthan Gum	Thickeners	1.485	Austria,
	THOROHOTO	11.00	, radina,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	1.485	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal E422 Glycerol	Humectant	0.99	Germany,
E422 Glycerol	Tumeciani	0.99	Germany,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from			
obligatory declaration			
E471 Mono - and	Emulsifier	0.99	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-			
SG) Ethanol	Carriers	0.325	United Kingdom,
Ethanol	Carriers	0.323	Officed Kingdom,
Derived from:Grain, Non			
declarable carrier			
Water	Base	0.1533	United Kingdom,
E904 Shellac	Glazing agent	0.15	Germany, United States,
Derived from:Lac (Kerria			
Lacca) - Vegetarian approved.			
Origin processing country			
USA. Registered establishment			
no.14681930996. Heat			
treatment: no formal kill,			
manufacturing process			
reduces microbial levels to an			
acceptable level			
E163 Anthocyanins	Colours	<0.1%	Canada, China
Derived from:Red cabbage			
extract, Extraction method NOT from LakeRed Cabbage -			
Extraction from Aluminium			
Lake			
E322 Lecithins	Emulsifier	<0.1%	Spain,
Derived from:Sunflower			
			L

Document Number QP18023 Issue 2 Date

Written By

Authorised By

08/03/2022

L.Lisle

Page 2/7



,			
Maize starch	Thickeners	<0.1%	The Netherlands,
Danis and france Mains			
Derived from:Maize - Eurofins Valid IT Non GMO -			
Cert No. 2401461			
Maltodextrin	Base	<0.1%	Belgium, MalaysiaThe
			Netherlands
Derived from:Tapioca / None			
declarable carrierPotato - Non			
declarable carrier			
E202 Potassium sorbate	Preservatives	<0.1%	China,
Derived from:Sorbic Acid &			
Potassium Hydroxide. Sulphur			
dioxide & Sulphites ARE NOT			
(added) at concentrations of			
more than 10mg/kg - Non			
declarable carrier	Outron	0.40/	Farmer
E162 Beetroot red	Colours	<0.1%	France,
			GermanyPolandUnited
Derived from:Beta vulgaris L.			Kingdom
Vegetable Oil	Base	<0.1%	Germany,
Vegetable Oil	Dase	Q0.170	Germany,
Derived from:MCT - from			
Coconut. refined, bleached &			
deodorised, Non declarable			
Carrier			
Maltodextrin	Carriers	<0.1%	Austria, Czech Republic,
			France, Germany,
Derived from:Maize / potato -			Hungary, Italy, Poland,
Non declarable Carrier			Slovakia, Spain, The
			Netherlands, United
E101 (i) Riboflavin	Colours	<0.1%	States, China,
ETOT (I) RIBOIIAVIII	Colours	<0.176	Cillia,
Derived from:Rice			
	Stabilisers	<0.1%	North Koroo South
E464 Hydroxypropyl	Stabilisers	<0.176	North Korea, South
methyl cellulose			Korea,
Davis and formal background and			
Derived from:Hydroxypropyl methyl cellulose			
E1520 Propan-1,2-diol;	Humectant	<0.1%	France, Germany, Spain,
· ·	Humeciani	<0.176	The Netherlands,
propylene glycol			The Netherlands,
Dariyad fram: Synthatia Nam			
Derived from:Synthetic - Non declarable carrier			
E500ii Sodium	Acidity Pogulator	<0.1%	United States,
Bicarbonate	Acidity Regulator	NO. 1 /0	Officed States,
Dicarbonate			
Derived from:Ore trona /			
None declarable carryover			
additive			
E551 Silicon dioxide	Anti-caking agent	<0.1%	United States,
	, and baking agont	30.170	James States,
Derived from:Mineral quartz /			
Sand. None declarable			
carryover additive			
	l		

Document Number QP18023 Issue 2 Date

Written By

Authorised By

08/03/2022

L.Lisle

Page 3/7



E341 (iii) Tricalcium phosphate	Anti-caking agent	<0.1%	Germany,
Derived from:Calcium - from plant / Non declarable carryover additive.			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No.			
CN19/10539. Non declarable carrier			
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech
Derived from:Maize /			Republic, Egypt, El
molasse (beet or cane) - Non declarable carryover additive			Salvador, Ethiopia,
deciarable carryover additive			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; Glazing agent: Shellac; Colours: Anthocyanin, Beetroot, Riboflavin; Stabilisers: Modified Cellulose.

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			

Additional Information	
Additional information	

Allergen Statement
This product is free from allergens

Document Issue Number QP18023

Date

Written By

Authorised By

08/03/2022 L.Lisle

Page 4/7



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	1648.0
Energy Kcal	390.0
Fat	5.0
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	85.7
Sugars	78.6
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.

Document Number QP18023 Issue

Date

Written By

Authorised By

08/03/2022 L.Lisle

Page 5/7



Packaging						
Component	Material	Size	Guage	Weight	Qty per	Total weight
Component					pack	per pack
Interleave	Pearlised P	365mm x	35 Micron	4.2g	15	63g
Sheets	olypropylene	480mm				
Backing	Kraft Paper	350mm x		29g	15	435g
Paper	with (MDPE)	480mm				
	Medium					
	Density					
	Polyethylene					
	coated					
Standard	Corrugated	495mm x		214g	1	214g
Pizza Box	Card - 200	405mm x				
	KRAFT	30mm				
Smaller	Cardboard	585mm x		875.3g	1	875.3g
Outer Box		405mm x				
		213mm				

M&S Approved Sites		
Supplier	0	
Supplier Code		
Manufacturing Site		

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	No
Kosher	Yes without Certification	Halal	Yes without Certification

Tariff Code	
17 04 90 99 91	

Document Number QP18023

Issue 2 Date

Written By

Authorised By

08/03/2022 L.Lisle

Page 6/7



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.

Document Number QP18023 Issue

Date

08/03/2022

Written By

Authorised By

L.Lisle

Page 7/7