Finished Product Specification	
Product Code	BA101386
Product Name	Mini Eyes SP-WB - No Cel
Legal Description	Printed Sugar Paste
Medium	Sugar Paste
Specification Date	25/03/2026
Specification Version Number	10

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

For use as cake decorations, not for resale.

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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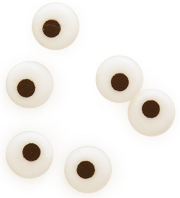
TECHNICAL	sales1@bakeart.co.uk



Height 1.9mm Diameter 10mm
Average unit weight: 0.14 g
Case size - 4335 units

Full recipe			
Ingredient Name	**Function**	**%**	**Country Of Origin**
Sugar Derived from: Beet. Sugar not filtered with bone char Beet & plant-derived anti caking agent (carryover)	Base	72.671445	Belgium, Netherlands, UK, United Kingdom
Glucose Syrup Derived from: Wheat (not declarable) (Brix: 82.2 - 83.2%)	Base	12.935	France,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from: Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	4.975	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup Derived from: Beet (Brix: 67.5 - 69.5%)	Base	3.98	Netherlands,
E414 Gum Arabic Derived from: Vegetable - Stems of Acacia Senegal	Thickeners	1.4925	Sudan (not South Sudan) ,
E415 Xanthan Gum Derived from: Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer	Thickeners	1.4925	Austria,
E422 Glycerol Derived from: Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration. Derived from vegetable fat	Humectant	0.995	Germany,
E471 Mono- and diglycerides of fatty acids Derived from: Palm (RSPO-SG)	Emulsifier	0.995	Denmark,
Water	Base	0.1557	United Kingdom,
E163 Anthocyanin	Colours	0.0676	Canada, China (Not

Derived from: Red cabbage extract, Extraction method NOT from Lake Red Cabbage. This colour ingredient is a permitted food additive (colour) and is declared as E163. It complies with EU/UK food additive legislation and the applicable purity criteria. Any stabilisers or carriers present are permitted carry over and do not require declaration. Produced by extraction, not a lake colour.			Xinjiang Region)
Lecithins Derived from: Sunflower	Emulsifier	0.05555	Spain,
Maize starch Derived from: Maize - Eurofins Valid IT Non GMO - Cert No. 2401622	Thickeners	0.0481	The Netherlands,
Maltodextrin Derived from: Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO Potato, Maize. Non GMO. Non declarable carrier, serves no function in finished product.	Carriers	0.0472125	, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden,
Potassium sorbate Derived from: Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of more than 10mg/kg. Non declarable carrier.	Preservatives	0.0305625	China (Not Xinjiang Region),
Beetroot Derived from: Beta	Colours	0.0256225	France, Germany, Poland,

Vulgaris (Red Beetroot), containing betanin as the principal pigment. This colour ingredient is a permitted food additive (colour) and is declared as E162. It complies with EU/UK food additive legislation and the applicable purity criteria. Any stabilisers or carriers present are permitted carry over and do not require declaration. Produced by extraction, not a lake colour. Beta Vulgaris (Red Beetroot), containing betanin as the principal pigment. This colour ingredient is a colouring foodstuff produced via non selective extraction in accordance with the EU Commission Guidance Notes on Colouring Foods and the NATCOL Code of Practice. It is not a food additive and therefore does not carry an E number.			
Maltodextrin Derived from: Tapioca / None declarable carrier	Base	0.017353	Malaysia,
Riboflavin Derived from: Rice	Colours	0.00925	China (Not Xinjiang Region),
Propan-1,2-diol; propylene glycol Derived from: Synthetic.Non declarable.No function in final product	Carriers	0.00333	, France, Germany, Netherlands, Spain,
Sodium Bicarbonate Derived from: Ore trona / None declarable carryover	Acidity Regulator	0.001295	United States,

additive			
Silicon dioxide Derived from: Mineral quartz / Sand. None declarable carryover additive	Anti-caking agent	0.000777	United States,
E341 (iii) Tricalcium phosphate Derived from: Plant origin calcium salts. Carryover additive; declaration not required in the final product under EU additive legislation. Function: anti caking agent. Subcomponent of sugar and not removable. Prevents clumping.	Anti-caking agent	0.000555	Germany,
E300 Ascorbic acid Derived from: Maize. Non GMO. Non declarable serves no function in finished product.	Antioxidants	0.00037	China (Not Xinjiang Region),
Citric Acid Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	0.0002775	Austria, France, Germany, Switzerland,

Ingredients Declaration
Sugar, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: E414 Gum Arabic , E415 Xanthan Gum, Maize starch; Emulsifier: E471 Mono- and diglycerides of fatty acids, Lecithins; Humectant: E422 Glycerol; Colours: E163 Anthocyanin, Beetroot, Riboflavin.

Allergen Statement:
This product is free from allergens

Nutritional Information	
Energy KJ	1700
Energy Kcal	399.75
Fat	4.5
Fat (Saturated)	0.35
of which mono-unsaturates	0
of which polysaturates	0
Carbohydrates	86.05
Sugars	78.5
of which polyols	0
of which starch	0
Protein	0
Sodium	0
Salt	0
Fibre	0
Moisture	0
Ash	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.

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 Sufferers	Yes	Lacto-Ovo Vegetarians	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without certification	Halal	Yes without certification

Finished Product Microbiological Standards:					
Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Entero-bacteriaceae	<100	100	cfu/g	External Lab	Annual
E.Coli	<10	<10	cfu/g	External Lab	Annual
Yeast	<10(3)	1000	cfu/g	External Lab	Annual
Staphylococcus	<20	100	cfu/g	External Lab	Annual
Salmonella species	Not detected	Not detected	cfu/g	External Lab	Annual

Tariff Code:
1704909999

Additional Information:
There is no additional information for this product

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

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.