



Finished Product Specification	
Product Code	BA103613
Product Name	Stitch & Leaf Flat 3 Holly SP-WMgr-
	Glz
Legal Description	Printed Sugar Paste
Medium	Sugar Paste
Specification Date	08/01/2021
Specification Version Number	1

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
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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:56mm B:51mm D:mm Average unit weight: 2.6 g Case size - 360 units

Document Issue Number QP18023 1 Date

Written By

Authorised By



Full recipe					
	Function	%	Country Of Origin		
Ingredient Name					
Sugar	Base	71.64155	United Kingdom,		
Derived from:Beet	Dana	40.74	Dalaina France Hali		
Glucose Syrup	Base	12.74	Belgium, France, Italy, Spain, United Kingdom,		
Derived from:Maize, Wheat, Potato			Spain, Officed Kingdom,		
Palm Oil	Base	4.9	Indonesia, Malaysia,		
			Papua New Guinea,		
Derived from:Palm					
Water	Base	3.4039	United Kingdom,		
Dariyad fram:Maina					
Derived from:Mains E414 Gum arabic	Emulsifier	2.45	Chad, Nigeria, Senegal,		
		2.10	Sudan,		
Derived from:Acacia Senegal					
E422 Glycerol	Humectant	1.47	Belgium, France,		
			Germany, Romania,		
Derived from:Rapeseed	F 1.20	0.00	Ukraine,		
E471 Mono - and	Emulsifier	0.98	Denmark,		
Diglycerides of Fatty Acids					
Derived from:Palm					
E415 Xanthan Gum	Stabilisers	0.98	Austria,		
			<u> </u>		
Derived from:Xanthomonas					
Campestris	Door	0.05	Haite d Minard		
Ethanol	Base	0.65	United Kingdom,		
Derived from:Grain					
E904 Shellac	Glazing agent	0.3	Germany, United States,		
	<b>5 6</b>		,		
Derived from:Lac					
Maize starch	Thickeners	0.1495	The Netherlands,		
Davis and frames Marin					
Derived from:Maize E101 (i) Riboflavin	Colours	0.1031	China,		
L TOT (I) MIDOIIAVIII	Colours	0.1001	Jima,		
Derived from:Rice					
E322 Lecithins	Emulsifier	<0.1%	Spain,		
Derived from:Sunflower	Paga	<0.1%	Cormony		
Vegetable Oil	Base	<u.1%< td=""><td>Germany,</td></u.1%<>	Germany,		
Derived from:MCT derived					
from Coconut					
Spirulina Powder	Colouring foodstuff	<0.1%	China, United States,		
Derived from:Arthrospira					
Plantensis Algae Trehalose	Stabilisers	<0.1%	China, India, United States		
	J.420010	10.770	Sa, maia, ormou otatos		
Derived from:Beet / Cane					

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E464 Hydroxypropyl	Stabilisers	<0.1%	North Korea, South Korea,
methyl cellulose			
Derived from:Hydroxypropyl			
methyl cellulose			
E341 (iii) Tricalcium	Anti-caking agent	<0.1%	Germany,
phosphate			
Derived from:Calcium			
E331 Sodium citrates	Carriers	<0.1%	China,
Derived from:Sodium Salts of			
Citric Acid			

## **Ingredients Declaration**

Ingredients: Sugar, Glucose Syrup, Palm Oil, Emulsifier: E414 Gum Arabic, Mono - and Diglycerides of Fatty Acids, Lecithins; Water, Humectant: Glycerol; Stabilisers: Xanthan Gum, Modified Cellulose; Glazing agent: Shellac; Thickeners: Maize starch; Colours: Riboflavin; Colouring foodstuff: Spirulina.

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	

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	1584.0
Energy Kcal	373.4
Fat	5.1
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	81.9
Sugars	74.8
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	Packaging						
Component	Material	Size	Guage	No Per Pack	Weight	Qty per	Total weight
<del></del>	Danie	050		rack	00.	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					

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	Yes
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

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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	
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.