



Finished Product Specification	
Product Code	BA103674
Product Name	Flat 1 Mini English Holly RM-Mgr-
	Glz
Legal Description	Coloured Sugar
Medium	Rotary Moulded
Specification Date	27/09/2022
Specification Version Number	1

RSPO Certification	Segregated	
RSPO Membership Number	9-1583-16-000-00	
RSPO Certificate	BMT-RSPO-000776	
Download current RSPO certificate	http://bakeart.co.uk/certificates&policies.php	

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	



Product Dimensions: H:mm L:19mm B:28mm D:mm
Average unit weight: 0.7 g
Case size - 840 units

**Ingredients Declaration** 

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	69.74778	Belgium, The Netherlands, United
Derived from:Beet. Sugar not			Kingdom,
filtered with bone char			9,

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		T	
Glucose Syrup	Base	12.42084	France,
Derived from:Wheat (not declarable)			
Vegetable Fat (Palm Kernel, Palm Oil)	Base	4.77725	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Derived from:Palm kernel (56%) Palm Oil (44%) RSPO- SG			
Invert Sugar Syrup	Base	3.8218	The Netherlands,
Derived from:Beet (Brix: 67.5 - 69.5%)			
Maltodextrin  Derived from:Corn - SGS  Non GMO Cert No. SK19/2968 - Non declarable carrier	Carriers	1.71963	Austria, Belgium, Bulgaria, China, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, The Netherlands, Ukraine, United Kingdom,
E415 Xanthan Gum	Thickeners	1.43317	Austria,
Derived from:Fermentation with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	1.43317	Sudan,
Derived from:Vegetable - Stems of Acacia Senegal			
E422 Glycerol	Humectant	0.95545	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 Diglycerides of Fatty Acids	Emulsifier	0.95545	Denmark,
Derived from:Palm (RSPO- SG)			
Sunflower oil	Base	0.75438	China, India, United Kingdom,
Derived from:Sunflower - Non declarable carrier			anguom,
Ethanol	Carriers	0.65	United Kingdom,
Derived from:Grain, Non declarable carrier			
Water	Base	0.3564	United Kingdom,

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E904 Shellac	Glazing agent	0.3	Germany, United States,
Dariyad framyl og (Karria			
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	Otal Waren	0.00570	
Trehalose	Stabilisers	0.22572	China, India, United
			States,
Derived from:Sugar from Beet - Non declarable carrier			
Safflower	Colouring foodstuff	0.19107	China,
Salliowei	Colouring loodstall	0.19107	Crima,
Derived from:Safflower			
Extract (Carthamus			
Tinctorius).			
Spirulina Concentrate	Colouring foodstuff	0.1782	China, India, United
	_		States,
Derived from:Arthrospira			
Platensis Algae			
Vegetable Oil	Base	<0.1%	Germany,
Derived from:MCT - from			
Coconut. refined, bleached &			
deodorised, Non declarable Carrier			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
	rio.a, riogaiatoi		· · · · · · · · · · · · · · · · · · ·
Derived from:Corn - Non			
GMO Cert IP-			
QDC-201806017 - Non			
declarable carryover additive			

## **Ingredients Declaration**

Ingredients: Sugar, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colouring foodstuff: Safflower, Spirulina Concentrate; Glazing agent: Shellac.

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**

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## **Allergen Statement**

This product is free from allergens

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	1598.0
Energy Kcal	377.7
Fat	4.9
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	82.6
Sugars	75.8
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.

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M&S Approved Sites	
Supplier	0
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	Yes	Lacto-Ovo Vegetarian	Yes
Sufferers			
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	No
Kosher	Yes without Certification	Halal	Yes without Certification

Microbiological Standards

Microorganism	Typical	Maximum	Units	Method	Frequency
TVC	10,000	50,0000	Cfu/g	External Lab	annual
Enterobacteriaceae	100	1000	Cfu/g	External Lab	annual
E.coli	<10	10	Cfu/g	External Lab	annual
Yeast	<100	1000	Cfu/g	External Lab	annual
Staphylococcus Aureus	<10	100	Cfu/g	External Lab	annual
Salmonella Species	Not detected	Not detected	Cfu/g	External Lab	annual

Tariff Code	
17 04 90 99 91	

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### **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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