	<b>Finished Product Specification</b>	
	Product Code	BA103678
	Product Name	Midi Bow Tie Ginger Pal SP-CarBR-Glz
	Legal Description	Printed Sugar Paste
	Medium	Sugar Paste
	Specification Date	24/03/2022
	Specification Version Number	4

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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TECHNICAL	technical@bakeart.co.uk



Product Dimensions: H:1.9mm L:35mm B:24mm D:mm  
Average unit weight: 1.5 g  
Case size - 1470 units

**Ingredients Declaration**

Ingredient Name	Function	%	Country Of Origin
Sugar  Derived from:Beet / Anti-caking agent from plantSugar Beet / Non declarableBeet	Base	69.33755	Germany, United Kingdom

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Glucose Syrup Derived from:Maize - SGS Non GMO Cert: NL18/819943203Wheat	Base	13.04849	France, Spain
Vegetable Oil Derived from:MCT - from Coconut. refined, bleached & deodorised, Non declarable CarrierPalm (RSPO - SG)	Base	3.94126	Colombia, Costa RicaEcuadorGermanyGuatemalaHondurasIndonesiaMalaysiaPanamaPapua New GuineaSolomon IslandsThailand
Water Derived from:local source - mineral / Non declarablePotable Mains	Base	2.40218	United Kingdom,
E414 Gum arabic Derived from:Acacia Senegal	Stabilisers	2.1607	Germany,
E150a Plain caramel Derived from:Sucrose	Colours	1.87347	Spain,
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	1.4381	China,
E422 Glycerol Derived from:Rapeseed	Humectant	1.10736	Belgium, France, Germany, The Netherlands, United Kingdom,
E341 (iii) Tricalcium phosphate Derived from:Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.9941	Germany,
Maltodextrin Derived from:Maize / potato - Non declarable CarrierVegetable (potato), None declarable carrierMaize - SGS Non GMO Cert: NL18/819943203	Carriers	0.69171	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
Fructose Derived from:Maize	Base	0.67522	Turkey,
Dextrose Derived from:Wheat	Base	0.67522	Belgium,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.46917	France, GermanyPolandUnited Kingdom

Ethanol  Derived from:Grain, Non declarable carrier	Carriers	0.325	United Kingdom,
E904 Shellac  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	Glazing agent	0.15	Germany, United States,
Maize starch  Derived from:Maize - Eurofins Valid IT Non GMO - Cert No. 2401461	Thickeners	0.11475	The Netherlands,
E322 Lecithins  Derived from:Sunflower	Emulsifier	0.1089	Spain,
E471 Mono - and Diglycerides of Fatty Acids  Derived from:Palm Oil	Emulsifier	0.10803	Denmark,
E1520 Propan-1,2-diol; propylene glycol  Derived from:Synthetic - Non declarable carrier	Humectant	<0.1%	France, Germany, Spain, The Netherlands,
E163 Anthocyanins  Derived from:Red cabbage extract, Extraction method NOT from LakeRed Cabbage - Extraction from Aluminium Lake	Colours	<0.1%	Canada, China
Maltodextrin  Derived from:Tapioca / None declarable carrierPotato - Non declarable carrier	Base	<0.1%	Belgium, MalaysiaThe Netherlands
E1450 Starch sodium octenyl succinate  Derived from:Corn (maize) - Non GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and their amendments, Non declarable carryover additive	Carriers	<0.1%	United States,

E202 Potassium sorbate  Derived from: Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of more than 10mg/kg - Non declarable carrier Synthetic, None declarable carryover additive	Preservatives	<0.1%	China, Germany
E101 (i) Riboflavin  Derived from: Rice	Colours	<0.1%	China,
E160a Carotenes  Derived from: Algal - Dunaliella salina	Colours	<0.1%	Australia,
E464 Hydroxypropyl methyl cellulose  Derived from: Hydroxypropyl methyl cellulose	Stabilisers	<0.1%	North Korea, South Korea,
E300 Ascorbic Acid  Derived from: Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No. CN19/10539. Non declarable carrier	Acidity Regulator	<0.1%	China,
Sunflower oil  Derived from: Sunflower seeds, None declarable carrier	Base	<0.1%	United Kingdom,
E307 Alpha-tocopherol  Derived from: Synthetic, None declarable carryover additive	Antioxidants	<0.1%	Germany,
E300 Ascorbic acid  Derived from: Corn (maize) - Non GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and amendments, None declarable carryover additive	Antioxidants	<0.1%	China,
E500ii Sodium Bicarbonate  Derived from: Ore trona / None declarable carryover additive	Acidity Regulator	<0.1%	United States,

E330 Citric Acid  Derived from:Maize / molasse (beet or cane) - Non declarable carryover additive	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,
E551 Silicon dioxide  Derived from:Mineral quartz / Sand. None declarable carryover additive	Anti-caking agent	<0.1%	United States,

### Ingredients Declaration

Ingredients: Sugar, Stabilisers: Gum arabic, Xanthan Gum, Modified Cellulose; Colours: Plain Caramel, Beetroot, Anthocyanin, Riboflavin, Carotenes; Humectant: Glycerol; Fructose, Dextrose, Emulsifier: Lecithins, Mono - and Diglycerides of Fatty Acids; Glazing agent: Shellac; Thickeners: Maize starch.

### Allergy Information

<b>Peanuts</b>	-	<b>Sesame</b>	-
<b>Fish</b>	-	<b>Eggs</b>	-
<b>Soya</b>	-	<b>Milk</b>	-
<b>Lupin</b>	-	<b>Nuts</b>	-
<b>Celery</b>	-	<b>Mustard</b>	-
<b>Crustaceans</b>	-	<b>Molluscs</b>	-
<b>Cereals</b>	-	<b>Sulphur Dioxide</b>	-
+ Product contains, +/- Product may contain, - Does not contain			

### Additional Information

### 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	1513.0
Energy Kcal	360.4
Fat	4.0
Fat (Saturated)	0.6
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	80.5
Sugars	73.3
	<i>of which polyols</i> 0.0
	<i>of which starch</i> 0.0
Protein	0.0
	<i>Sodium</i> 0.0
Salt	0.0
	<i>Fibre</i> 0.0
	<i>Moisture</i> 0.0
	<i>Ash</i> 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

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

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	No
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

Suitable For:			
Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarian	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	No
Kosher	Yes without Certification	Halal	Yes without Certification

Tariff Code
17 04 90 99 91

## 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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