



Finished Product Specification	
Product Code	BA104512
Product Name	Boney Skeleton SP-WB-Glz
Legal Description	Printed Sugar Paste
Medium	Sugar Paste
Specification Date	14/06/2021
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
CONTACT	Tony Wadley
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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:20mm B:25mm D:mm Average unit weight: 0.9 g Case size - 5 kg

Document Number QP18023 Issue

Date

Written By

Authorised By

14/06/2021

L.Lisle

Page 1/6



Full recipe			
	Function	%	Country Of Origin
Ingredient Name			
Sugar	Base	71.83507	United Kingdom,
_			
Derived from:Beet			
Glucose Syrup	Base	12.83317	France,
Derived from:Wheat	D	4.07004	Outside Outs Bin
Vegetable Oil	Base	4.07024	Colombia, Costa Rica,
Derived from:Palm (RSPO -			Ecuador, Guatemala, Honduras, Indonesia,
SG)MCT derived from Coconut			Malaysia, Panama, Papua
, , , , , , , , , , , , , , , , , , , ,			New Guinea, Solomon
			Islands, Thailand,
Water	Base	3.16857	United Kingdom,
. rate.	2400	0.10007	ormed ranguem,
Derived from:Potable Mains			
E414 Gum arabic	Stabilisers	2.23186	Germany,
			-
Derived from:Acacia Senegal			
E415 Xanthan Gum	Stabilisers	1.485	China,
Derived from:Xanthomonas			
Campestris E422 Glycerol	Humectant	1.14383	Belgium, France,
L422 Glyceror	Turrectant	1.14303	Germany, The Netherlands
Derived from:Rapeseed			United Kingdom,
E341 (iii) Tricalcium	Anti-caking agent	1.03021	Germany,
phosphate	rana salang agoni		Johnson,
Derived from:Calcium			
Dextrose	Base	0.69746	Belgium,
Derived from:Wheat	<u> </u>	0.00=10	<del> </del>
Fructose	Base	0.69746	Turkey,
Derived from:Maize			
Ethanol	Carriers	0.325	United Kingdom,
Luianoi	Carriers	0.323	Officea Kingdom,
Derived from:Grain			
E904 Shellac	Glazing agent	0.15	Germany, United States,
	0 0		
Derived from:Lac			
E471 Mono - and	Emulsifier	0.11159	Denmark,
Diglycerides of Fatty Acids			
Destruction D. L. C.			
Derived from:Palm Oil Maize starch	Thickeners	<0.1%	The Netherlands,
IVIAIZE SIAIUI	HILLIGITEIS	V. 1 /0	The Netherlands,
Derived from:Maize			
E322 Lecithins	Emulsifier	<0.1%	Spain,
	-		
Derived from:Sunflower			
Maltodextrin	Base	<0.1%	Malaysia,
Derived from:TapiocaPotato			

Document Number QP18023 Issue

Date

14/06/2021

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E163 Anthocyanins	Colours	<0.1%	Canada,
,			,
Derived from:Red cabbage			
extract, Extraction method NOT from LakeRed Cabbage			
Extraction method Aluminum			
Lake			
E101 (i) Riboflavin	Colours	<0.1%	China,
Derived from:Rice			
E464 Hydroxypropyl	Stabilisers	<0.1%	North Korea, South Korea,
methyl cellulose			
Derived from:Hydroxypropyl			
methyl cellulose		1 2 12/	
Maltodextrin	Carriers	<0.1%	Austria, Czech Republic,
Derived from:maize &/or potato			France, Germany, Hungary,
Derived from maize &/or potato			Italy, Poland, Slovakia, Spain, The Netherlands,
			United States,
E202 Potassium sorbate	Preservatives	<0.1%	China,
		101170	J
Derived from:sorbic acid and			
potassium hydroxide			
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.			
E500ii Sodium Bicarbonate	Acidity Regulator	<0.1%	United States,
	, 0		,
Derived from:ore Trona			
E551 Silicon dioxide	Anti-caking agent	<0.1%	United States,
Derived from:mineral quartz or			
sand			
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium,
			Belize, Czech Republic,
Derived from:maize or molasse			Egypt, El Salvador, Ethiopia,
(beet or cane)			France, Germany, Hungary,
			India, Indonesia, Mexico,
			Poland, Romania, Russian
			Federation, Slovakia, The
			Netherlands,

## **Ingredients Declaration**

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

Document Issue Number QP18023 1 Date

14/06/2021

Written By

Authorised By

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Page 3/6



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
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	1559.8
Energy Kcal	370.2
Fat	4.2
Fat (Saturated)	0.6
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	82.9
Sugars	75.7
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 Issue Date Written By Number

QP18023 1 14/06/2021 L

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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 . Date

14/06/2021

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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.

Document Number QP18023 Issue

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