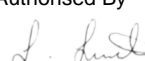
	Finished Product Specification	
	Product Code	BA104568
	Product Name	Midi Bow Tie Ginger Pal SP-CarBR-Glz-IG-Trag
	Legal Description	Printed Sugar Paste
	Medium	Sugar Paste
	Specification Date	21/06/2021
	Specification Version Number	1

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
TELEPHONE	07966 793806
EMAIL	tony@bakeart.co.uk
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:1.9mm L:35mm B:24mm D:mm
Case size - 980 units

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:BeetSugar Beet	Base	69.00152	United Kingdom,
Glucose Syrup Derived from:Wheat	Base	12.98586	Spain,
Vegetable Oil Derived from:MCT derived from CoconutPalm (RSPO - SG)	Base	3.92246	Germany,
Water Derived from:local source - mineralPotable Mains	Base	2.38283	United Kingdom,
E414 Gum arabic Derived from:Acacia Senegal	Stabilisers	2.15032	Germany,
E150a Plain caramel Derived from:Sucrose	Colours	1.86448	Spain,
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	1.4312	China,
E422 Glycerol Derived from:Rapeseed	Humectant	1.10204	Belgium, France, Germany, The Netherlands, United Kingdom,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	0.98928	Germany,
Maltodextrin Derived from:maize &/or potatoVegetable (potato)Maize	Carriers	0.68101	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
Fructose Derived from:Maize	Base	0.67198	Turkey,
Dextrose Derived from:Wheat	Base	0.67198	Belgium,
E413 Tragacanth	Stabilisers	0.4728	Iran,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.45402	France,
Ethanol Derived from:Grain	Carriers	0.325	United Kingdom,
Maize starch Derived from:Maize	Thickeners	0.1625	The Netherlands,

E904 Shellac Derived from:Lac	Glazing agent	0.15	Germany, United States,
E322 Lecithins Derived from:Sunflower	Emulsifier	0.11265	Spain,
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm Oil	Emulsifier	0.10752	Denmark,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
E163 Anthocyanins Derived from:Red cabbage extract, Extraction method NOT from LakeRed Cabbage Extraction method Aluminum Lake	Colours	<0.1%	Canada,
Maltodextrin Derived from:TapiocaPotato	Base	<0.1%	Malaysia,
E1450 Starch sodium octenyl succinate Derived from:Vegetable (maize)	Carriers	<0.1%	United States,
E202 Potassium sorbate Derived from:sorbic acid and potassium hydroxideSynthetic	Preservatives	<0.1%	China,
E101 (i) Riboflavin Derived from:Rice	Colours	<0.1%	China,
E160a Carotenes Derived from:Algal - Vegetable	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	Acidity Regulator	<0.1%	China,
Sunflower oil Derived from:Sunflower seeds	Base	<0.1%	United Kingdom,
E307 Alpha-tocopherol Derived from:Synthetic	Antioxidants	<0.1%	Germany,


E300 Ascorbic acid Derived from:Vegetable (maize)	Antioxidants	<0.1%	China,
E500ii Sodium Bicarbonate Derived from:ore Trona	Acidity Regulator	<0.1%	United States,
E551 Silicon dioxide Derived from:mineral quartz or sand	Anti-caking agent	<0.1%	United States,
E330 Citric Acid Derived from:maize or molasse (beet or cane)	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,

Ingredients Declaration
Ingredients: Sugar, Glucose Syrup, Stabilisers: Gum arabic, Xanthan Gum, Tragacanth, Modified Cellulose; Colours: Plain Caramel, Beetroot, Anthocyanin, Riboflavin, Carotenes; Water, Humectant: Glycerol; Fructose, Dextrose, Emulsifier: Lecithins, Mono - and Diglycerides of Fatty Acids; Thickeners: Maize starch; 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			

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

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Nutritional Information	
Energy KJ	1512.1
Energy Kcal	358.9
Fat	4.0
Fat (Saturated)	0.5
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	80.2
Sugars	72.9
	<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	No Per Pack	Weight	Qty per pack	Total weight per pack
Backing Paper	Kraft Paper with (MDPE) Medium Density Polyethylene coated	350mm x 480mm			29g	10	290g
Interleave Sheets	Pearlised Polypropylene	365mm x 480mm	35 Micron	1000	4.2g	10	42g
Standard Pizza Box	Corrugated Card - 200 KRAFT	495mm x 405mm x 30mm		700	214g	1	214g
Outer Carton	Die Cut Corrugated Card 125 White, 125 Kraft	585mm x 405mm x 425mm		12	1167g	1	1167g

Pallet Configuration			
No Of SRD/Cases per Shipper	No Of Cases per layer	Number of layers per pallet	Total SRD/Cases per pallet
4	12	3	144
Pallet Type	Pallet Weight(Max 1.1 tonne)	Pallet Height(Max 1.5 metres)	
Euro		Max 1.5m	

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

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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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