

	<b>Finished Product Specification</b>	
	Product Code	BA104602
	Product Name	Ombles Discs & Eyes
	Legal Description	Sugar Paste
	Medium	Sugar Paste
	Specification Date	22/07/2021
	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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TECHNICAL	technical@bakeart.co.uk

Image not available.

Product Dimensions: H:mm L:mm B:mm D:mm  
Case size - 4.9 kg

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet	Base	73.44239	United Kingdom,
Glucose Syrup Derived from:WheatWheat (not declarable)	Base	6.36209	France,
Rice Flour Derived from:Rice	Base	5.2226	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Palm Oil Derived from:Palm (RSPO - SG)	Base	4.34835	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from:Potable Mainslocal source	Base	2.18699	United Kingdom,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:palm kernel, palm	Base	1.74163	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup Derived from:Beet	Base	1.3933	The Netherlands,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	0.72208	Germany,
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	0.64076	China,
Vegetable Oil Derived from:Palm (RSPO - SG)	Base	0.57806	Colombia, Costa Rica, Ecuador, Guatemala, Honduras, Indonesia, Malaysia, Panama, Papua New Guinea, Solomon Islands, Thailand,
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.52249	Austria,
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.52249	Sudan,

E422 Glycerol Derived from:Rapeseed	Humectant	0.51178	Belgium, France, Germany, The Netherlands, United Kingdom,
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm OilPalm	Emulsifier	0.36427	Denmark,
Maltodextrin Derived from:maize &/or potatoCorn	Carriers	0.35636	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E414 Gum arabic Derived from:Acacia Senegal	Stabilisers	0.31893	Germany,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.1898	France, Germany, Poland, United Kingdom,
Fructose Derived from:Maize	Base	<0.1%	Turkey,
Dextrose Derived from:Wheat	Base	<0.1%	Belgium,
Sunflower Oil Derived from:Sunflower	Carriers	<0.1%	China, India, United Kingdom,
Trehalose Derived from:Beet / CaneSugar	Stabilisers	<0.1%	China, India, United States,
Spirulina Powder Derived from:Arthrospira Plantensis Algae	Colouring foodstuff	<0.1%	China, United States,
Isopropanol Derived from:Chemical	Carriers	<0.1%	France, United Kingdom,
Safflower Derived from:Carthamus Tinctorius	Colours	<0.1%	China,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
Spirulina Concentrate Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China, India, United States,
E163 Anthocyanins Derived from:Red cabbage extract, Extraction method NOT from LakeRed Cabbage Extraction method Aluminum Lake	Colours	<0.1%	Canada,

E322 Lecithins Derived from:Sunflower	Emulsifier	<0.1%	Spain,
Zein Derived from:Corn/Maize Protein. Food Chain ID Certified. Certificate No US1594-6	Glazing agent	<0.1%	United States,
Maize starch Derived from:Maize	Thickeners	<0.1%	The Netherlands,
Maltodextrin Derived from:TapiocaPotato	Base	<0.1%	Malaysia,
E202 Potassium sorbate Derived from:sorbic acid and potassium hydroxide	Preservatives	<0.1%	China,
E422 Glycerol Derived from:Rapeseed Oil	Carriers	<0.1%	Germany, The Netherlands,
E331iii Trisodium Citrate Derived from:sodium salts from citric acid	Acidity Regulator	<0.1%	China,
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,
E300 Ascorbic Acid Derived from:Corn	Acidity Regulator	<0.1%	China,
E101 (i) Riboflavin Derived from:Rice	Colours	<0.1%	China,
E331 Sodium citrates Derived from:Sodium Salts of Citric Acid	Carriers	<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,

### Ingredients Declaration

Ingredients: Sugar, Glucose Syrup, Rice Flour, Palm Oil, Water, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic, Maize starch; Stabilisers: Xanthan Gum, Gum arabic; Vegetable Oil, Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids, Lecithins; Colours: Beetroot, Safflower, Anthocyanin, Riboflavin; Fructose, Dextrose, Colouring foodstuff: Spirulina , Spirulina Concentrate; Glazing agent: Zein.

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Number  
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Issue  
1

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22/07/2021

Written By  
L.Lisle

Authorised By



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	1682.4
Energy Kcal	397.1
Fat	6.6
Fat (Saturated)	0.9
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	83.8
Sugars	76.2
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.4
<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.

**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	Yes
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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QP18023	1	22/07/2021	L.Lisle	