	Finished Product Specification	
	Product Code	BA104635
	Product Name	Day Of The Dead Mini Skull SP-WBPu-Glz
	Legal Description	Printed Sugar Paste
	Medium	Sugar Paste
	Specification Date	06/02/2022
	Specification Version Number	

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 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:20mm B:16mm D:mm
Average unit weight: 0.7 g
Case size - 2520 units

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet	Base	71.98198	Belgium, The Netherlands, United Kingdom,
Glucose Syrup Derived from:Wheat (not declarable)	Base	12.805	France,

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Vegetable Fat (Palm Kernel, Palm Oil) Derived from:palm kernel, palm (RSPO-SG)	Base	4.925	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup Derived from:Beet	Base	3.94	The Netherlands,
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	1.4775	Austria,
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	1.4775	Sudan,
E422 Glycerol Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration	Humectant	0.985	Germany,
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG)	Emulsifier	0.985	Denmark,
Water	Base	0.341	United Kingdom,
Ethanol Derived from:Grain	Carriers	0.325	United Kingdom,
E904 Shellac Derived from:Derived from the Lac insect. Vegetarian approved. Originating processing country USA. Registered establishment no 14681930996. Heat treatment type, no formal kill but manufacturing process reduces microbial levels to an acceptable amount	Glazing agent	0.15	Germany, United States,
Maize starch Derived from:Maize - Certified Non GMO	Thickeners	0.13075	The Netherlands,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.10855	France, Germany, Poland, United Kingdom,
E322 Lecithins Derived from:Sunflower	Emulsifier	<0.1%	Spain,

E163 Anthocyanins Derived from:Red Cabbage Extraction method Aluminum LakeRed cabbage extract, Extraction method NOT from Lake	Colours	<0.1%	Canada, China
Maltodextrin Derived from:PotatoTapioca	Base	<0.1%	Belgium, Malaysia, The Netherlands
E464 Hydroxypropyl methyl cellulose Derived from:Hydroxypropyl methyl cellulose	Stabilisers	<0.1%	North Korea, South Korea,
E202 Potassium sorbate Derived from: E202 Potassium sorbate Derived from:Scorbic acid & Potassium Hydroxide. Sulphur dioxide & sulphites ARE NOT (added) at concentrations of more than 10mg/kg or 10mg/l expressed as SO2. FUNCTION carrier Not declarable	Preservatives	<0.1%	China,
Vegetable Oil Derived from:MCT derived from Coconut	Base	<0.1%	Germany,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic FUNCTION carrier Not declarable	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
Maltodextrin Derived from:maize &/or potato FUNCTION carrier Not declarable	Carriers	<0.1%	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
Spirulina Powder Derived from:Arthrospira Plantensis Algae	Colouring foodstuff	<0.1%	China, United States,
E101 (i) Riboflavin Derived from:Rice	Colours	<0.1%	China,
Trehalose Derived from:Beet / Cane. FUNCTION Stabiliser Not declarable	Stabilisers	<0.1%	China, India, United States,
E300 Ascorbic Acid Derived from:Corn - Certified Non GMO FUNCTION acidity regulator Not declarable	Acidity Regulator	<0.1%	China,

E500ii Sodium Bicarbonate Derived from:Ore trona. FUNCTION acidity regulator. Not declarable	Acidity Regulator	<0.1%	United States,
E341 (iii) Tricalcium phosphate Derived from:Calcium FUNCTION anti-caking agent Not declarable	Anti-caking agent	<0.1%	Germany,
E551 Silicon dioxide Derived from:mineral quartz or sand. FUNCTION anticaking agent. Not declarable	Anti-caking agent	<0.1%	United States,
E330 Citric Acid Derived from:maize or molasse (beet or cane) FUNCTION acidity regulator Not declarable	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,
E331 Sodium citrates Derived from:Sodium Salts of Citric Acid FUNCTION carrier Not declarable	Carriers	<0.1%	China,

Ingredients Declaration

Ingredients: Sugar, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic, Maize starch; Emulsifier: Mono - and Diglycerides of Fatty Acids, Lecithins; Humectant: Glycerol; Colours: Beetroot, Anthocyanin, Riboflavin, Sodium citrates; Glazing agent: Shellac; Stabilisers: Modified Cellulose; Colouring foodstuff: Spirulina.

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

Document Issue Date Written By Authorised By
Number QP18023 06/02/2022 L.Lisle



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	1644.0
Energy Kcal	388.7
Fat	5.0
Fat (Saturated)	0.7
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	85.4
Sugars	78.3
<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.

M&S Approved Sites

Supplier	0
Supplier Code	
Manufacturing Site	

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	details not entered - if required contact your sales contact
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	details not entered - if required contact your sales contact
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.