	<b>Finished Product Specification</b>	
	Product Code	BA104642
	Product Name	Mini Aster RM-PW-PI-Glz-Veg
	Legal Description	Sugar Paste with a Pipe Iced decoration
	Medium	Sugar Paste
	Specification Date	20/07/2021
	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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OUT OF HOURS	07966 793806 (Tony Wadley, Director) 01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk



Product Dimensions: H:mm L:mm B:mm D:25mm

Average unit weight: 1 g

Case size - 680 units

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QP18023	1	20/07/2021	L.Lisle	

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet	Base	72.03462	United Kingdom,
Glucose Syrup Derived from:Maize/WheatWheat	Base	12.85441	France,
Vegetable Oil Derived from:Palm (RSPO - SG)	Base	4.03755	Colombia, Costa Rica, Ecuador, Guatemala, Honduras, Indonesia, Malaysia, Panama, Papua New Guinea, Solomon Islands, Thailand,
Water Derived from:local sourcePotable Mains	Base	3.05278	United Kingdom,
E414 Gum arabic Derived from:Acacia Senegal	Stabilisers	2.22762	Germany,
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	1.48218	China,
E422 Glycerol Derived from:Rapeseed	Humectant	1.14165	Belgium, France, Germany, The Netherlands, United Kingdom,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	1.02745	Germany,
Dextrose Derived from:Wheat	Base	0.69613	Belgium,
Fructose Derived from:Maize	Base	0.69613	Turkey,
Isopropanol Derived from:Chemical	Carriers	0.375	France, United Kingdom,
Maltodextrin Derived from:maize &/or potato	Carriers	0.11286	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm Oil	Emulsifier	0.11138	Denmark,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	<0.1%	France,

Zein Derived from: Corn/Maize Protein. Food Chain ID Certified. Certificate No US1594-6	Glazing agent	<0.1%	United States,
E422 Glycerol Derived from: Rapeseed Oil	Carriers	<0.1%	Germany, The Netherlands,
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, Vegetable Oil, Stabilisers: Gum arabic, Xanthan Gum; Humectant: Glycerol; Dextrose, Fructose, Emulsifier: Mono - and Diglycerides of Fatty Acids; Colours: Beetroot; Glazing agent: Zein.

**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**

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**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	1549.4
Energy Kcal	367.8
Fat	4.0
Fat (Saturated)	0.6
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	83.0
Sugars	75.9
<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.

#### Free From:

Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	Yes
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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