
	Finished Product Specification	
	Product Code	BA104689
	Product Name	Union Jack Flag SP-WRN-Glz-Veg
	Legal Description	Printed Sugar Paste
	Medium	Sugar Paste
	Specification Date	05/08/2021
	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:1.9mm L:22mm B:30mm D:mm
Average unit weight: 1.6 g
Case size - 2850 units

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet	Base	71.07404	United Kingdom,
Glucose Syrup Derived from:Wheat	Base	12.7351	France,
Vegetable Oil Derived from:Palm (RSPO - SG)	Base	4.01433	Colombia, Costa Rica, Ecuador, Guatemala, Honduras, Indonesia, Malaysia, Panama, Papua New Guinea, Solomon Islands, Thailand,
Water Derived from:Potable Mainslocal source	Base	3.27565	United Kingdom,
E414 Gum arabic Derived from:Acacia Senegal	Stabilisers	2.2148	Germany,
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	1.47	China,
E422 Glycerol Derived from:Rapeseed	Humectant	1.13509	Belgium, France, Germany, The Netherlands, United Kingdom,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	1.01911	Germany,
Isopropanol Derived from:Chemical	Carriers	0.75	France, United Kingdom,
Dextrose Derived from:Wheat	Base	0.69213	Belgium,
Fructose Derived from:Maize	Base	0.69213	Turkey,
Maize starch Derived from:Maize - IP Certificate No. 2401461	Thickeners	0.1404	The Netherlands,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.13131	France,
E322 Lecithins Derived from:Sunflower	Emulsifier	0.1263	Spain,
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm Oil	Emulsifier	0.11074	Denmark,

Zein Derived from: Corn/Maize, IP Certificate No US1594-6	Glazing agent	0.1	United States,
E163 Anthocyanins Derived from: Red Cabbage Extraction method Aluminum Lake	Colours	<0.1%	China,
E422 Glycerol Derived from: Rapeseed Oil. Supplier not part of Non-GMO scheme. Pls see statement in additional info box below.	Carriers	<0.1%	Germany, The Netherlands,
Maltodextrin Derived from: Potato	Base	<0.1%	Belgium, The Netherlands,
E202 Potassium sorbate Derived from: sorbic acid and potassium hydroxide	Preservatives	<0.1%	China,
E1520 Propan-1,2-diol; propylene glycol Derived from: Synthetic	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
Maltodextrin Derived from: maize &/or potato	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,
E464 Hydroxypropyl methyl cellulose Derived from: Hydroxypropyl methyl cellulose	Stabilisers	<0.1%	North Korea, South Korea,
Trehalose Derived from: Beet / Cane	Stabilisers	<0.1%	China, India, United States,
E101 (i) Riboflavin Derived from: Rice	Colours	<0.1%	China,
E300 Ascorbic Acid Derived from: Corn - IP Certificate No. NL18/9943226	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,

E331 Sodium citrates Derived from: Sodium Salts of Citric Acid	Carriers	<0.1%	China,
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Ingredients Declaration

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

Glycerol supplier GMO statement: 'As to the best of our knowledge we herewith confirm that the Glycerine supplied is not produced from a raw material that has been genetically modified, or that has come into contact with or is mixed with a raw material that has been genetically modified. As far as we know our product is not liable to labelling under the Regulations (EC) 1829/2003 and (EC) 1830/2003. It is not possible to warrant that the products are exempt from any traces of GMO. This is fully in line with the aforementioned regulations (compare Regulation (EC) 1829/2003, Art. 12, 2; Art. 24, 2; Art. 47).'

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	1538.5
Energy Kcal	365.1
Fat	4.1
Fat (Saturated)	0.6
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	82.1
Sugars	75.0
<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	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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