	<b>Finished Product Specification</b>	
	Product Code	BA105054
	Product Name	Smiley Pumpkins RM-O
	Legal Description	Sugar Paste
	Medium	Sugar Paste
	Specification Date	27/09/2022
	Specification Version Number	2

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776
Download current RSPO certificate	<a href="http://bakeart.co.uk/certificates&amp;policies.php">http://bakeart.co.uk/certificates&amp;policies.php</a>

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:mm L:18mm B:18mm D:mm

Average unit weight: 1.3 g

Case size - 756 units

**Ingredients Declaration**

Ingredient Name	Function	%	Country Of Origin
Sugar  Derived from:Beet. Sugar not filtered with bone char	Base	72.36256	Belgium, The Netherlands, United Kingdom,

Document Number	Issue	Date	Written By	Authorised By
QP18023	2	27/09/2022	L.Lisle	

Glucose Syrup  Derived from:Wheat (not declarable)Maize - SGS Non GMO Cert: NL18/819943203	Base	12.94122	France, Spain
Vegetable Fat (Palm Kernel, Palm Oil)  Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	4.95634	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup  Derived from:Beet (Brix: 67.5 - 69.5%)	Base	3.96507	The Netherlands,
E415 Xanthan Gum  Derived from:Fermentation with Xanthomonas campestris	Thickeners	1.4869	Austria,
E414 Gum Arabic  Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	1.4869	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	0.99127	Germany,
E471 Mono - and Diglycerides of Fatty Acids  Derived from:Palm (RSPO-SG)	Emulsifier	0.99127	Denmark,
E150a Plain caramel  Derived from:Sucrose	Colours	0.16421	Spain,
E422 Glycerol  Derived from:Vegetable Fat - Non declarable carrier	Carriers	0.145	The Netherlands,
E160c Paprika extract  Derived from:Plant extract - Capsicum Annum L.	Colours	0.125	India,

E433 Polyoxyethylene sorbitan mono-oleate; Polysorbate 80  Derived from:Vegetable Fat - Non declarable carrier	Emulsifier	0.125	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands,
Water  Derived from:Mains - Non declarable	Base	0.1	United Kingdom,
Maltodextrin  Derived from:Maize - SGS Non GMO Cert: NL18/819943203	Carriers	<0.1%	Spain,
E162 Beetroot red  Derived from:Beta vulgaris L.	Colours	<0.1%	France, Germany, Poland, United Kingdom,
E1520 Propan-1,2-diol; propylene glycol  Derived from:Synthetic - Non declarable carrier	Humectant	<0.1%	France, Germany, Spain, The Netherlands,
E301 Sodium ascorbate  Derived from:Sodium Salt of Ascorbic Acid - Non declarable carryover additive	Antioxidants	<0.1%	China,
E300 Ascorbic Acid  Derived from:Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No. CN19/10539. Non declarable carrier	Acidity Regulator	<0.1%	China,

### Ingredients Declaration

Ingredients: Sugar, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colours: Plain Caramel, Paprika extract , Beetroot.

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	1641.0
Energy Kcal	387.2
Fat	5.0
Fat (Saturated)	0.7
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	85.9
Sugars	78.7
<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	Weight	Qty per pack	Total weight per pack
Backing Paper	Kraft Paper with (MDPE) Medium Density Polyethylene coated	350mm x 480mm		29g	6	174g
Interleave Sheets	Pearlised Polypropylene	365mm x 480mm	35 Micron	4.2g	6	25.2g
Standard Pizza Box	Corrugated Card - 200 KRAFT	495mm x 405mm x 30mm		214g	1	214g
Outer Carton	Die Cut Corrugated Card 125 White, 125 Kraft	585mm x 405mm x 425mm		1167g	1	1167g

**M&S Approved Sites**

Supplier	0
Supplier Code	
Manufacturing Site	


**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

**Microbiological Standards**

Document Number	Issue	Date	Written By	Authorised By
QP18023	2	27/09/2022	L.Lisle	

Microorganism	Typical	Maximum	Units	Method	Frequency
TVC	10,000	50,0000	Cfu/g	External Lab	annual
Enterobacteriaceae	100	1000	Cfu/g	External Lab	annual
E.coli	<10	10	Cfu/g	External Lab	annual
Yeast	<100	1000	Cfu/g	External Lab	annual
Staphylococcus Aureus	<10	100	Cfu/g	External Lab	annual
Salmonella Species	Not detected	Not detected	Cfu/g	External Lab	annual

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.

Document Number	Issue	Date	Written By	Authorised By
QP18023	2	27/09/2022	L.Lisle	