	<b>Finished Product Specification</b>	
	Product Code	BA105257
	Product Name	Orange Shimmer Sugar-Glz
	Legal Description	Coloured Sugar
	Medium	Sugars
	Specification Date	23/07/2022
	Specification Version Number	1


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:mm B:mm D:mm  
Case size - 5 kg

**Ingredients Declaration**

Ingredient Name	Function	%	Country Of Origin
Sugar  Derived from: Sugar Beet. Moisture content <0.10Beet	Base	97.728	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, United Kingdom,

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Maltodextrin Derived from:Potato	Base	0.8775	The Netherlands,
E414 Gum arabic Derived from:Maize	Stabilisers	0.6825	United States,
Ethanol Derived from:Wheat Grain FUNCTION Base Not declarable	Base	0.194	United Kingdom,
Ethanol Derived from:Grain, Non declarable carrier	Carriers	0.13	United Kingdom,
Sunflower oil Derived from:Sunflower	Base	0.117	United Kingdom,
E160a Carotenes Derived from:Dunaliella Salina (Algal)	Colours	<0.1%	Australia,
E904 Shellac Derived from:Lac (Kerria Lacca) - Vegetarian approved. Origin processing country USA. Registered establishment no.14681930996. Heat treatment: no formal kill, manufacturing process reduces microbial levels to an acceptable level	Glazing agent	<0.1%	Germany, United States,
E307 Alpha-tocopherol Derived from:Synthetic	Antioxidants	<0.1%	Germany,
Glycerine Derived from:Rapeseed	Base	<0.1%	Ireland,
E300 Ascorbic acid Derived from:Maize	Antioxidants	<0.1%	China,
Vegetable Oil Derived from:MCT - from Coconut. refined, bleached & deodorised, Non declarable Carrier	Base	<0.1%	Germany,
Water	Base	<0.1%	United Kingdom,

**Ingredients Declaration**

Ingredients: Sugar, Colours: Carotenes; Glazing agent: Shellac.

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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	1677.0
Energy Kcal	395.4
Fat	0.0
Fat (Saturated)	0.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	98.6
Sugars	97.7
<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.

**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	No
Kosher	Yes without Certification	Halal	Yes without Certification

**Microbiological Standards**

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**

17019100

## 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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