	Finished Product Specification	
	Product Code	BA105284
	Product Name	Dollop & Holly SP WGrR
	Legal Description	Printed Sugar Paste
	Medium	Sugar Paste
	Specification Date	23/05/2022
	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:24mm B:22mm D:mm
Average unit weight: 1.0 g
Case size - 1890 units

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet / Anti-caking agent from plantBeet. Sugar not filtered with bone char	Base	72.36456	Belgium, The NetherlandsUnited Kingdom

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	23/05/2022	L.Lisle	

Glucose Syrup Derived from:Wheat (not declarable)	Base	12.87	France,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	4.95	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup Derived from:Beet	Base	3.96	The Netherlands,
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	1.485	Sudan,
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	1.485	Austria,
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG)	Emulsifier	0.99	Denmark,
E422 Glycerol Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration	Humectant	0.99	Germany,
Water	Base	0.34305	United Kingdom,
Maize starch Derived from:Maize - Eurofins Valid IT Non GMO - Cert No. 2401461	Thickeners	0.1414	The Netherlands,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.12834	France, Germany, Poland, United Kingdom
E322 Lecithins Derived from:Sunflower	Emulsifier	<0.1%	Spain,
E101 (i) Riboflavin Derived from:Rice	Colours	<0.1%	China,
Maltodextrin Derived from:Maize / potato - Non declarable Carrier	Carriers	<0.1%	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,

E1520 Propan-1,2-diol; propylene glycol Derived from: Synthetic - Non declarable carrier	Humectant	<0.1%	France, Germany, Spain, The Netherlands,
E464 Hydroxypropyl methyl cellulose Derived from: Hydroxypropyl methyl cellulose	Stabilisers	<0.1%	North Korea, South Korea,
Spirulina Powder Derived from: Arthrospira Plantensis Algae	Colouring foodstuff	<0.1%	China, United States,
Trehalose Derived from: Beet / Cane. FUNCTION Stabiliser Not declarable	Stabilisers	<0.1%	China, India, United States,
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,
E341 (iii) Tricalcium phosphate Derived from: Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	<0.1%	Germany,
E330 Citric Acid Derived from: Maize / molasse (beet or cane) - Non declarable carryover additive	Acidity Regulator	<0.1%	Austria, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, 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: Gum Arabic, Xanthan Gum, Maize starch; Emulsifier: Mono - and Diglycerides of Fatty Acids, Lecithins; Humectant: Glycerol; Colours: Beetroot, Riboflavin; 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

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	1645.0
Energy Kcal	388.3
Fat	5.1
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
Interleave Sheets	Pearlised Polypropylene	365mm x 480mm	35 Micron	4.2g	15	63g
Backing Paper	Kraft Paper with (MDPE) Medium Density Polyethylene coated	350mm x 480mm		29g	15	435g
Standard Pizza Box	Corrugated Card - 200 KRAFT	495mm x 405mm x 30mm		214g	1	214g
Smaller Outer Box	Cardboard	585mm x 405mm x 213mm		875.3g	1	875.3g

M&S Approved Sites

Supplier	0
Supplier Code	
Manufacturing Site	

Free From:

Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	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 Issue Date Written By Authorised By
Number 1 23/05/2022 L.Lisle
QP18023



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.

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QP18023	1	23/05/2022	L.Lisle	