



RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776
Download current RSPO certificate	http://bakeart.co.uk/certificates&policies.php

SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
	Ashington
	Northumberland
	NE63 0YH
CONTACT	Tony Wadley
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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:10mm B:10mm D:mm Case size - 5 kg

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	73.675	Belgium, Finland, Germany,
Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plantBeet - Non declarable carrier			NetherlandsUnited Kingdom

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Rice Flour	Base	6.1	Portugal, Spain,
Derived from:Rice. Tested anually for pesticides			
(multiscreen), mycotoxins (aflatoxins, ohratoxin A),			
Heavy metals (cadmium, lead & arsenic). In accordance with			
EC regulations 1829/2003 &			
1830/2003 does not require GMO labelling declaration			
Glucose Syrup	Base	5.278	France,
Derived from: sugar shape			
glucose syrup derived from Wheat (not declarable) (Brix:			
82.2 – 83.2%)			
Palm Oil	Base	5.07	Indonesia, Malaysia, Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG) Vegetable Fat (Palm	Base	2.03	Brazil, Colombia,
Kernel, Palm Oil)	Dasc	2.00	Indonesia, Malaysia,
Derived from:Palm kernel			Papua New Guinea,
(56%) Palm Oil (44%) RSPO- SG			
Water	Base	2.03	United Kingdom,
Invert Sugar Syrup	Base	1.624	Netherlands,
Derived from:Beet (Brix: 67.5 - 69.5%)			
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.6702	Germany,
Derived from:Calcium - from plant / Non declarable			
carryover additive. E414 Gum Arabic		0.600	Cudon (Kordofon
E414 Gum Arabic	Thickeners	0.609	Sudan (Kordofan Region),
Derived from:Vegetable -			,
Stems of Acacia Senegal E415 Xanthan Gum	Thickeners	0.609	Austria,
Derived from:Fermentation			
with Xanthomonas campestris.			
Trade name Xanthan Gum FED. Manufacturer			
Jungbunzlauer		0.5	01: (11:17: "
E415 Xanthan Gum	Stabilisers	0.5	China (Not Xinjiang Region),
Derived from:Xanthomonas Campestris			- 3 - 7/
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		.	
E422 Glycerol	Humectant	0.406	Germany,
Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration. Derived			
from vegetable fat			
E471 Mono - and	Emulsifier	0.406	Denmark,
Diglycerides of Fatty Acids			,
Derived from:Palm (RSPO-SG)			
Maltodextrin	Base	0.306	The Netherlands,
Derived from:Potato - Non declarable carrier serves no function in finished product. Non GMO in accordance with Reg (EC) No 1829/2003 & (EC) No 1830/2003 & amendments			
E414 Gum Arabic	Stabilisers	0.238	United States,
Derived from:Maize. Non declarable carrier. Non GMO in accordance with Reg (EC) No 1829/2003 & (EC) No 1830/2003 & amendments			
Maltodextrin Derived from:Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO	Carriers	0.204	, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden,
E162 Beetroot red	Colours	0.1326	France,
Derived from:Beta vulgaris L.			
Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower - Non declarable carrier			
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Dunaliella Salina (Algal) CAS No. 7235-40-7			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic - Non declarable carrier / CAS No. 4345-03-3			

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Glycerine	Base	<0.1%	Ireland,
Derived from:Rapeseed - Non Declarable carrier. Non GMO in accordance with Reg (EC) No 1829/2003 & (EC) No 1830/2003 & amendments			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Derived from:Maize - Non declarable carrier / Non GMO in accordance with Reg (EC) No 1829/2003 & (EC) No 1830/2003 inc amendments			
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, France, Germany, Switzerland,
Derived from:Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO			Germany, Gwitzenand,

Ingredients Declaration

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

Allergy Information			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	Sulphur Dioxide	-
+ Product contains, +/- Pr	oduct 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

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Nutritional Information	
Energy KJ	1706.0
Energy Kcal	403.1
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	84.3
Sugars	76.3
of which polyols	0.0
of which starch	0.0
Protein	0.4
Sodium	0.0
Salt	0.0
Fibre	0.0
Moisture	0.0
Ash	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						
	Material	Size	Guage	Weight	Qty per	Total weight
Component					pack	per pack
Bag - Blue	Polythene	419mm x	60mu	31g	2	62g
		686mm				
Jar Box	Cardboard	325mm x	Double Wall	266g	1	266g
		225mm x				
		125mm				

Palm Oil Percentage	
Total Palm Oil (%)	6.36
Total Palm Kernel (%)	1.14
Total Palm Oil & Palm Kernel in product (%)	7.5

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

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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	Yes	Lacto-Ovo Vegetarian	Yes
Sufferers			
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
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	
Tariff Code	
17 04 90 99 91	

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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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