



Finished Product Specification	
Product Code	BA105696
Product Name	Sovereign Gold Shimmer Sugar-Glz-
	Veg
Legal Description	Coloured Sugar with a Metallic
	Finish
Medium	Sugars
Specification Date	08/09/2022
Specification Version Number	4

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

**Ingredients Declaration** 

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	95.79	Denmark, Finland,
			Germany, Lithuania,
Derived from:Beet/ Moisture			Poland, Slovakia,
<0.05%			
E555 Potassium	Carriers	1.8655	Brazil,
aluminium silicate			
Derived from:Mica. FUNCTION carrier Not declarable			

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E172 Iron oxides	Colours	1.0045	Brazil,
Derived from:Mineral			
Isopropanol	Carriers	0.72	France, United Kingdom,
			_
Derived from:Chemical			
FUNCTION carrier. Not			
declarable due to evaporation			
during production process &			
application. Not detectable in			
finished product			
Ethanol	Base	0.3686	United Kingdom,
Derived from:Wheat Grain			
FUNCTION Base Not			
declarable			
Water	Base	0.1074	United Kingdom,
Derived from:local source			
Maize Protein	Glazing agent	<0.1%	United States,
Derived from:Corn/Maize, IP			
Certificate No US1594-6.			
Label as maize protein/corn			
protein.			
E422 Glycerol	Carriers	<0.1%	Germany, The
			Netherlands,
Derived from:Rapeseed.			
Supplier not part of non-GMO			
scheme. Supplier stat: 'The			
Glycerine supplied is not			
produced from RM that has			
been GM and/or has come			
into contact/been mixed RM			
that has been GM. The			
product is not liable to			
labelling under the Reg			
(EC)1829/2003 &			
(EC)1830/2003. It's not			
possible to warrant the product is exempt from traces			
of GMO. This is in line with reg			
(compare Reg (EC)			
1829/2003, Art.12, 2; Art.24,			
2; Art. 47).'			
2, Att. 41).			

Ingredients: Sugar, Colours: Iron oxides; Glazing agent: Maize Protein.

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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	1628.0
Energy Kcal	383.2
Fat	0.0
Fat (Saturated)	0.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	95.8
Sugars	95.8
of which polyols	0.0
of which starch	0.0
Protein	0.0
Sodium	0.0
Salt	0.0
Fibre	0.0
Moisture	0.0
Ash	0.0

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## **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 Sweetners	Yes	Preservatives	Yes
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

Suitable For:	Suitable For:						
Nut/Seed Allergy	Yes	Lacto-Ovo Vegetarian	Yes				
Sufferers							
Lactose Intolerance	Yes	Vegetarians	Yes				
Coeliacs	Yes	Vegans	Yes				
Kosher	sher Yes without Certification		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
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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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