

Finished Product Specification	
Product Code	BA106273
Product Name	Mini Bloodshot Eyeballs SP-WRB - Glz - Veg
Legal Description	Sugar Paste
Medium	Sugar Paste
Specification Date	27/05/2026
Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	NQA-RSPO-000776

For use as cake decorations, not for resale.

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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TECHNICAL	sales1@bakeart.co.uk



Height 1.9mm Diameter 25mm  
Average unit weight: 1.4 g  
Case size - 2100 units

Pantone: Black-Black, Red-711u



Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Beet. Sugar not filtered with bone char Beet & plant-derived anti caking agent (carryover)	Base	71.98296275	Belgium, Netherlands, UK, United Kingdom
Glucose Syrup Derived from: Wheat (not declarable) (Brix: 82.2 - 83.2%)	Base	12.805	France,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from: Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	4.925	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup Derived from: Beet (Brix: 67.5 - 69.5%)	Base	3.94	Netherlands,
E414 Gum Arabic Derived from: Vegetable - Stems of Acacia Senegal	Thickeners	1.4775	Sudan (not South Sudan)
E415 Xanthan Gum Derived from: Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer	Thickeners	1.4775	Austria,
E422 Glycerol 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	Humectant	0.985	Germany,
E471 Mono- and diglycerides of fatty acids Derived from: Palm (RSPO-SG)	Emulsifier	0.985	Denmark,
Ethanol Derived from: Cane & beet	Base	0.44	France, Germany, Switzerland,

sugar, wheat			
Water	Base	0.2595	United Kingdom,
Beetroot Derived from: Beta Vulgaris (Red Beetroot), containing betanin as the principal pigment. This colour ingredient is a permitted food additive (colour) and is declared as E162. It complies with EU/UK food additive legislation and the applicable purity criteria. Any stabilisers or carriers present are permitted carry over and do not require declaration. Produced by extraction, not a lake colour. Beta Vulgaris (Red Beetroot), containing betanin as the principal pigment. This colour ingredient is a colouring foodstuff produced via non selective extraction in accordance with the EU Commission Guidance Notes on Colouring Foods and the NATCOL Code of Practice. It is not a food additive and therefore does not carry an E number.	Colours	0.150669	France, Germany, Poland,
Lecithins Derived from: Sunflower	Emulsifier	0.11875	Spain,
Maize starch Derived from: Maize - Eurofins Valid IT Non GMO - Cert No. 2401622	Thickeners	0.1115	The Netherlands,
Maltodextrin Derived from: Potato, maize. Non GMO. Used solely as a non declarable	Carriers	0.0809475	, Austria Belgium Bulgaria Croatia Cyprus Czech Republic Denmark Estonia Finland France Germany

<p>carrier and provides no functional role in the finished product. Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO</p>			<p>Greece Hungary Ireland Italy Latvia Lithuania Luxembourg Malta Netherlands Poland Portugal Romania Slovakia Slovenia Spain Sweden</p>
<p>E163 Anthocyanin Derived from: Red cabbage extract, Extraction method NOT from Lake Red Cabbage. This colour ingredient is a permitted food additive (colour) and is declared as E163. It complies with EU/UK food additive legislation and the applicable purity criteria. Any stabilisers or carriers present are permitted carry over and do not require declaration. Produced by extraction, not a lake colour.</p>	Colours	0.0661125	<p>Canada, China (Not Xinjiang Region)</p>
<p>E462 Ethyl Cellulose Derived from: (E462) Wood pulp or cotton linters (SUPPLIER WILL NOT DIVULGE VARIETY OF TREE OR COTTON PLEASE CHECK THIS WILL SURFICE WITH YOUR CUSTOMER)</p>	Thickeners	0.05	<p>, Netherlands,</p>
<p>Riboflavin Derived from: Produced via Microbial Fermentation using Bacillus Subtilis. Strain KCCM-10445. This colour ingredient is a permitted food additive (colour) and is declared as E101(i). It complies with EU/UK food additive legislation and the</p>	Colours	0.0305	<p>China (Not Xinjiang Region),</p>

applicable purity criteria. Any stabilisers or carriers present are permitted carry over and do not require declaration. Produced by extraction, not a lake colour.			
Potassium sorbate Derived from: Sorbic acid & potassium hydroxide. Sulphur dioxide & sulphites are not present above 10mg/kg. Used solely as a non-declarable carrier. Produced in compliance with EU law.	Preservatives	0.0298875	China (Not Xinjiang Region),
Propan-1,2-diol; propylene glycol Derived from: Synthetic. Non-declarable. No function in final product	Carriers	0.026433	, France, Germany, Netherlands, Spain,
Modified Cellulose Derived from: Hydroxypropyl methyl cellulose	Stabilisers	0.02375	South Korea,
Maltodextrin Derived from: Tapioca / None declarable carrier	Base	0.0169845	Malaysia,
Sunflower Oil Derived from: Sunflowers. FUNCTION Carrier Non-declarable	Carriers	0.01	Argentina, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Moldova, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK,
E300 Ascorbic acid Derived from: Maize. Non	Antioxidants	0.002937	China (Not Xinjiang Region),

GMO. Non declarable serves no function in finished product.			
Sodium Bicarbonate Derived from: Ore trona / None declarable carryover additive	Acidity Regulator	0.0012675	United States,
E341 (iii) Tricalcium phosphate Derived from: Plant origin calcium salts. Carryover additive; declaration not required in the final product under EU additive legislation. Function: anti caking agent. Subcomponent of sugar and not removable. Prevents clumping.	Anti-caking agent	0.00118725	Germany,
Citric Acid Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	0.000851	Austria, France, Germany, Switzerland,
Silicon dioxide Derived from: Mineral quartz / Sand. None declarable carryover additive	Anti-caking agent	0.0007605	United States,

**Ingredients Declaration**

Sugar, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: E414 Gum Arabic , E415 Xanthan Gum, Maize starch, E462 Ethyl Cellulose; Emulsifier: E471 Mono- and diglycerides of fatty acids, Lecithins; Humectant: E422 Glycerol; Colours: Beetroot, E163 Anthocyanin, Riboflavin; Stabilisers: Modified Cellulose.

**Allergen Statement:**

This product is free from allergens

Nutritional Information	
Energy KJ	1688
Energy Kcal	396.6
Fat	4.5
Fat (Saturated)	0.35
<i>of which mono-unsaturates</i>	0
<i>of which polysaturates</i>	0
Carbohydrates	85.2
Sugars	77.65
<i>of which polyols</i>	0
<i>of which starch</i>	0
Protein	0
Sodium	0
Salt	0
Fibre	0
Moisture	0
Ash	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.

### Free From:

Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	No
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

### Suitable For:

Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarians	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	No	Halal	No

**Finished Product Microbiological Standards:**

Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Enterobacteriaceae	<100	100	cfu/g	External Lab	Annual
E.Coli	<10	<10	cfu/g	External Lab	Annual
Yeast	<10(3)	1000	cfu/g	External Lab	Annual
Staphylococcus	<20	100	cfu/g	External Lab	Annual
Salmonella species	Not detected	Not detected	cfu/g	External Lab	Annual

**Tariff Code:**

1704909999

**Additional Information:**

There is no additional information for this product

**Product Shelf Life:**

Maximum Life from date of manufacture: <small>in months</small>	12
Minimum Shelf Life on Delivery: <small>in months</small>	9
Shelf Life Once Opened: <small>in months</small>	3

## 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.