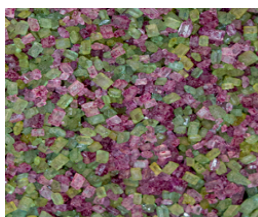
	Finished Product Specification	
	Product Code	BA106304
	Product Name	Shimmer Sugar GrPu - Glz - Veg
	Legal Description	Coloured Sugar
	Medium	Sugar – Shimmer
	Specification Date	02/03/2023
	Specification Version Number	1


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 Derived from: Sugar Beet / Non declarable Beet/ Moisture <0.05%	Base	98.529	Denmark, Finland Germany Lithuania Poland Slovakia

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<p>Maltodextrin</p> <p>Derived from:Vegetable (potato), None declarable carrier serves no function in finished productMaize / potato - Non declarable carrier, serves no function in finished productCassava & Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carrier, serves no function in finished product</p>	Carriers	0.361	Austria, BelgiumBulgaria ChinaCroatiaCyprusCzech RepublicDenmarkEstoniaFinlandFranceGermanyGreeceHungaryIrelandItalyLatviaLithuaniaLuxembourgMaltaPolandPortugalRomaniaSlovakiaSloveniaSpainSwedenThe Netherlands
<p>E163 Anthocyanins</p> <p>Derived from:Radish Extract (Raphanus Sativus) Extraction method NOT from Lake</p>	Colours	0.273	China,
<p>Spirulina Powder</p> <p>Derived from:Arthrospira Plantensis Algae</p>	Colouring foodstuff	0.16225	China, United States,
<p>Water</p> <p>Derived from:local source - mineral / Non declarablelocal source</p>	Base	0.155	United Kingdom,
<p>E162 Beetroot red</p> <p>Derived from:Beta vulgaris L.</p>	Colours	0.1521	France,
<p>Trehalose</p> <p>Derived from:Beet / Cane. FUNCTION Stabiliser Not declarable</p>	Stabilisers	0.1298	China, India, United States,
<p>Ethanol</p> <p>Derived from:Wheat Grain FUNCTION Base Not declarable</p>	Base	<0.1%	United Kingdom,
<p>Isopropanol</p> <p>Derived from:Chemical - FUNCTION: carrier. Not declarable due to evaporation during production process & application. Not detectable in finished product</p>	Carriers	<0.1%	Germany, Japan, The Netherlands, United Kingdom, United States,
<p>E1450 Starch sodium octenyl succinate</p> <p>Derived from:Corn (maize) - Non GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and their amendments, Non declarable carryover additive</p>	Carriers	<0.1%	United States,

<p>Maize Protein</p> <p>Derived from: Corn/Maize, IP Certificate No US1594-6. Does not contain GM material. Base material not sourced from IP source. Label as maize protein/corn protein. Does not require labelling under current EU law</p>	Glazing agent	<0.1%	United States,
<p>E160a Carotenes</p> <p>Derived from: Algal - Dunaliella salina (CAS No. 7235-40-7)</p>	Colours	<0.1%	Australia,
<p>E422 Glycerol</p> <p>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).'</p>	Carriers	<0.1%	Germany, The Netherlands,
<p>Sunflower oil</p> <p>Derived from: Sunflower seeds, None declarable carrier</p>	Base	<0.1%	United Kingdom,
<p>E330 Citric Acid</p> <p>Derived from: Maize / molasse (beet/cane) - Non declarable carryover additive</p>	Acidity Regulator	<0.1%	Austria, France, Germany, Switzerland,
<p>E331(iii) Trisodium citrate</p> <p>Derived from: Sodium Salts of Citric Acid FUNCTION carrier Not declarable</p>	Carriers	<0.1%	China,
<p>E307 Alpha-tocopherol</p> <p>Derived from: Synthetic, None declarable carryover additive</p>	Antioxidants	<0.1%	Germany,

E300 Ascorbic acid Derived from: Corn (maize) - Non GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and amendments, None declarable carryover additive	Antioxidants	<0.1%	China,
E202 Potassium sorbate Derived from: Synthetic, None declarable carryover additive	Preservatives	<0.1%	Germany,

Ingredients Declaration

Ingredients: Sugar, Colours: Anthocyanin, Beetroot, Carotenes; Colouring foodstuff: Spirulina; Glazing agent: Maize Protein.

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	1674.0
Energy Kcal	394.1
Fat	0.0
Fat (Saturated)	0.0
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	98.5
Sugars	98.5
	<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.


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 Vegetarian	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without Certification	Halal	Yes without Certification

Microbiological Standards

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Microorganism	Typical	Maximum	Units	Method	Frequency
TVC	10,000	50,000	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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