	<b>Finished Product Specification</b>	
	Product Code	BA106610
	Product Name	Yellow 100s & 1000s - Glz - Veg
	Legal Description	Sugar Balls
	Medium	100s & 1000s – Single
	Specification Date	12/12/2023
	Specification Version Number	1

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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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:mm B:mm D:more than 3mm  
Case size - 5 kg

**Ingredients Declaration**

Ingredient Name	Function	%	Country Of Origin
Sugar  Derived from:Beet	Base	93.38277	Austria, France, Germany, Hungary,
Glucose Syrup  Derived from:100s & 1000s glucose syrup derived from Corn (Brix: 42%)	Base	3.46723	Czech Republic, Hungary,

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Ethanol  Derived from:Wheat Grain FUNCTION Base Not declarable	Base	1.4065	United Kingdom,
Maltodextrin  Derived from:Tapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product.	Carriers	1.089	China (Not Xinjiang Region), France, Slovakia,
Isopropanol  Derived from:Chemical - FUNCTION: carrier. Not declarable due to evaporation during production process & application. Not detectable in finished product	Carriers	0.36	Germany, Japan, The Netherlands, United Kingdom, United States,
Safflower  Derived from:Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	0.121	China (Not Xinjiang Region),
Water  Derived from:local source	Base	<0.1%	United Kingdom,
Maize Protein  Derived from:Maize.Non GMO. Base material not sourced from IP source. Label as maize protein/corn protein. Does not require labelling under current EU law	Glazing agent	<0.1%	United States,
E422 Glycerol  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).'	Carriers	<0.1%	Germany, The Netherlands,

### Ingredients Declaration

Ingredients: Sugar, Glucose Syrup, Colouring foodstuff: Safflower; Glazing agent: Maize Protein.

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Allergy Information			
<b>Peanuts</b>	-	<b>Sesame</b>	-
<b>Fish</b>	-	<b>Eggs</b>	-
<b>Soya</b>	-	<b>Milk</b>	-
<b>Lupin</b>	-	<b>Nuts</b>	-
<b>Celery</b>	-	<b>Mustard</b>	-
<b>Crustaceans</b>	-	<b>Molluscs</b>	-
<b>Cereals</b>	-	<b>Sulphur Dioxide</b>	-
+ Product contains, +/- Product may contain, - Does not contain			

Additional Information
Ball size <3mm. Maximum content of non standard pieces 5%.

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	1634.0
Energy Kcal	384.6
Fat	0.0
Fat (Saturated)	0.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	96.2
Sugars	94.3
<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
Jar Box	Cardboard	325mm x 225mm x 125mm	Double Wall	266g	1	266g
Bag - Blue	Polythene	419mm x 686mm	60mu	31g	2	62g

**Pallet Configuration**

No Of SRD/Cases per Shipper	No Of Cases per layer	Number of layers per pallet	Total SRD/Cases per pallet
	14	11	0
Pallet Type	Pallet Weight(Max 1.1 tonne)	Pallet Height(Max 1.5 metres)	
4 Way			

**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**

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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
17049061

### 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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