	Finished Product Specification	
	Product Code	BA107181
	Product Name	Flat 1 Mini English Holly RM- Dgr-X
	Legal Description	Sugar Paste
	Medium	Rotary Moulded
	Specification Date	03/06/2024
	Specification Version Number	1

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

For use as cake decorations, not for resale.

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
CONTACT	Tony Wadley
TELEPHONE	07966 793806
EMAIL	tony@bakeart.co.uk
OFFICE TELEPHONE	01792 293689
OFFICE EMAIL	admin@bakeart.co.uk
OUT OF HOURS	07966 793806 (Tony Wadley, Director) 01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk




Length 28mm, Width 19mm,
Average unit weight: 0.7 g
Case size - 504 units

Pantone: 2273u

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin

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Sugar Derived from:Beet. Sugar not filtered with bone char	Base	70.9049	Belgium, Netherlands, United Kingdom,
Glucose Syrup Derived from:Wheat (not declarable) (Brix: 82.2 – 83.2%)	Base	12.6269	France,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	4.8565	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup Derived from:Beet (Brix: 67.5 – 69.5%)	Base	3.8852	Netherlands,
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer	Thickeners	1.45695	Austria,
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	1.45695	Sudan (not South Sudan) ,
Sunflower oil Derived from:Sunflower. Non declarable carrierSunflower. Non declarable carrier.	Base	0.9997	China (Not Xinjiang Region), IndiaUKUnited Kingdom
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG)	Emulsifier	0.9713	Denmark,
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	0.9713	Germany,
Maltodextrin Derived from:Corn, Potato. Non declarable carrier. Non GMO	Carriers	0.726	Slovakia,
E414 Gum Arabic Derived from:Acacia Gum. Non declarable carrier	Stabilisers	0.2904	Sudan (not South Sudan) ,

Trehalose Derived from: Sugar from Beet - Non declarable carrier	Stabilisers	0.2774	China (Not Xinjiang Region), India, United States,
Spirulina Concentrate Derived from: Arthrospira Platensis Algae	Colouring foodstuff	0.219	China (Not Xinjiang Region), India, United States,
E415 Xanthan Gum Derived from: Xanthomonas Campestris	Stabilisers	0.2	China (Not Xinjiang Region),
E160a Carotenes Derived from: Blakslea Trispora. CAS No 10191-41-0	Colours	<0.1%	China (Not Xinjiang Region),
E331iii Trisodium Citrate Derived from: Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive	Acidity Regulator	<0.1%	China (Not Xinjiang Region),
E551 Silicon dioxide Derived from: Synthetic. Non declarable carrier	Anti-caking agent	<0.1%	United Kingdom,
E300 Ascorbic acid Derived from: Synthetic. Non declarable carrier	Antioxidants	<0.1%	China (Not Xinjiang Region),
E307 Alpha-tocopherol Derived from: Synthetic. Non declarable carrier	Antioxidants	<0.1%	China (Not Xinjiang Region),


Ingredients Declaration

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

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

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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	1607.0
Energy Kcal	379.1
Fat	4.9
Fat (Saturated)	0.7
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	84.0
Sugars	77.1
<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	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

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
17 04 90 99 91

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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