



Finished Product Specification	
Product Code	BA107254
Product Name	English Pine SP-Dgr - Glz - Veg
Legal Description	Sugar Paste
Medium	Sugar Paste
Specification Date	26/03/2024
Specification Version Number	2

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



Height:1.9mm Length:28mm Depth:32mm Average unit weight: 1.0 g Case size - 1680 units

Pantone: Green-2273u

Ingredients Declaration

QP18023

Ingredient Name	Function	%	Country Of Origin
Danward		M D. A	1.5

Document Issue Date Written By Authorised By Number

2 26/03/2024 L.Lisle
Page 1/6



Sugar	Base	70.55038	Rolaium Nothorlands
Sugar	Base	70.55038	Belgium, Netherlands, United Kingdom,
Derived from:Beet. Sugar not			Offited Kingdom,
filtered with bone char			
Glucose Syrup	Base	12.56377	France,
Derived from:Wheat (not			
declarable) (Brix: 82.2 - 83.2%)	1		
	Base	4.83222	Brazil, Colombia,
Kernel, Palm Oil)		1.00222	Indonesia, Malaysia,
[			Papua New Guinea,
Derived from:Palm kerne			,
(56%) Palm Oil (44%) RSPO-			
SG			
Invert Sugar Syrup	Base	3.86577	Netherlands,
Derived from:Beet (Brix: 67.5			
– 69.5%)			
E415 Xanthan Gum	Thickeners	1.44967	Austria,
			· ·
Derived from:Fermentation			
with Xanthomonas campestris			
Trade name Xanthan Gum FED. Manufacturer			
Jungbunzlauer			
E414 Gum Arabic	Thickeners	1.44967	Sudan (not South Sudan) ,
			Jasan (not Joann Jasan),
Derived from:Vegetable			
Stems of Acacia Senegal			
Sunflower oil	Base	0.9947	China (Not Xinjiang
			Region), IndiaUKUnited
Derived from:Sunflower. Nor declarable carrierSunflower.			Kingdom
Non declarable carrier.			
	Emulsifier	0.96644	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-			
SG)		2 22244	
E422 Glycerol	Humectant	0.96644	Germany,
Derived from: Papagood In			
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		0.72227	Clavakia
Maltodextrin	Carriers	0.72237	Slovakia,
Derived from:Corn, Potato			
Non declarable carrier. Non			
GMO			
Ethanol	Base	0.44	France, Germany,
			Switzerland,
Derived from:Cane & beer			
sugar, wheat			

Document Number QP18023 Issue 2 Date

Written By

Authorised By

26/03/2024

L.Lisle

Page 2/6



E444 Cours Analytic	Otobilio o r-	0.00005	Ouden (not On the Only)
E414 Gum Arabic	Stabilisers	0.28895	Sudan (not South Sudan) ,
Derived from:Acacia Gum. Non declarable carrier			
Derived from:Sugar from		0.27601	China (Not Xinjiang Region), India, United States,
Beet - Non declarable carrier			
Spirulina Concentrate  Derived from:Arthrospira	Colouring foodstuff	0.21791	China (Not Xinjiang Region), India, United States,
Platensis Algae			Otatos,
E415 Xanthan Gum	Stabilisers	0.199	China (Not Xinjiang Region),
Derived from:Xanthomonas  Campestris			
E462 Ethyl Cellulose	Thickeners	<0.1%	, Netherlands,
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)			
E160a Carotenes	Colours	<0.1%	China (Not Xinjiang
Derived from:Blakslea Trispora. CAS No 10191-41-0			Region),
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China (Not Xinjiang Region),
Derived from:Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive			
	Anti-caking agent	<0.1%	United Kingdom,
Derived from:Synthetic. Non declarable carrier			
E300 Ascorbic acid	Antioxidants	<0.1%	China (Not Xinjiang
Derived from:Synthetic. Non declarable carrier			Region),
E307 Alpha-tocopherol	Antioxidants	<0.1%	China (Not Xinjiang
Derived from:Synthetic. Non declarable carrier			Region),

Document Number QP18023 Issue 2 Date

Written By

Authorised By

26/03/2024

L.Lisle

Page 3/6



Sunflower Oil	Carriers	<0.1%	Argentina, Austria,
			Belgium, Bulgaria, Croatia,
Derived from:Sunflowers			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,

## **Ingredients Declaration**

Ingredients: Sugar, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic, E462 Ethyl Cellulose; 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	

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

 Document
 Issue
 Date
 Written By

 Number
 QP18023
 2
 26/03/2024
 L.Lisle

Authorised By

Page 4/6



Nutritional Information	
Energy KJ	1599.0
Energy Kcal	377.3
Fat	4.8
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.7
Sugars	76.7
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

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

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

**Microbiological Standards** 

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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

Document Issue Date Written By Authorised By Number

QP18023 2 26/03/2024 L.Lisle

Page 5/6



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.

Document Number QP18023

Issue

Date

26/03/2024

Written By

Authorised By

L.Lisle

Page 6/6