



Finished Product Specification	
Product Code	BA107492
Product Name	Lazy Daisy SP-WP - Glz - Veg
Legal Description	Printed Sugar Paste
Medium	Sugar Paste
Specification Date	20/01/2025
Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-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	
CONTACT	Michelle Wadley	
TELEPHONE	01792 293 689	
EMAIL	sales1@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	sales1@bakeart.co.uk	



Length 24mm, Width 23mm, Height 1.9mm Average unit weight: 1 g Case size - 1800 units

Pantone: 204u

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Full recipe	1		
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	72.307036	Belgium, Netherlands,
Derived from: Beet. Sugar			United Kingdom,
not filtered with bone char			
Beet / Anti-caking agent			
from plant			
Glucose Syrup	Base	12.87	France,
Derived from: Wheat (not			
declarable) (Brix: 82.2 -			
83.2%)			
Vegetable Fat (Palm	Base	4.95	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
Derived from: Palm kernel			Papua New Guinea,
(56%) Palm Oil (44%)			
RSPO-SG			
Invert Sugar Syrup	Base	3.96	Netherlands,
Derived from: Beet (Brix:			
67.5 - 69.5%)			
Gum Arabic	Thickeners	1.485	Sudan (not South Sudan)
Derived from: Vegetable -			. ` `
Stems of Acacia Senegal			ĺ
Xanthan Gum	Thickeners	1.485	Austria,
Derived from:			
Fermentation with			
Xanthomonas campestris.			
Trade name Xanthan Gum			
FED. Manufacturer			
Jungbunzlauer			
Glycerol	Humectant	0.99	Germany,
Derived from: Rapeseed.	Tumodant	0.00	Comany,
In accordance with			
Guideline EU 1829/2003			
and EU 1830/2003 this			
product is free from			
obligatory declaration.			
Derived from vegetable fat			
-	Emulsifier	0.99	Donmark
Mono - and Diglycerides of	Liliuisillei	บ.ฮฮ	Denmark,
Fatty Acids			
Derived from: Palm			
(RSPO-SG)	D	0.44	France
Ethanol	Base	0.44	France, Germany,
Derived from: Cane & beet			Switzerland,

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sugar, wheat			
Water	Base	0.16915	United Kingdom,
Maize starch	Thickeners	0.1203	The Netherlands,
Derived from: Maize -			
Eurofins Valid IT Non GMO			
- Cert No. 2401622			
Modified Cellulose	Stabilisers	0.11275	South Korea,
Derived from:			
Hydroxypropyl methyl			
cellulose			
Beetroot	Colours	0.0839945	France, Germany,
Derived from: Beta			Poland, United Kingdom,
vulgaris L.			
Beta Vulgaris L.			
E462 Ethyl Cellulose	Thickeners	0.05	, 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)			
Lecithins	Emulsifier	0.03385	Spain,
Derived from: Sunflower			
Propan-1,2-diol; propylene	Carriers	0.01692	, France, Germany,
glycol			Netherlands, Spain,
Derived from:			
Synthetic.Non			
declarable.No function in			
final product			
Maltodextrin	Carriers	0.01353	, Austria, Belgium,
Derived from: Maize,			Bulgaria, Croatia, Cyprus,
Potato - Non declarable			Czech Republic, Denmark
carrier, serves no function			Estonia, Finland, France,
in finished product. Non			Germany, Greece,
GMO			Hungary, Ireland, Italy,
			Latvia, Lithuania,
			Luxembourg, Malta,
			Netherlands, Poland,
			Portugal, Romania,
			Slovakia, Slovenia, Spain,
			Sweden,

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Sunflower Oil	Carriers	0.01	Argentina, Austria,
Derived from: Sunflowers			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	Antioxidants	0.00188	China (Not Xinjiang
Derived from: Maize. Non			Region),
GMO. Non declarable			
serves no function in			
finished product.			
E341 (iii) Tricalcium	Anti-caking agent	0.000564	Germany,
phosphate			
Derived from: Calcium -			
from plant / Non declarable			
carryover additive.			
Citric Acid	Acidity Regulator	0.0002255	Austria, France,
Derived from: Maize,			Germany, Switzerland,
Molasse (beet/cane) - Non			
declarable carryover			
additive. Non GMO			

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Ingredients Declaration

Sugar, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum, Maize starch, E462 Ethyl Cellulose; Emulsifier: Mono - and Diglycerides of Fatty Acids, Lecithins; Humectant: Glycerol; Colours: Beetroot.

Allergen Statement:

This product is free from allergens

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Nutritional Information		
Energy KJ	1641.0	
Energy Kcal	387.7	
Fat	5.0	
Fat (Saturated)	0.7	
of which mono-unsaturates	0.0	
of which polysaturates	0.0	
Carbohydrates	85.9	
Sugars	78.6	
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 Sufferers	Yes	Lacto-Ovo Vegetarians	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	No	Halal	No

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Finished Product Microbiological Standards:					
Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Entero-	<100	100	cfu/g	External Lab	Annual
bacteriaceae					
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	Not detected	Not detected	cfu/g	External Lab	Annual
species					

Tariff Code:	
17 04 90 99 91	

Additional Information:
There is no additional information for this product

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

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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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