

Finished Product Specification	
Product Code	BA108152
Product Name	Black Shimmer Sugar - Glz - Veg
Legal Description	Coloured Sugar
Medium	Sugar – Shimmer
Specification Date	25/03/2025
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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TECHNICAL	sales1@bakeart.co.uk



Case size - 5 kg

Pantone: 447u

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Sugar Beet. Moisture content <0.10	Base	89.5	France,
Ethanol Derived from: Cane & beet sugar, wheat Wheat Grain FUNCTION Base Not declarable	Base	3.0638	France, Germany, Switzerland, United Kingdom
Maltodextrin Derived from: Potato, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO Wheat. Not considered a major allergen. Non declarable carrier	Carriers	2.355	, Austria Belgium Bulgaria Croatia Cyprus Czech Republic Denmark Estonia Finland France Germany Greece Hungary Ireland Italy Latvia Lithuania Luxembourg Malta Netherlands Poland Portugal Romania Slovakia Slovenia Spain Sweden
E163 Anthocyanin Derived from: Red Cabbage - Extraction from Aluminium Lake	Colours	2.335	China (Not Xinjiang Region),
Potassium sorbate Derived from: Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of more than 10mg/kg. Non declarable carrier.	Preservatives	1.1675	China (Not Xinjiang Region),
Plain Caramel Derived from: Maize (Non GMO), sugar cane, wheat. Wheat not considered a major allergen.	Base	0.9536	France,
Beetroot Derived from: Beta Vulgaris L.	Colours	0.4329	France,

E462 Ethyl Cellulose 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)	Thickeners	0.077	, Netherlands,
Water	Base	0.0738	United Kingdom,
Sunflower Oil Derived from: Sunflowers. FUNCTION Carrier Non declarable Sunflower. Non declarable carryover, serves no function in finished product	Carriers	0.0303	Argentina, Austria, 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,
Citric Acid Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	0.0111	Austria, France, Germany, Switzerland,

Ingredients Declaration

Sugar, Colours: E163 Anthocyanin, Beetroot; Plain Caramel, Thickeners: E462 Ethyl Cellulose.

Allergen Statement:

This product is free from allergens

Nutritional Information	
Energy KJ	1539.0
Energy Kcal	362.3
Fat	0.0
Fat (Saturated)	0.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	90.6
Sugars	89.5
<i>of which polyols</i>	0.0
<i>of which starch</i>	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 Sweeteners	Yes	Preservatives	No
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

Finished Product Microbiological Standards:

Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Enterobacteriaceae	<100	100	cfu/g	External Lab	Annual
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 species	Not detected	Not detected	cfu/g	External Lab	Annual

Tariff Code:

1704909999

Additional Information:

There is no additional information for this product

Product Shelf Life:

Maximum Life from date of manufacture: <small>in months</small>	12
Minimum Shelf Life on Delivery: <small>in months</small>	9
Shelf Life Once Opened: <small>in months</small>	3

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.