



Finished Product Specification	
Product Code	BA109596
Product Name	Scary Hex WA-WPuBO
Legal Description	Wafer
Medium	Wafer
Specification Date	21/03/2026
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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Length 23.9mm, Width 23.9mm,  
Case size - 7200 units

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Potato Starch Derived from: potato	Base	83.725	The Netherlands,
Water	Base	11.13635	The Netherlands, United Kingdom
Olive Oil Derived from: Olives	Base	2.955	Spain,
Maltodextrin Derived from: Potato	Base	0.985	Belgium,
Sugar Derived from: Beet & plant-derived anti caking agent (carryover)	Base	0.52121275	UK,
Beetroot Derived from: Beta Vulgaris (Red Beetroot), containing betanin as the principal pigment. This colour ingredient is a permitted food additive (colour) and is declared as E162. It complies with EU/UK food additive legislation and the applicable purity criteria. Any stabilisers or carriers present are permitted carry over and do not require declaration. Produced by extraction, not a lake colour. Beta Vulgaris (Red Beetroot), containing betanin as the principal pigment. This colour ingredient is a colouring foodstuff produced via non selective extraction in accordance with the EU Commission Guidance Notes on Colouring Foods and the NATCOL Code of Practice. It is not a food	Colours	0.1955525	France, Germany, Poland,

additive and therefore does not carry an E number.			
Lecithins Derived from: Sunflower	Emulsifier	0.09415	Spain,
E163 Anthocyanin Derived from: Red Cabbage. This colour ingredient is a permitted food additive (colour) and is declared as E163. It complies with EU/UK food additive legislation and the applicable purity criteria. Any stabilisers or carriers present are permitted carry over and do not require declaration. Produced by extraction, not a lake colour.	Colours	0.085825	China (Not Xinjiang Region),
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	Carriers	0.0757625	, 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
Maize starch Derived from: Maize - Eurofins Valid IT Non GMO - Cert No. 2401622	Thickeners	0.0616	The Netherlands,
Riboflavin Derived from: Produced via Microbial Fermentation using Bacillus Subtilis. Strain KCCM-10445. This colour ingredient is a permitted food additive (colour) and is declared as E101(i). It complies with EU/UK food additive legislation and the	Colours	0.05685	China (Not Xinjiang Region),

<p>applicable purity criteria. Any stabilisers or carriers present are permitted carry over and do not require declaration. Produced by extraction, not a lake colour.</p>			
<p>Potassium sorbate Derived from: Sorbic Acid &amp; Potassium Hydroxide. Sulphur dioxide &amp; Sulphites ARE NOT (added) at concentrations of more than 10mg/kg. Non declarable carrier.</p>	Preservatives	0.0429125	China (Not Xinjiang Region),
<p>Propan-1,2-diol; propylene glycol Derived from: Synthetic.Non declarable.No function in final product</p>	Carriers	0.039195	, France, Germany, Netherlands, Spain,
<p>E341 (iii) Tricalcium phosphate Derived from: Plant origin calcium salts. Carryover additive; declaration not required in the final product under EU additive legislation. Function: anti caking agent. Subcomponent of sugar and not removable. Prevents clumping.</p>	Anti-caking agent	0.00793725	Germany,
<p>Spirulina Derived from: Derived From: Arthrospira Platensis (a photosynthetic cyanobacterium commonly referred to as spirulina or microalgae). This colour ingredient is a colouring foodstuff produced via non selective extraction in accordance with the EU</p>	Colouring foodstuff	0.0070125	China (Not Xinjiang Region),

Commission Guidance Notes on Colouring Foods and the NATCOL Code of Practice. It is not a food additive and therefore does not carry an E number.			
Trehalose Derived from: Cassava, Tapioca. FUNCTION Stabiliser Not declarable	Stabilisers	0.00561	China (Not Xinjiang Region),
E300 Ascorbic acid Derived from: Maize. Non GMO. Non declarable serves no function in finished product.	Antioxidants	0.004355	China (Not Xinjiang Region),
Citric Acid Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	0.0005475	Austria, France, Germany, Switzerland,
Trisodium citrate Derived from: Corn, Potato. Non GMO. FUNCTION carrier Not declarable	Carriers	0.0001275	China (Not Xinjiang Region),

**Ingredients Declaration**

Potato Starch, Olive Oil, Maltodextrin, Sugar, Colours: Beetroot, E163 Anthocyanin, Riboflavin; Emulsifier: Lecithins; Thickeners: Maize starch; Colouring foodstuff: Spirulina.

**Allergen Statement:**

This product is free from allergens

Nutritional Information	
Energy KJ	1281
Energy Kcal	301.6
Fat	2.5
Fat (Saturated)	0.2
<i>of which mono-unsaturates</i>	0
<i>of which polysaturates</i>	0
Carbohydrates	67.3
Sugars	0.25
<i>of which polyols</i>	0
<i>of which starch</i>	0
Protein	0
Sodium	0
Salt	0
Fibre	0
Moisture	0
Ash	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	Yes without certification	Halal	Yes without certification

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:
19059020

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.