

Δ	Finished Product Specification	Finished Product Specification		
	Product Code	BA13209		
BakeArt	Product Name	Pearl Shimmer Sugar		
	Legal Description	Coloured Sugar with a Metallic		
ARTISTRY IN THE BAKING	Finish			
	Medium	Sugars		
	Specification Date	21/02/2020		
	Specification Version Number	2		

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



Product Dimensions: H:mm L:mm B:mm D:mm Case size - 5 kg

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Full recipe				
	Function	%	Country Of Origin	
Ingredient Name				
Sugar Derived from:Sugar Beet	Base	97.85	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom,	
E555 Potassium aluminium silicate Derived from:Mineral	Anti-caking agent	1.029	Brazil, India,	
Ethanol Derived from:Grain	Base	0.506	United Kingdom,	
E171 Titanium dioxide Derived from:Mineral	Colours	0.441	United States,	
E904 Shellac Derived from:Lac	Glazing agent	0.144	Germany, United States,	
Vegetable Oil Derived from:MCT derived from Coconut origin	Base	<0.1%	Germany,	
Water	Base	<0.1%	United Kingdom,	

Ingredients Declaration

Ingredients: Sugar, Colours: Titanium dioxide; Glazing agent: Shellac; Vegetable Oil.

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			

Allergen Statement

1 - This product is free from Allergens, our ingredient supplier handles Nuts (Almond), Allergens have been assessed as being low cross-contamination risk therefore we cannot guarantee the product is Nut free.

Document Number	Issue	Date	Written By	Authorised By
QP18023	2	21/02/2020	L.Lisle	



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	1664.4		
Energy Kcal	391.6		
Fat	0.0		
Fat (Saturated)	0.0		
of which mono-unsaturates	0.0		
of which polysaturates	0.0		
Carbohydrates	97.9		
Sugars	97.9		
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.

M&S Approved Sites	
Supplier	
Supplier Code	
Manufacturing Site	

Free From:				
Artificial Colours	Yes	Artificial Flavours	Yes	
Artificial Sweetners	Yes	Preservatives	Yes	
MonoSodiumGlutamate	Yes	Modified Organisms	Yes	
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes	

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Suitable For:				
Nut/Seed Allergy	No	Lacto-Ovo Vegetarian	Yes	
Sufferers				
Lactose Intolerance	Yes	Vegetarians	Yes	
Coeliacs	Yes	Vegans	No	
Kosher	Yes without Certification	Halal	Yes without Certification	

Tariff Code

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.