



Finished Product Specification	
Product Code	BA13212
Product Name	Gold Nibs MET
Legal Description	Coloured Sugar with a Metallic
	Finish
Medium	Sugars
Specification Date	11/03/2020
Specification Version Number	2

SUPPLIER	BakeArt Limited	
	Unit 18/19 Merchant Court	
	North Seaton Industrial Estate	
	Ashington	
	Northumberland	
	NE63 0YH	
CONTACT	Tony Wadley	
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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

Document Number QP18023

Issue

Date

Written By

Authorised By

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Full recipe			
	Function	%	Country Of Origin
Ingredient Name			
Sugar	Base	95.97	Austria, Belgium, Bulgaria,
			Croatia, Cyprus, Czech
Derived from:Sugar Beet			Republic, Denmark, Estonia,
			Finland, France, Germany,
			Greece, Hungary, Ireland,
			Italy, Latvia, Lithuania,
			Luxembourg, Malta, Poland,
			Portugal, Romania, Slovakia, Slovenia, Spain,
			Sweden, The Netherlands,
Ethanol	Base	1.6787	United Kingdom,
Ethanol	Daoo	1.0707	ormod rangdom,
Derived from:Grain			
E555 Potassium aluminium	Anti-caking agent	0.96	Brazil, India,
silicate			
Davis ad francis Mina			
Derived from:Mica E171 Titanium dioxide	Colours	0.8064	Germany,
E171 Hanium dioxide	Colouis	0.0004	Germany,
Derived from:Mineral			
E904 Shellac	Glazing agent	0.345	Germany, United States,
Derived from:Lac		2.1700	
E172 Iron oxides	Colours	0.1536	Germany,
Derived from:Mineral			
Vegetable Oil	Base	<0.1%	Germany,
9		101.70	, , , , , , , , , , , , , , , , , , ,
Derived from:MCT derived			
from Coconut origin			
Water	Base	<0.1%	United Kingdom,

Ingredients Declaration

Ingredients: Sugar, Colours: Titanium dioxide, Iron oxides; 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.

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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	1633.6	
Energy Kcal	384.4	
Fat	0.1	
Fat (Saturated)	0.0	
of which mono-unsaturates	0.0	
of which polysaturates	0.0	
Carbohydrates	96.0	
Sugars	96.0	
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	
17049099	

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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