



Finished Product Specification	
Product Code	BA13222
Product Name	Dragonfly WA-W-PLp
Legal Description	
Medium	Wafer
Specification Date	03/03/2022
Specification Version Number	1

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

Image not available.

Product Dimensions: H:mm L:77mm B:50mm D:mm Case size - 5000 units

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Potato Starch	Base	83.3	The Netherlands,
Derived from:potato			
Water	Base	11.3365	The Netherlands, United Kingdom
Olive Oil Derived from:Olives	Base	2.94	Spain,
Sugar Derived from:Beet / Anticaking agent from plant		1.1232	United Kingdom,
Maltodextrin Derived from:Potato Tapioca / None declarable carrierPotato - Non declarable carrier		1.01299	Belgium, MalaysiaThe Netherlands

Document Number QP18023 Issue 1 Date

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E322 Lecithins	Emulsifier	0.1116	Spain,
Derived from:Sunflower			
Maltodextrin Derived from:Maize / potato - Non declarable Carrier	Carriers	<0.1%	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United
E100 B	0.1	0.407	States,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	<0.1%	France,
Denvou nomizota valgano z.			
E341 (iii) Tricalcium phosphate	Anti-caking agent	<0.1%	Germany,
Derived from:Calcium - from plant / Non declarable carryover additive.			
E163 Anthocyanins	Colours	<0.1%	Canada, China
Derived from:Red cabbage extract, Extraction method NOT from LakeRed Cabbage - Extraction from Aluminium Lake			
E101 (i) Riboflavin	Colours	<0.1%	China,
5			
Derived from:Rice	Acidity Regulator	<0.1%	United States,
Bicarbonate	Acidity Regulator	<0.176	Officed States,
Derived from:Ore trona / None declarable carryover additive			
E551 Silicon dioxide	Anti-caking agent	<0.1%	United States,
Derived from:Mineral quartz / Sand. None declarable carryover additive			
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, Belarus,
Derived from:Maize / molasse (beet or cane) - Non declarable carryover additive			Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,
E202 Potassium sorbate	Preservatives	<0.1%	China,
Derived from:Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of more than 10mg/kg - Non declarable carrier			

Document Number QP18023 Issue

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Ingredients Declaration

Ingredients: Potato Starch, Water, Olive Oil, Sugar, Maltodextrin, Emulsifier: Lecithins; Colours: Beetroot, Anthocyanin, Riboflavin, Potassium sorbate.

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				

Additional Information	

Allergen Statement

Whilst this product is free from Allergens, an ingredient supplier handles Nuts (Almond), Allergens have been assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is Nut free. Also BakeArt stores a finished product containing Soya, Risk is controlled

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	

Document Number QP18023 Issue

Date

03/03/2022

Written By

Authorised By

L.Lisle

Page 3/5



Nutritional Information	
Energy KJ	1390.0
Energy Kcal	333.0
Fat	3.0
Fat (Saturated)	0.4
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	71.2
Sugars	3.6
of which polyols	0.0
of which starch	0.0
Protein	5.8
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.

Packaging						
	Material	Size	Guage	Weight	Qty per	Total weight
Component					pack	per pack
Blue plastic	Polythene	419 x		31.4g	2	62.8g
bags		686mm				
Double	Cardboard	635 x 450 x			1	0g
Walled		115mm				
Cardboard						
Box						

Pallet Configuration						
No Of SRD/Cases per	No Of SRD/Cases per No Of Cases per layer Number of layers per Total SRD/Cases p					
Shipper		pallet	pallet			
	3	10	0			
Pallet Type	Pallet Weight(Max 1.1	Pallet Height(Max 1.5				
	tonne)	metres)				
CHEP						

Document Issue Number QP18023

Date

Written By

Authorised By

03/03/2022 L.Lisle

Page 4/5



M&S Approved Sites		
Supplier	0	
Supplier Code		
Manufacturing Site		

Free From:				
Artificial Colours Yes Artificial Flavours Yes				
Artificial Sweetners	Yes	Preservatives	No	
MonoSodiumGlutamate	Yes	Modified Organisms	Yes	
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes	

Suitable For:			
Nut/Seed Allergy	Yes	Lacto-Ovo Vegetarian	Yes
Sufferers			
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without Certification	Halal	Yes without Certification

Tariff Code	
19059020	

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.

Document Issue Date Written By Authorised By Number
QP18023 1 03/03/2022 L.Lisle

Page 5/5