

	Finished Product Specification	
	Product Code	BA13332
	Product Name	Boney Skeleton SP-WB-Glz
	Legal Description	
	Medium	Sugar Paste
	Specification Date	11/10/2019

RSPO Certification	Mass Balance
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate (MB)	BMT-RSPO-000776

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
CONTACT	Tony Wadley
TELEPHONE	07966 793806
EMAIL	tony@bakeart.co.uk
OFFICE TELEPHONE	01792 293689
OFFICE EMAIL	admin@bakeart.co.uk
OUT OF HOURS	07966 793806 (Tony Wadley, Director) 01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk



Product Dimensions: H:1.3mm L:20mm B:25mm D:mm
Case size - 1540 units

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet	Base	71.80093	United Kingdom,
Glucose syrup Derived from:Wheat (not declarable)	Base	12.74	France,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	4.9	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from:Beet	Base	3.92	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,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	1.47	Austria,
E414 Gum arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	1.47	Austria, Belgium, Sudan,
E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.98	Denmark,
E422 Glycerol Derived from:Rapeseed	Humectant	0.98	Germany,
Ethanol	Base	0.65	United Kingdom,
Water	Base	0.53	United Kingdom,
E904 Shellac Derived from:Lac	Glazing agent	0.3	Germany, United States,
E153 Vegetable carbon Derived from:Plant extract	Colours	0.1125	The Netherlands,
E322 Lecithins Derived from:Sunflower	Emulsifier	<0.1%	Spain,

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	11/10/2019	L.Lisle	

Vegetable Oil Derived from:MCT derived from Coconut origin	Base	<0.1%	Germany,
E464 Hydroxypropyl methyl cellulose Derived from:Hydroxypropyl methyl cellulose	Stabilisers	<0.1%	North Korea, South Korea,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	<0.1%	Germany,

Ingredients Declaration

Ingredients: Sugar, Glucose syrup, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Xanthan gum, Gum arabic; Emulsifier: Mono- and diglycerides of fatty acids, Lecithins; Humectant: Glycerol; Ethanol, Water, Glazing agent: Shellac; Colours: Vegetable carbon; Vegetable Oil, Stabilisers: Modified Cellulose.

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

Whilst this product is free from Allergens, this production site handles Soya,an ingredient supplier also handles Nuts (Almond). Allergens have been assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is Allergen free.

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	1632.1
Energy Kcal	384.6
Fat	5.1
Fat (Saturated)	0.7
	<i>of which mono-unsaturates</i>
	0.0
	<i>of which polysaturates</i>
	0.0
Carbohydrates	85.1
Sugars	78.1
	<i>of which polyols</i>
	0.0
	<i>of which starch</i>
	0.0
Protein	0.0
	<i>Sodium</i>
	0.0
Salt	0.0
	<i>Fibre</i>
	0.0
	<i>Moisture</i>
	0.0
	<i>Ash</i>
	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

Component	Material	Size	Guage	No Per Pack	Weight	Qty per pack	Total weight per pack
Backing Paper	Paper	350mm x 480mm			29g	10	290g
Interleave Sheets	Plastic	350mm x 480mm	35 Micron	1000	4.2g	10	42g
Standard Pizza Box	Cardboard	495mm x 405mm x 30mm		700	214g	1	214g
Outer Carton	Cardboard	585 x 405 x 425mm		12	1167g	1	1167g

Cocoa Declaration

No statement selected

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	11/10/2019	L.Lisle	

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.

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	11/10/2019	L.Lisle	