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Δ	Finished Product Specification	
	Product Code	BA13575
	Product Name	Aries SP-WW
	Legal Description	Sugar Paste with a Metallic Finish
Y IN THE BAKING	Medium	Sugar Paste
	Specification Date	04/03/2021
	Specification Version Number	2

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776

SUPPLIER	BakeArt Limited
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OUT OF HOURS	07966 793806 (Tony Wadley, Director)
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TECHNICAL	technical@bakeart.co.uk



### Product Dimensions: H:1.9mm L:22mm B:21mm Average unit weight: 0.6 g Case size - 1980 units



Full recipe			
	Function	%	Country Of Origin
Ingredient Name			
Sugar	Base	72.27	Belgium, The Netherlands,
			United Kingdom,
Derived from:Beet		40.07	
Glucose Syrup	Base	12.87	France,
Derived from:Wheat (not declarable)			
Vegetable Fat (Palm	Base	4.95	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia, Papua
			New Guinea,
Derived from:palm kernel, palm			
Invert Sugar Syrup	Base	3.96	The Netherlands,
5 7 1			,
Derived from:Beet			
E415 Xanthan Gum	Thickeners	1.485	Austria,
Derived from:Fermentation			
with Xanthomonas campestris	Thislasses	4.405	Qualer
E414 Gum Arabic	Thickeners	1.485	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E422 Glycerol	Humectant	0.99	Germany,
Derived from:Rapeseed			
E471 Mono - and	Emulsifier	0.99	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm			
Ethanol	Base	0.62443	United Kingdom,
Derived from:Grain E904 Shellac		0.00070	
E904 Shellac	Glazing agent	0.23076	Germany, United States,
Derived from:Lac			
E555 Potassium aluminium		<0.1%	Brazil, India,
silicate		<0.170	
Derived from:Mineral			
Vegetable Oil	Base	<0.1%	Germany,
Derived from:MCT derived			
from Coconut			
E171 Titanium dioxide	Colours	<0.1%	United States,
Derived from:Mineral	Base	<0.1%	United Kingdom,
Water			

# **Ingredients Declaration**

Ingredients: Sugar, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Glazing agent: Shellac; Colours: Titanium Dioxide.

Document Number	Issue	Date	Written By	Authorised By
QP18023	2	04/03/2021	L.Lisle	



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 This product is free from allergens

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	1641.3
Energy Kcal	386.9
Fat	5.0
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	85.7
Sugars	78.6
of which polyols	
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.

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

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	Yes
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	No
Kosher	Yes without Certification	Halal	Yes without Certification

Tariff Code	
17 04 90 99 91	



### 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.