	<b>Finished Product Specification</b>	
	Product Code	BA13580
	Product Name	Leo SP-WBrz-EC036
	Legal Description	Sugar Paste
	Medium	Sugar Paste
	Specification Date	28/02/2022
	Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	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:1.9mm L:52mm B:49mm D:mm  
Case size - 288 units

**Ingredients Declaration**

Ingredient Name	Function	%	Country Of Origin
Sugar  Derived from:Beet. Sugar not filtered with bone char	Base	72.27	Belgium, The Netherlands, United Kingdom,
Glucose Syrup  Derived from:Wheat (not declarable)	Base	12.87	France,

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	28/02/2022	L.Lisle	

Vegetable Fat (Palm Kernel, Palm Oil)  Derived from:palm kernel, palm (RSPO-SG)	Base	4.95	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup  Derived from:Beet	Base	3.96	The Netherlands,
E415 Xanthan Gum  Derived from:Fermentation with Xanthomonas campestris	Thickeners	1.485	Austria,
E414 Gum Arabic  Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	1.485	Sudan,
E422 Glycerol  Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration	Humectant	0.99	Germany,
E471 Mono - and Diglycerides of Fatty Acids  Derived from:Palm (RSPO-SG)	Emulsifier	0.99	Denmark,
Ethanol  Derived from:Wheat Grain	Base	0.291	United Kingdom,
Ethanol  Derived from:Grain, Non declarable carrier	Carriers	0.26	United Kingdom,
E555 Potassium aluminium silicate  Derived from:Mica	Carriers	0.195	Brazil, India,
E904 Shellac  Derived from:Lac (Kerria Lacca) - Vegetarian approved. Origin processing country USA. Registered establishment no.14681930996. Heat treatment: no formal kill, manufacturing process reduces microbial levels to an acceptable level	Glazing agent	0.12	Germany, United States,
E172 Iron oxides  Derived from:Ferric Oxide	Colours	0.105	Germany,

Vegetable Oil  Derived from: MCT - from Coconut. refined, bleached & deodorised, Non declarable Carrier	Base	<0.1%	Germany,
Water	Base	<0.1%	United Kingdom,

#### 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; Carriers: Potassium aluminium silicate; Glazing agent: Shellac; Colours: Iron oxides, Water.

#### Allergy Information

<b>Peanuts</b>	-	<b>Sesame</b>	-
<b>Fish</b>	-	<b>Eggs</b>	-
<b>Soya</b>	-	<b>Milk</b>	-
<b>Lupin</b>	-	<b>Nuts</b>	-
<b>Celery</b>	-	<b>Mustard</b>	-
<b>Crustaceans</b>	-	<b>Molluscs</b>	-
<b>Cereals</b>	-	<b>Sulphur Dioxide</b>	-

+ Product contains, +/- Product may contain, - Does not contain

#### Additional Information

#### 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	1645.0
Energy Kcal	388.5
Fat	5.0
Fat (Saturated)	0.7
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	85.7
Sugars	78.6
	<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

Finished Product Microbiological Standards					
MICROORGANISM	TYPICAL	MAXIMUM	UNITS	METHOD	FREQUENCY
TVC	<20(4)	50,000	cfu/g	50,000	annual
Enterobacteriaceae	<10(2)	100	cfu/g	External Lab	annual
E.Coli	<10	<10	cfu/g	External Lab	annual
Yeast	<10(3)	1000	cfu/g	External Lab	annual
Staphylococcus	<20	100	cfu/g	External Lab	annual
Salmonella species	Not Detected	Not Detected	/25g	External Lab	annual

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	Weight	Qty per pack	Total weight per pack
Backing Paper	Kraft Paper with (MDPE) Medium Density Polyethylene coated	350mm x 480mm		29g	6	174g
Interleave Sheets	Pearlised Polypropylene	365mm x 480mm	35 Micron	4.2g	6	25.2g
Standard Pizza Box	Corrugated Card - 200 KRAFT	495mm x 405mm x 30mm		214g	1	214g
Outer Carton	Die Cut Corrugated Card 125 White, 125 Kraft	585mm x 405mm x 425mm		1167g	1	1167g

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

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

Suitable For:			
Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarian	Yes
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.

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	28/02/2022	L.Lisle	