

	Finished Product Specification	
	Product Code	BA 13631
	Product Name	Flat 3 Holly & 1 Berry SP-LgrR-PI
	Legal Description	
	Medium	Sugar Paste
	Specification Date	01/10/2019

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:1.9mm L:56mm B:51mm D:mm
Case size - 216 units

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:BeetSugar Beet	Base	72.3241	Belgium, The Netherlands, United Kingdom,
Glucose syrup Derived from:Wheat (not declarable)Maize/Wheat	Base	12.83185	France,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	4.9005	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from:Beet	Base	3.9204	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	1.47015	Austria,
E414 Gum arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	1.47015	Austria, Belgium, Sudan,
E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.9801	Denmark,
E422 Glycerol Derived from:Rapeseed	Humectant	0.9801	Germany,
Sunflower Oil Derived from:Sunflower	Carriers	0.47149	China, India, United Kingdom,
Water Derived from:local source	Base	0.30293	United Kingdom,
Trehalose Derived from:Sugar	Stabilisers	0.14108	China, India, United States,
Spirulina concentrate Derived from:Arthrospira Platensis Algae	Colouring foodstuff	0.11138	China, India, United States,

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E1450 Starch sodium octenyl succinate Derived from:Plant	Carriers	<0.1%	United States,
E331iii Trisodium citrate Derived from:sodium salts frm citric acid	Acidity Regulator	<0.1%	China,
Maltodextrin Derived from:plantCorn	Carriers	<0.1%	France,
E160a Carotenes Derived from:Algal	Colours	<0.1%	Australia,
E163 Anthocyanins Derived from:Radish	Colours	<0.1%	United Kingdom,
Vegetable Oil Derived from:Sunflower	Base	<0.1%	United Kingdom,
E300 Ascorbic acid Derived from:Fruit/ Vegetable	Antioxidants	<0.1%	China,
E307 Alpha-tocopherol Derived from:Sunflower Oil	Antioxidants	<0.1%	Belgium,
E330 Citric acid	Acidity Regulator	<0.1%	United Kingdom,
E202 Potassium sorbate Derived from:Chemical	Preservatives	<0.1%	United Kingdom,
Safflower Derived from:Carthamus Tinctorius	Colours	<0.1%	China,

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; Stabilisers: Trehalose; Colouring foodstuff: Spirulina concentrate; Acidity Regulator: Trisodium citrate, Citric acid; Colours: Carotenes, Anthocyanin, Safflower.

Allergy Information

Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	+/-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	SulphurDioxide	-

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

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Allergen Statement

Whilst this product is free from Allergens, our 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

Nutritional Information

Energy KJ	1638.2
Energy Kcal	386.0
Fat	4.9
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

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
White Rotary Film	Pearlised polypropylene	330mm x 630mm	20 micron		4.9g	6	29.4
Interleave Sheets	Plastic	350mm x 480mm	35 Micron	1000	4.2g	6	25.2
Standard Pizza Box	Cardboard	495mm x 405mm x 30mm		700	214g	1	214
Outer Carton	Cardboard	585 x 405 x 425mm		12	1167g	1	1167

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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