
	Finished Product Specification	
	Product Code	BA13686
	Product Name	Pepper Steak WA-WB-BAK
	Legal Description	Wafer
	Medium	Wafer
	Specification Date	26/02/2020
	Specification Version Number	1

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:mm L:23mm B:34mm D:mm
Case size - 1050 units

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Potato Starch Derived from:potatoPotato	Base	84.1941	The Netherlands,
Water	Base	11.2332	The Netherlands,
Olive Oil Derived from:Olives	Base	2.97	Spain,
Maltodextrin Derived from:Potato Potato	Base	1.0562	Belgium,
Rice Flour Derived from:White Rice	Base	0.147	Brazil, Cambodia, Egypt, Guyana, India, Italy, Myanmar, Paraguay, Portugal, Puerto Rico, Spain, Thailand, Uruguay,
E163 Anthocyanins Derived from:Red Cabbage Extraction method Aluminum Lake	Colours	0.1324	China,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.10192	France, Germany, Poland, United Kingdom,
E202 Potassium sorbate Derived from:sorbic acid and potassium hydroxide	Preservatives	<0.1%	China,
Tapioca Starch	Base	<0.1%	Thailand,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
Salt Derived from:Sodium Chloride	Base	<0.1%	United Kingdom,
E101 (i) Riboflavin Derived from:Vegetable	Colours	<0.1%	South Korea,
E415 Xanthan gum Derived from:Xanthomonas Campestris	Thickeners	<0.1%	Austria,
E300 Ascorbic Acid Derived from:Corn	Acidity Regulator	<0.1%	China,
E535 Sodium ferrocyanide Derived from:Salt	Anti-caking agent	<0.1%	United Kingdom,

Ingredients Declaration

Ingredients: Potato Starch, Water, Olive Oil, Maltodextrin, Colours: Anthocyanin, Beetroot, Riboflavin; Rice Flour, Tapioca Starch, Sodium Chloride.

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

1 - This product is free from Allergens, our ingredient supplier handles Nuts (Almond), Allergens have been assessed as being low cross-contamination risk therefore we cannot guarantee the product is Nut 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	1387.6
Energy Kcal	332.0
Fat	3.3
Fat (Saturated)	0.5
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	71.2
Sugars	2.9
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	5.9
<i>Sodium</i>	0.0
Salt	0.1
<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
Small Blue Bag	Polythene	420mm x 300mm		2000	3.1g	1	3.1g
Sprinkle Box	Double Walled Cardboard	325mm x 225mm x 125mm			266.8g	1	266.8g

Pallet Configuration

No Of SRD/Cases per Shipper	No Of Cases per layer	Number of layers per pallet	Total SRD/Cases per pallet
10	14	8	1120
Pallet Type	Pallet Weight(Max 1.1 tonne)	Pallet Height(Max 1.5 metres)	
4 Way			

M&S Approved Sites

Supplier	
Supplier Code	
Manufacturing Site	

Free From:


Artificial Colours	No	Artificial Flavours	No
Artificial Sweetners	No	Preservatives	No
MonoSodiumGlutamate	No	Modified Organisms	No
Irradiated Ingredients	No	Hydrogenated Fats	No

Suitable For:

Nut/Seed Allergy Sufferers	No	Lacto-Ovo Vegetarian	No
Lactose Intolerance	No	Vegetarians	No
Coeliacs	No	Vegans	No
Kosher	No	Halal	No

Tariff Code

19059020

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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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