

Finished Product Specification	
Product Code	BA13690
Product Name	Crystalflake SP-WG-EC009
Legal Description	Sugar Paste with a Metallic Finish
Medium	Sugar Paste
Specification Date	04/11/2019

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:1.9mm L:40mm B:40mm D:mm Case size - 216 units

Date

04/11/2019

Written By L.Lisle Authorised By

L. Just

Page 1/5



Full recipe	Function	%	Country Of Origin
Ingredient Name			
Sugar	Base	72.27	Belgium, The Netherlands
			United Kingdom,
Derived from:Beet	6	40.07	
Glucose syrup	Base	12.87	France,
Derived from:Wheat (not			
declarable)			
Vegetable fat (palm kernel,	Base	4.95	Brazil, Colombia,
alm oil)			Indonesia, Malaysia, Papua
			New Guinea,
Derived from:palm kernel, palm			
Invert sugar syrup	Base	3.96	Austria, Belgium, Bulgaria
intert eugar eyrap	2400	0.00	Croatia, Cyprus, Czech
Derived from:Beet			Republic, Denmark, Estonia
			Finland, France, Germany,
			Greece, Hungary, Ireland,
			Italy, Latvia, Lithuania,
			Luxembourg, Malta, Polanc
			Portugal, Romania,
			Slovakia, Slovenia, Spain,
			Sweden, The Netherlands,
			United Kingdom,
E414 Gum arabic	Thickeners	1.485	Austria, Belgium, Sudan,
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan gum	Thickeners	1.485	Austria,
			,
Derived from:Fermentation			
with Xanthomonas campestris			
E471 Mono- and	Emulsifier	0.99	Denmark,
liglycerides of fatty acids			
Derived from:Palm			
E422 Glycerol	Humectant	0.99	Germany,
,			
Derived from:Rapeseed			
Ethanol	Base	0.5062	United Kingdom,
Darived from Croin			
Derived from:Grain E555 Potassium aluminium	Anti-caking agent	0.1754	Brazil, India,
silicate		0.1754	ם מבוו, וותומ,
moute			
Derived from:Mica			
E171 Titanium dioxide	Colours	0.14734	Germany,
Derived from:Mineral		0.4450	
E904 Shellac	Glazing agent	0.1158	Germany, United States,
Derived from:Lac			
E172 Iron oxides	Colours	<0.1%	Germany,
Derived from:Mineral			

Document Number QP18023

1

04/11/2019

Written By L.Lisle

. find N

Page 2/5



Vegetable Oil	Base	<0.1%	Germany,
Derived from:MCT derived from Coconut origin			
Water	Base	<0.1%	United Kingdom,

Ingredients Declaration

Ingredients: Sugar, Glucose syrup, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Gum arabic, Xanthan gum; Humectant: Glycerol; Emulsifier: Mono- and diglycerides of fatty acids; Colours: Titanium dioxide, Iron oxides; Glazing agent: Shellac; Vegetable Oil.

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	
No Statement	

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		

Document	Issue	Date	Written By	Authorised By
Number				
QP18023	1	04/11/2019	L.Lisle	$\int \int \int d = d$



Page 3/5



Nutritional Information	
Energy KJ	1640.6
Energy Kcal	386.8
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	0.0
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	6	174g
Paper		480mm					
Interleave	Plastic	350mm x	35 Micron	1000	4.2g	6	25.2g
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			_		

Cocoa Declaration	
No statement selected	

Document Number QP18023 lssue 1 Date 04/11/2019 Written By

Authorised By

L. Just

Page 4/5

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.

