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Δ	Finished Product Specification		
ke Art	Product Code	BA13868	
	Product Name	English Pine Baubles & Star SP- LgrR-PI-EC172	
Y IN THE BAKING	Legal Description	Sugar Paste	
	Medium	Sugar Paste	
	Specification Date	15/10/2019	

RSPO Certification	Mass Balance
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate (MB)	BMT-RSPO-000776

SUPPLIER	BakeArt Limited
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	North Seaton Industrial Estate
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	Northumberland
	NE63 0YH
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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:28mm B:32mm D:mm Average unit weight: 1.9 g Case size - 672 units

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Full recipe	Function	%	Country Of Origin		
Ingredient Name					
Sugar	Base	72.32385	Belgium, The Netherland		
			United Kingdom,		
Derived from:BeetSugar Beet	Base	12.81261	France,		
Glucose syrup	Dase	12.01201	France,		
Derived from:Wheat (not declarable)Maize/Wheat					
Vegetable fat (palm kernel,	Base	4.8931	Brazil, Colombia,		
oalm oil)			Indonesia, Malaysia, Papua		
Derived from nolm kernel nolm			New Guinea,		
Derived from:palm kernel, palm					
Invert sugar syrup	Base	3.91448	Austria, Belgium, Bulgaria,		
			Croatia, Cyprus, Czech		
Derived from:Beet			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 Thickeners		1.46793	Austria,		
E Ho Kanalan gam					
Derived from:Fermentation					
with Xanthomonas campestris	—				
E414 Gum arabic	Thickeners	1.46793	Austria, Belgium, Sudan,		
Derived from:Vegetable -					
Stems of Acacia Senegal					
E471 Mono- and	Emulsifier	0.97862	Denmark,		
liglycerides of fatty acids					
Derived from:Palm E422 Glycerol	Humectant	0.97862	Germany,		
			Comany,		
Derived from:Rapeseed					
Sunflower Oil	Carriers	0.4703	China, India, United		
Darived from: Sunflower			Kingdom,		
Derived from:Sunflower Water	Base	0.30997	United Kingdom,		
	_ 400				
Derived from:local source					
Trehalose	Stabilisers	0.14072	China, India, United States		
Derived from:Sugar					
Spirulina concentrate	Colouring foodstuff	0.11109	China, India, United States		
Derived from:Arthrospira					
Platensis Algae					
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E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate	Calleis		
Derived from:Plant			
E331iii Trisodium citrate	Acidity Regulator	<0.1%	China,
Derived from:sodium salts frm citric acid			
Vegetable Oil	Base	<0.1%	United Kingdom,
Derived from:SunflowerPalm OilMCT derived from Coconut origin			
Rice Flour	Base	<0.1%	Australia, Brazil,
Derived from:Rice			Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Maltodextrin	Carriers	<0.1%	France,
Derived from:plantCorn	Colouro	-0.49/	Australia
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal			
E163 Anthocyanins	Colours	<0.1%	United Kingdom,
Derived from:Radish			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Derived from:Fruit/ Vegetable	Antiovidente	.0.40/	Delairme
E307 Alpha-tocopherol	Antioxidants	<0.1%	Belgium,
Derived from:Sunflower Oil			
Ethanol	Base	<0.1%	United Kingdom,
Derived from: Crain			
Derived from:Grain E330 Citric acid	Acidity Regulator	<0.1%	United Kingdom,
			••••••••••••••••••••••••••••••••••••••
E341 (iii) Tricalcium phosphate	Anti-caking agent <0.1%		Germany,
Derived from:Calcium			
E555 Potassium aluminium silicate	Anti-caking agent	<0.1%	Brazil, India,
Derived from:Mica			
E202 Potassium sorbate	Preservatives <0.1%		United Kingdom,
Derived from:Chemical			
E415 Xanthan gum	Stabilisers	<0.1%	China,
Derived from:Xanthomonas Campestris			
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E171 Titanium dioxide	Colours	<0.1%	Germany,
Derived from:Mineral			
E904 Shellac	Glazing agent	<0.1%	Germany, United States,
Derived from:Lac			
E172 Iron oxides	Colours	<0.1%	Germany,
Derived from:Mineral			
Safflower	Colours	<0.1%	China,
Derived from:Carthamus			
Tinctorius			

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, Xanthan gum; Colouring foodstuff: Spirulina concentrate; Acidity Regulator: Trisodium citrate, Citric acid; Colours: Carotenes, Anthocyanin, Titanium dioxide, Iron oxides, Safflower; Rice Flour, Ethanol, Glazing agent: Shellac.

Allergy Information			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	+/-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	Sulphur Dioxide	
+ Product contains, +/- Pr	oduct 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			

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Nutritional Information	
Energy KJ	1638.1
Energy Kcal	386.2
Fat	4.9
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	

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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.