	Finished Product Specification	
	Product Code	BA14183
	Product Name	Small Heart SP-R-Glz
	Legal Description	Sugar Paste
	Medium	Sugar Paste
	Specification Date	03/08/2022
	Specification Version Number	2

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
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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:18mm B:17mm D:mm
Average unit weight: 0.6 g
Case size - 4200 units

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Sugar Beet / Non declarable Beet. Sugar not filtered with bone char	Base	69.90707	Belgium, Germany The Netherlands United Kingdom
Glucose Syrup Derived from: Wheat (not declarable)	Base	12.44786	France,

Document Number	Issue	Date	Written By	Authorised By
QP18023	2	03/08/2022	L.Lisle	

Vegetable Fat (Palm Kernel, Palm Oil) Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	4.78764	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup Derived from:Beet (Brix: 67.5 – 69.5%)	Base	3.83011	The Netherlands,
Maltodextrin Derived from:Vegetable (potato), None declarable carrierMaize / potato - Non declarable Carrier	Carriers	1.74141	Austria, Czech RepublicFranceGermanyHungaryItalyPolandSlovakiaSpainThe NetherlandsUnited States
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	1.43629	Sudan,
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	1.43629	Austria,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	1.11969	France,
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG)	Emulsifier	0.95753	Denmark,
E422 Glycerol Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration	Humectant	0.95753	Germany,
Ethanol Derived from:Grain, Non declarable carrier	Carriers	0.65	United Kingdom,
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	0.3	Germany, United States,

Water Derived from:local source - mineral / Non declarable	Base	0.2671	United Kingdom,
Vegetable Oil Derived from:MCT - from Coconut. refined, bleached & deodorised, Non declarable Carrier	Base	<0.1%	Germany,
E1450 Starch sodium octenyl succinate Derived from:Corn (maize) - Non GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and their amendments, Non declarable carryover additive	Carriers	<0.1%	United States,
E330 Citric Acid Derived from:Maize / molasse (beet or cane) - Non declarable carryover additive	Acidity Regulator	<0.1%	Austria, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Slovakia, The Netherlands,
E160a Carotenes Derived from:Algal - Dunaliella salina	Colours	<0.1%	Australia,
Sunflower oil Derived from:Sunflower seeds, None declarable carrier	Base	<0.1%	United Kingdom,
E300 Ascorbic acid Derived from:Corn (maize) - Non GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and amendments, None declarable carryover additive	Antioxidants	<0.1%	China,
E307 Alpha-tocopherol Derived from:Synthetic, None declarable carryover additive	Antioxidants	<0.1%	Germany,
E202 Potassium sorbate Derived from:Synthetic, None declarable carryover additive	Preservatives	<0.1%	Germany,

Ingredients Declaration

Ingredients: Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Colours: Beetroot, Carotenes; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Glazing agent: Shellac.

Document
Number
QP18023

Issue
2

Date
03/08/2022

Written By
L.Lisle

Authorised By



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

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	1602.0
Energy Kcal	378.5
Fat	4.9
Fat (Saturated)	0.7
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	82.9
Sugars	76.0
<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	Weight	Qty per pack	Total weight per pack
Interleave Sheets	Pearlised Polypropylene	365mm x 480mm	35 Micron	4.2g	15	63g
Backing Paper	Kraft Paper with (MDPE) Medium Density Polyethylene coated	350mm x 480mm		29g	15	435g
Standard Pizza Box	Corrugated Card - 200 KRAFT	495mm x 405mm x 30mm		214g	1	214g
Smaller Outer Box	Cardboard	585mm x 405mm x 213mm		875.3g	1	875.3g

M&S Approved Sites

Supplier	0
Supplier Code	
Manufacturing Site	


Free From:

Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	No
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

Microbiological Standards

Document Number QP18023 Issue 2 Date 03/08/2022 Written By L.Lisle Authorised By 

Microorganism	Typical	Maximum	Units	Method	Frequency
TVC	10,000	50,0000	Cfu/g	External Lab	annual
Enterobacteriaceae	100	1000	Cfu/g	External Lab	annual
E.coli	<10	10	Cfu/g	External Lab	annual
Yeast	<100	1000	Cfu/g	External Lab	annual
Staphylococcus Aureus	<10	100	Cfu/g	External Lab	annual
Salmonella Species	Not detected	Not detected	Cfu/g	External Lab	annual

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	2	03/08/2022	L.Lisle	