



Finished Product Specification			
Product Code	BA14389		
Product Name English Pine & Baubles SP-LgrF			
	EC172		
Legal Description	Sugar Paste		
Medium	Sugar Paste		
Specification Date	05/11/2019		

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

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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:28mm B:32mm D:mm
Average unit weight: 1.9 g
Case size - 672 units

Document Number QP18023 Issue

Date

05/11/2019

Written By

Authorised By



Full recipe					
	Function	%	Country Of Origin		
Ingredient Name					
Sugar	Base	72.31586	Belgium, The Netherlands,		
			United Kingdom,		
Derived from:BeetSugar Beet					
Glucose syrup	Base	12.83089	France,		
Derived from:Wheat (not					
declarable)Maize/Wheat	_				
Vegetable fat (palm kernel,	Base	4.9005	Brazil, Colombia,		
palm oil)			Indonesia, Malaysia, Papua		
			New Guinea,		
Derived from:palm kernel, palm					
Invert ouger eveus	Base	3.9204	Austria Polaium Pulgaria		
Invert sugar syrup	Dase	3.9204	Austria, Belgium, Bulgaria,		
Derived from:Beet			Croatia, Cyprus, Czech		
Derived Horn. 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	1.47015	Austria,		
Derived from:Fermentation					
with Xanthomonas campestris E414 Gum arabic	Thickeners	1.47015	Austria Balaium Cudan		
E414 Guill alabic	mickeners	1.47015	Austria, Belgium, Sudan,		
Derived from:Vegetable -					
Stems of Acacia Senegal					
E471 Mono- and	Emulsifier	0.9801	Denmark,		
diglycerides of fatty acids	Emaiomor	0.0001	Dominant,		
digiyoondoo or latty doldo					
Derived from:Palm					
E422 Glycerol	Humectant	0.9801	Germany,		
. ,			, ,		
Derived from:Rapeseed					
Sunflower Oil	Carriers	0.47149	China, India, United		
			Kingdom,		
Derived from:Sunflower					
Water	Base	0.31223	United Kingdom,		
Derived from:local source					
Trehalose	Stabilisers	0.14108	China, India, United States		
Derived from:Sugar					
Spirulina concentrate	Colouring foodstuff	0.11138	China, India, United States		
Derived from:Arthrospira					
Platensis Algae					
l l					

Document Number QP18023 Issue

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E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate			
Derived from:Plant			
E331iii Trisodium citrate	Acidity Regulator	<0.1%	China,
			,
Derived from:sodium salts from			
citric acid Maltodextrin	Carriers	<0.1%	France,
Waltodoxiiii	Camero	40.170	Transe,
Derived from:plantCorn			
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal			
E163 Anthocyanins	Colours	<0.1%	United Kingdom,
Derived from:Radish	Dana	<0.1%	Haita d Kinardana
Vegetable Oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Davis and frames Francis/ Managabah la			
Derived from:Fruit/ Vegetable E307 Alpha-tocopherol	Antioxidants	<0.1%	Belgium,
Loor Alpha tocopheror	Antioxidants	VO.170	Deigiditi,
Derived from:Sunflower Oil			
E330 Citric acid	Acidity Regulator	<0.1%	United Kingdom,
E202 Potassium sorbate	Preservatives	<0.1%	United Kingdom,
E202 Polassium sorbale	Preservatives	<0.170	Officed Kingdom,
Derived from:Chemical			
Safflower	Colours	<0.1%	China,
Derived from:Carthamus			
Tinctorius			

Ingredients Declaration

QP18023

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	1			
Peanuts	+	Sesame	+	
Fish	+	Eggs	+	
Soya	+	Milk	+	
Lupin	+	Nuts	+	
Celery	+	Mustard	+	
Crustaceans	+	Molluscs	+	
Cereals	+	Sulphur Dioxide		
+ Product contains,	+/- Product may cont	tain, - Does not contain		

Document Issue Date Written By Authorised By Number 05/11/2019

L.Lisle



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	

Nutritional Information	
Energy KJ	1638.0
Energy Kcal	386.0
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.

Date



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	

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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Number OP18023	1	05/11/2019	l Lisle	