



Finished Product Specification	
Product Code	BA14579
Product Name	Lazy Daisy SP-YP-PI
Legal Description	Sugar Paste with a Pipe Iced
	decoration
Medium	Sugar Paste
Specification Date	21/01/2020
Specification Version Number	1

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		
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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:24mm B:23mm D:mm Average unit weight: 1.0 g Case size - 720 units

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Full recipe			
	Function	%	Country Of Origin
Ingredient Name			
Sugar	Base	72.91438	United Kingdom,
Derived from:BeetSugar Beet			
Glucose syrup	Base	12.93681	France,
Derived from:Maize/WheatWheat (not declarable)			
Vegetable fat (palm kernel, palm oil)	Base	4.9406	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Derived from:palm kernel, palm			,
Invert sugar syrup Derived from:Beet	Base	3.95248	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech 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 Derived from:Fermentation	Thickeners	1.48218	Austria,
with Xanthomonas campestris			
E414 Gum arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	1.48218	Austria, Belgium, Sudan,
E422 Glycerol	Humectant	0.98812	Germany,
Derived from:Rapeseed E471 Mono- and diglycerides of fatty acids	Emulsifier	0.98812	Denmark,
Derived from:Palm Water	Base	0.26395	United Kingdom,
Derived from:local source			
E1450 Starch sodium octenyl succinate	Carriers	<0.1%	United States,
Derived from:Plant			
Maltodextrin	Carriers	<0.1%	China,
Derived from:Cassava & Cornplant			
E160a Carotenes Derived from:Algal	Colours	<0.1%	Australia,

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Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Belgium,
Derived from:Sunflower Oil			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Derived from:Fruit/ Vegetable			
E202 Potassium sorbate	Preservatives	<0.1%	United Kingdom,
Derived from:Chemical			
E163 Anthocyanins	Colours	<0.1%	China,
Derived from:Radish (Raphanus Sativus) Extraction method NOT from Lake,			

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; Water, Colours: Carotenes, Anthocyanin.

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		

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Nutritional Information	
Energy KJ	1651.3
Energy Kcal	389.2
Fat	4.9
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	86.3
Sugars	79.2
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	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	 	·

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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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