



Finished Product Specification	
Product Code	BA14818
Product Name	Bloodshot Eyeballs SP-WRB-Glz
Legal Description	Printed Sugar Paste
Medium	Sugar Paste
Specification Date	16/02/2022
Specification Version Number	1

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:mm B:mm D:30mm Average unit weight: 1.7 g Case size - 1755 units

**Ingredients Declaration** 

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	71.98474	Belgium, The
			Netherlands, United
Derived from:BeetBeet / Anti- caking agent from plant			Kingdom,
Glucose Syrup	Base	12.805	France,
Derived from:Wheat (not declarable)			

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Manatable Fet (Dales	D	14005	Dun-il Colombia
Vegetable Fat (Palm Kernel, Palm Oil)	Base	4.925	Brazil, Colombia, Indonesia, Malaysia,
Remei, Faim Oil)			Papua New Guinea,
Derived from:palm kernel, palm (RSPO-SG)			apaa wew Sumea,
Invert Sugar Syrup	Base	3.94	The Netherlands,
Derived from:Beet E415 Xanthan Gum	Thickeners	1.4775	Austria,
E415 Adminan Gum	THICKEHEIS	1.4775	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	1.4775	Cudon
E414 Guill Alabic	Thickeners	1.4775	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E422 Glycerol	Humectant	0.985	Germany,
Derived from:Rapeseed. In accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from			
obligatory declaration	English and	0.005	December
E471 Mono - and	Emulsifier	0.985	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-SG)			
Ethanol	Carriers	0.325	United Kingdom,
Derived from:Grain, Non declarable carrier			
Water	Base	0.2644	United Kingdom,
110.01	2400	0.2011	ormod rungdom,
E162 Beetroot red	Colours	0.15361	France,
			GermanyPolandUnited
Derived from:Beta vulgaris L.			Kingdom
E904 Shellac	Glazing agent	0.15	Germany, United States,
L304 Official	Glazing agent	0.10	Germany, Ornica Giales,
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			
Maize starch	Thickeners	0.1141	The Netherlands,
Derived from:Maize -			
Eurofins Valid IT Non GMO - Cert No. 2401461			
E322 Lecithins	Emulsifier	0.1081	Spain,
	-		
Derived from:Sunflower			

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E163 Anthogyaning	Colours	<0.1%	Canada China
E163 Anthocyanins	Colours	<0.1%	Canada, China
Derived from:Red cabbage			
extract, Extraction method			
NOT from LakeRed Cabbage - Extraction from Aluminium			
Lake			
Maltodextrin	Carriers	<0.1%	Austria, Czech Republic,
Derived from:maize / potato -			France, Germany, Hungary, Italy, Poland,
Non declarable Carrier			Slovakia, Spain, The
			Netherlands, United
			States,
Maltodextrin	Base	<0.1%	Belgium, MalaysiaThe
Derived from:Tapioca / None			Netherlands
declarable carrierPotato - Non			
declarable carrier			
E101 (i) Riboflavin	Colours	<0.1%	China,
Derived from:Rice			
E202 Potassium sorbate	Preservatives	<0.1%	China,
Davis and former On white Aniel O			
Derived from:Sorbic Acid & Potassium Hydroxide. Sulphur			
dioxide & Sulphites ARE NOT			
(added) at concentrations of			
more than 10mg/kg - Non declarable carrier			
E1520 Propan-1,2-diol;	Humectant	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Derived from:Synthetic - Non			
declarable carrier Vegetable Oil	Base	<0.1%	Germany,
vegetable Oil	Dase	Q0.176	Germany,
Derived from:MCT - from			
Coconut. refined, bleached & deodorised, Non declarable			
Carrier			
E464 Hydroxypropyl	Stabilisers	<0.1%	North Korea, South
methyl cellulose			Korea,
Derived from:Hydroxypropyl			
methyl cellulose			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn (Maize) -			
NON GMO IP Supply Chain Standard SGS V4.0 / Cert No.			
CN19/10539. Non declarable			
carrier			
E500ii Sodium	Acidity Regulator	<0.1%	United States,
Bicarbonate			
Derived from:Ore trona /			
None declarable carryover			
additive			

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E341 (iii) Tricalcium phosphate  Derived from:Calcium - from plant / Non declarable carryover additive.		<0.1%	Germany,
E330 Citric Acid  Derived from:Maize / molasse (beet or cane) - Non declarable carryover additive	Acidity Regulator		Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,
E551 Silicon dioxide  Derived from:Mineral quartz / Sand. None declarable carryover additive	Anti-caking agent	<0.1%	United States,

## **Ingredients Declaration**

Ingredients: Sugar, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic, Maize starch; Emulsifier: Mono - and Diglycerides of Fatty Acids, Lecithins; Humectant: Glycerol, Propan-1,2-diol; propylene glycol; Colours: Beetroot, Anthocyanin, Riboflavin; Glazing agent: Shellac; Stabilisers: Modified Cellulose, Silicon dioxide.

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		
Additional Information		

Allergen Statement	
This product is free from allergens	

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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	1643.0
Energy Kcal	388.7
Fat	5.0
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	85.4
Sugars	78.3
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.

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Packaging						
Component	Material	Size	Guage	Weight	Qty per pack	Total weigh per pack
Interleave	Pearlised P olypropylene	365mm x 480mm	35 Micron	4.2g	15	63g
·	Kraft Paper with (MDPE) Medium Density Polyethylene coated			29g	15	435g
		495mm x 405mm x 30mm		214g	1	214g
Smaller Outer Box		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 Yes		Lacto-Ovo Vegetarian	Yes
Sufferers			
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	No
Kosher	Yes without Certification	Halal	Yes without Certification

Tariff Code	
17 04 90 99 91	

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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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