

	<b>Finished Product Specification</b>	
	Product Code	BA14897
	Product Name	KJ Test1
	Legal Description	Hollow Printed Milk Chocolate
	Medium	Sugar Sprinkles
	Specification Date	06/02/2022
	Specification Version Number	34

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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TECHNICAL	sales1@bakeart.co.uk



Product Dimensions: H:1.9mm L:126mm B:95mm D:mm  
Case size - 5 kg

Lorem Ipsum is simply dummy text of the printing and typesetting industry. Lorem Ipsum has been the industry's standard dummy text ever since the 1500s, when an unknown printer took a galley of type and scrambled it to make a type specimen book. It has survived not only five centuries, but also the leap into electronic typesetting, remaining essentially unchanged. It was popularised in the 1960s with the release of Letraset sheets containing Lorem Ipsum passages, and more recently with desktop publishing software like Aldus PageMaker including versions of Lorem Ipsum.

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet,Beet,Cane	Base	101.38085	Belgium, The Netherlands, United Kingdom,
Glucose Syrup Derived from:Wheat (not declarable)	Base	14.52204	France,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:palm kernel, palm (RSPO-SG)	Base	5.5854	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup Derived from:Beet	Base	4.46832	The Netherlands,
Water Derived from:Portable mains	Base	2.7267	United Kingdom,
Rice Flour Derived from:Rice. Not from GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and their amendments Heavy metal testing carried out on this ingredient	Base	1.832	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	1.67562	Austria,
E414 Gum Arabic Derived from:Vegetable Stems of Acacia Senegal	Thickeners	1.67562	Sudan,
Palm Oil Derived from:Palm (RSPO-SG)	Base	1.526	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Maize starch Derived from:Maize (Corn)	Base	1.49	Germany, Italy, Spain, The Netherlands,
E422 Glycerol Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration	Humectant	1.11708	Germany,
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG)	Emulsifier	1.11708	Denmark,

E341 (iii) Tricalcium phosphate Derived from:Calcium phosphate FUNCTION anti-caking agent Not declarable	Anti-caking agent	0.20199	Germany,
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	0.15	China,
E163 Anthocyanins Derived from:Red cabbage extract, Extraction method NOT from LakeRed Cabbage Extraction method Aluminum LakeRadish (Raphanus Sativus) Extraction method NOT from Lake,	Colours	0.1103	Canada,
E322 Lecithins Derived from:Sunflower	Emulsifier	<0.1%	Spain,
E161b Lutein Derived from:Xanthophyll	Colours	<0.1%	China, India,
Maize starch Derived from:Maize - Certified Non GMO	Thickeners	<0.1%	The Netherlands,
Maltodextrin Derived from:TapiocaPotato	Base	<0.1%	Malaysia,
Maltodextrin Derived from:maize &/or potato FUNCTION carrier Not declarableCassava & Corn - Non GMO Certified IP Certificate No NL18/819943233.	Carriers	<0.1%	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E202 Potassium sorbate Derived from: E202 Potassium sorbate Derived from:Scorbic acid & Potassium Hydroxide. Sulphur dioxide & sulphites ARE NOT (added) at concentrations of more than 10mg/kg or 10mg/l expressed as SO2. FUNCTION carrier Not declarable	Preservatives	<0.1%	China,
Sunflower Oil Derived from:Sunflower	Carriers	<0.1%	China, India, United Kingdom,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	<0.1%	France, Germany, Poland, United Kingdom,

Trehalose Derived from:Beet / Cane. FUNCTION Stabiliser Not declarable	Stabilisers	<0.1%	China, India, United States,
Coconut Oil Derived from:Coconut	Base	<0.1%	Germany, Philippines,
Spirulina Powder Derived from:Arthrospira Plantensis Algae	Colouring foodstuff	<0.1%	China, United States,
E901 Beeswax Derived from:Bees	Glazing agent	<0.1%	Germany,
E101 (i) Riboflavin Derived from:Rice	Colours	<0.1%	China,
Spirulina Concentrate Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China, India, United States,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic FUNCTION carrier Not declarable	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
E500ii Sodium Bicarbonate Derived from:Ore trona. FUNCTION acidity regulator. Not declarable	Acidity Regulator	<0.1%	United States,
E331iii Trisodium Citrate Derived from:sodium salts from citric acid	Acidity Regulator	<0.1%	China,
E551 Silicon dioxide Derived from:mineral quartz or sand. FUNCTION anticaking agent. Not declarable	Anti-caking agent	<0.1%	United States,
E300 Ascorbic Acid Derived from:Corn - Certified Non GMO FUNCTION acidity regulator Not declarable	Acidity Regulator	<0.1%	China,
E331 Sodium citrates Derived from:Sodium Salts of Citric Acid FUNCTION carrier Not declarable	Carriers	<0.1%	China,

E330 Citric Acid  Derived from:maize or molasse (beet or cane) FUNCTION acidity regulator Not declarable	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,
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Ingredients Declaration
Ingredients: Sugar, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic, Maize starch; Rice Flour, Palm Oil, Maize starch, Emulsifier: Mono - and Diglycerides of Fatty Acids, Lecithins; Humectant: Glycerol; Colours: Anthocyanin, Lutein, Beetroot, Riboflavin; Stabilisers: Xanthan Gum; Colouring foodstuff: Spirulina , Spirulina Concentrate; Coconut Oil, Glazing agent: Beeswax.

Allergy Information			
<b>Peanuts</b>	-	<b>Sesame</b>	-
<b>Fish</b>	-	<b>Eggs</b>	-
<b>Soya</b>	-	<b>Milk</b>	-
<b>Lupin</b>	-	<b>Nuts</b>	-
<b>Celery</b>	-	<b>Mustard</b>	-
<b>Crustaceans</b>	-	<b>Molluscs</b>	-
<b>Cereals</b>	-	<b>Sulphur Dioxide</b>	-
+ Product contains, +/- Product may contain, - Does not contain			

Additional Information

Allergen Statement
This product contains Wheat & Gluten

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	2300.3
Energy Kcal	542.5
Fat	7.1
Fat (Saturated)	1.0
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	119.3
Sugars	108.5
	<i>of which polyols</i> 0.0
	<i>of which starch</i> 0.0
Protein	0.1
	<i>Sodium</i> 0.0
Salt	0.0
	<i>Fibre</i> 0.0
	<i>Moisture</i> 0.0
	<i>Ash</i> 0.0

Finished Product Quality Assurance Standards				
STANDARD	TARGET	ACCEPTABLE	REJECT	FREQUENCY
Colour	Pantone	2 shades	+2 shades	Every Batch
Size	H: 1.9 mm L:126 mm B: 95 mm D: mm	+/-2%	+/-3%	Every batch 500g
Appearance	Regularity of shape	+/-2%	+/-3%	Every batch 500g
Aroma	Sweet, Sugar	Sweet, Sugar		Every Batch 500g
Texture	Crunchy then soft	Crunchy then soft		Every batch 500g
Flavour	Sweet, Sugar	Sweet, Sugar		Every Batch 500g
Foreign	Absent	Absent	Present	Every batch

Finished Product Microbiological Standards					
MICROORGANISM	TYPICAL	MAXIMUM	UNITS	METHOD	FREQUENCY
TVC	<10(4)	50,000	cfu/g	50,000	annual
Enterobacteriaceae	<10(2)	100	cfu/g	External Lab	annual
E.Coli	<10	<10	cfu/g	External Lab	annual
Yeast	<10(3)	1000	cfu/g	External Lab	annual
Staphylococcus	<20	100	cfu/g	External Lab	annual
Salmonella species	Not Detected	Not Detected	/25g	External Lab	annual

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
Blue plastic bags	Polythene	419 x 686mm		31.4g	2	62.8g
Sprinkle Box	Double Walled Cardboard	325mm x 225mm x 125mm		266.8g	1	266.8g

Palm Oil Percentage	
Total Palm Oil (%)	1.28
Total Palm Kernel (%)	0.23
Total Palm Oil & Palm Kernel in product (%)	1.5

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

Tariff Code
18069039

## 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	34	06/02/2022	L.Lisle	