	Finished Product Specification	
	Product Code	BA14897
	Product Name	KJ Test1
	Legal Description	Hollow Printed Milk Chocolate
	Medium	Shaped Sugar Sprinkles – Single
	Specification Date	06/11/2022
	Specification Version Number	35

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776
Download current RSPO certificate	http://bakeart.co.uk/certificates&policies.php

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
CONTACT	Tony Wadley
TELEPHONE	07966 793806
EMAIL	tony@bakeart.co.uk
OFFICE TELEPHONE	01792 293689
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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: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.

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
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Sugar Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant	Base	71.3833	Belgium, The Netherlands, 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	5.91	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Spain, Thailand, Turkey,
Glucose Syrup Derived from:Wheat (not declarable)Maize - SGS Non GMO Cert: NL18/819943203	Base	5.4388	France, Spain
Palm Oil Derived from:Palm (RSPO - SG)	Base	4.92	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water	Base	1.97	United Kingdom,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	1.968	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Fat Reduced Cocoa Powder Derived from:Theobroma Cocoa (Cocoa Beans). UTZ Certified. ID CO1000000010.	Colours	1.85	Cameroon, Ghana, Ivory Coast, Nigeria,
Invert Sugar Syrup Derived from:Beet (Brix: 67.5 - 69.5%)	Base	1.5744	The Netherlands,
E150a Plain caramel Derived from:Sucrose	Colours	0.966	Spain,
E341 (iii) Tricalcium phosphate Derived from:Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.6495	Germany,
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.5904	Austria,
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.5904	Sudan (Kordofan Region),

E415 Xanthan Gum Derived from: Xanthomonas Campestris	Stabilisers	0.49	China,
Maltodextrin Derived from: Maize - SGS Non GMO Cert: NL18/819943203 / Non declarable carrier, serves no function in finished product Potato - Non declarable carrier serves no function in finished product	Carriers	0.4195	Belgium, Spain The Netherlands
E471 Mono - and Diglycerides of Fatty Acids Derived from: Palm (RSPO-SG)	Emulsifier	0.3936	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	0.3936	Germany,
E163 Anthocyanins Derived from: Red Cabbage - Extraction from Aluminium Lake	Colours	0.195	China,
E162 Beetroot red Derived from: Beta vulgaris L.	Colours	0.16	France, Germany, Poland, United Kingdom,
E202 Potassium sorbate Derived from: Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of more than 10mg/kg - Non declarable carrier	Preservatives	<0.1%	China,
E1520 Propan-1,2-diol; propylene glycol Derived from: Synthetic - Non declarable carrier	Humectant	<0.1%	France, Germany, Spain, The Netherlands,
E300 Ascorbic Acid Derived from: Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No. CN19/10539. Non declarable carrier	Acidity Regulator	<0.1%	China,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Colours: Fat Reduced Cocoa Powder , Plain Caramel, Anthocyanin, Beetroot; Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Stabilisers: Xanthan Gum; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol.

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 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	1677.0
Energy Kcal	396.7
Fat	7.1
Fat (Saturated)	1.1
<i>of which mono-unsaturates</i>	0.1
<i>of which polysaturates</i>	0.0
Carbohydrates	82.0
Sugars	74.0
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.8
<i>Sodium</i>	0.0
Salt	0.0
<i>Fibre</i>	0.6
<i>Moisture</i>	0.0
<i>Ash</i>	0.2

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 (%)	6.18
Total Palm Kernel (%)	1.1
Total Palm Oil & Palm Kernel in product (%)	7.28

M&S Approved Sites	
Supplier	F. Faigeson
Supplier Code	D158461
Manufacturing Site	F. Faiges, Spain

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	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	Yes
Kosher	Yes without Certification	Halal	Yes without Certification

Microbiological Standards

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
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.

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