	Finished Product Specification	
	Product Code	BA14897
	Product Name	KJ Test1 - DO NOT USE
	Legal Description	Printed Sugar Paste
	Medium	Vermicelli
	Specification Date	19/06/2023
	Specification Version Number	37


SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
CONTACT	Tony Wadley
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OFFICE TELEPHONE	01792 293689
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:mm L:30mm B:15mm D:mm
Average unit weight: 0.9 g
Case size - 2310 units

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant	Base	36.76023	Belgium, The Netherlands, United Kingdom,
Rice Flour Derived from:Rice. Tested annually for pesticides (multiscreen), mycotoxins (aflatoxins, ohratoxin A), Heavy metals (cadmium, lead & arsenic).	Base	3.04	Portugal, Spain,

Document Number	Issue	Date	Written By	Authorised By
QP18023	37	19/06/2023	L.Lisle	

Glucose Syrup Derived from:Wheat (not declarable) Brix: 82.2 – 83.2	Base	2.6338	France,
Palm Oil Derived from:Palm (RSPO - SG)	Base	2.53	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:Palm kernel (56%) Palm Oil (44%) RSPO- SG	Base	1.013	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Water	Base	1.01	United Kingdom,
Invert Sugar Syrup Derived from:Beet (Brix: 67.5 – 69.5%)	Base	0.8104	The Netherlands,
E341 (iii) Tricalcium phosphate Derived from:Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.33458	Germany,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.31795	France, Germany, Poland, United Kingdom,
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer	Thickeners	0.3039	Austria,
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.3039	Sudan (Kordofan Region),
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	0.25	China,
Maltodextrin Derived from:Maize / potato - Non declarable carrier, serves no function in finished product	Carriers	0.243	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,

E422 Glycerol Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration. Derived from vegetable fat	Humectant	0.2026	Germany,
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG)	Emulsifier	0.2026	Denmark,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic - Non declarable carrier	Humectant	<0.1%	France, Germany, Spain, The Netherlands,
E330 Citric Acid Derived from:Maize / molasse (beet/cane) - Non declarable carryover additive	Acidity Regulator	<0.1%	Austria, France, Germany, Switzerland,
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, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Colours: Beetroot; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids.

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

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Allergen Statement

This product is free from allergens

Document Number QP18023	Issue 37	Date 19/06/2023	Written By L.Lisle	Authorised By 
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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	846.0
Energy Kcal	200.6
Fat	3.5
Fat (Saturated)	0.5
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	41.9
Sugars	38.1
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.2
<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: mm L:30 mm B: 15 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	Cardboard	325 x 225 x 135mm		269.1	1	269.1g

Pallet Configuration

No Of SRD/Cases per Shipper	No Of Cases per layer	Number of layers per pallet	Total SRD/Cases per pallet
	20	5	0
Pallet Type	Pallet Weight(Max 1.1 tonne)	Pallet Height(Max 1.5 metres)	
Euro	1.1	.5	

	14	8	0
Pallet Type	Pallet Weight(Max 1.1 tonne)	Pallet Height(Max 1.5 metres)	
4 Way	560	1.5	

Palm Oil Percentage

Total Palm Oil (%)	6.3
Total Palm Kernel (%)	1.12
Total Palm Oil & Palm Kernel in product (%)	7.42

Free From:

Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	Yes
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

Vegan Product Assessment		
Please confirm:	Yes / No	Please list all animal origin ingredients
Animal origin or their derivatives in the product	No	fsdfsdfsdf
Animal origin or their derivatives on the same line	No	skldfmlksdnfljsdnflj
Animal origin or their derivatives on site	No	
Product Positive Released	No	

Vegan Ingredients			
Confirm free from in recipe	Yes / No	Confirm free from in raw materials	Yes / No
Animal Flesh (inc meat, poultry, fish, shellfish, game and/or their biproducts)	Yes	Animal Flesh (inc meat, poultry, fish, shellfish, game and/or their biproducts)	Yes
Processing Aids / Additives derived from animal flesh	Yes	Processing Aids / Additives derived from animal flesh	Yes
Stock made from animal flesh or bones	Yes	Stock made from animal flesh or bones	Yes
Animal fats, fish oils, chitin (fibre from crustacean shells)	Yes	Animal fats, fish oils, chitin (fibre from crustacean shells)	Yes
Blood or other liquid products (eg squid ink)	Yes	Blood or other liquid products (eg squid ink)	Yes
Milk, Milk products and Milk derivatives	Yes	Milk, Milk products and Milk derivatives	Yes
Eggs and Eggs products	Yes	Eggs and Eggs products	Yes
Honey and other Bee products (eg propolis, bees wax)	Yes	Honey and other Bee products (eg propolis, bees wax)	Yes
Lanolin or Shellac	Yes	Lanolin or Shellac	Yes
Tested on animals	Yes	Tested on animals	Yes

Vegan Processes		
Process	Yes / No	Comments
Coconuts collected by monkeys	No	
Clarification techniques using animal products	No	
Extraction techniques using animal products	No	
Processing Aids derived from animal products	No	
Niacin used to fortify WHEAT flour derived from animal products	No	
Sugar decolourised using bone char filter	No	
Gums used in fermentation process involving WHEY	No	
Truffles gathered by trained animals	No	
Flavourings containing animal derivatives	No	
E-number additives from animal from animal	No	

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
17 04 90 99 91

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	37	19/06/2023	L.Lisle	