

	Finished Product Specification	
	Product Code	BA14897
	Product Name	KJ Test1 - DO NOT USE
	Legal Description	
	Medium	Sugar Paste
	Specification Date	29/07/2024
	Specification Version Number	38

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776

For use as cake decorations, not for resale.

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
CONTACT	Michelle Wadley
TELEPHONE	01792 293 689
EMAIL	sales1@bakeart.co.uk
OFFICE TELEPHONE	01792 293689
OFFICE EMAIL	admin@bakeart.co.uk
OUT OF HOURS	07966 793806 (Tony Wadley, Director) 01792 363361 (Michelle Wadley, Director)
TECHNICAL	sales1@bakeart.co.uk



Product Dimensions:
Length 22mm, Width 21mm, Height 1.9mm
Average unit weight: 0.6 g
Case size - 2970 units

Pantone: 345345

extra information goes here

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Beet. Sugar not filtered with bone char Beet / Anti-caking agent from plant	Base	72.44875	United Kingdom,
Glucose Syrup Derived from: Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO	Base	12.995	France,
Vegetable Oil Derived from: Palm RSPO-SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%.	Base	4.09625	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
Water Derived from: Potable Mains	Base	2.9775	United Kingdom,
Gum Arabic Derived from: Acacia Senegal	Stabilisers	2.26	Chad, Niger,
Xanthan Gum Derived from: Xanthomonas Campestris	Stabilisers	1.5	China (Not Xinjiang Region),
Glycerol Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	1.15825	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
E341 (iii) Tricalcium phosphate Derived from: Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	1.03875	Germany,
Dextrose Derived from: Wheat, Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 - 90).	Base	0.70625	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose Derived from: Maize, Corn Syrup. Non GMO	Base	0.70625	France, Hungary, Romania, Turkey,
Mono - and Diglycerides of Fatty Acids Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	0.113	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,

Ingredients Declaration

Sugar, Glucose Syrup, Vegetable Oil, Stabilisers: Gum Arabic, Xanthan Gum; Water, Humectant: Glycerol; Dextrose, Fructose, Emulsifier: Mono - and Diglycerides of Fatty Acids.

Nutritional Information	
Energy KJ	1559.0
Energy Kcal	370.4
Fat	4.1
Fat (Saturated)	0.6
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	83.5
Sugars	76.3
<i>of which polyols</i>	0.0
<i>of which starch</i>	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.

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 Vegetarians	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes	Halal	Yes

Finished Product Microbiological Standards:

Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Entero-bacteriaceae	<100	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	cfu/g	External Lab	Annual

Tariff Code:

123123

Allergy Information

+ Product contains, +/- Product may contain, - Does not contain

Allergen Statement:

test

Additional Information:

There is no additional information for this product

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

Finished Product Quality Assurance Standards:

STANDARD	TARGET	ACCEPTABLE	REJECT	FREQUENCY
Colour	Pantone	2 shades	+2 shades	Every Batch
Size	H: 1.9 mm L:22 mm B: 21 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

Packaging:

COMPONENT	MATERIAL	SIZE	GUAGE	WEIGHT	QTY PER PACK	TOTAL WEIGHT PER PACK
Bag - Blue	Polythene	419mm x 686mm	60mu	31g	2	62

Sprinkle Box	Cardboard	325 x 225 x 135mm		269.1	1	269.1
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Vegan Product Assessment:	
Please confirm:	Yes/No
Animal origin or their derivatives in the product	No
Animal origin or their derivatives on the same line	No
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:		
Please confirm	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	

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.