



Finished Product Specification	
Product Code	BA15080
Product Name	Smiley Pumpkins RM-O
Legal Description	Sugar Paste
Medium	Rotary Moulded
Specification Date	11/02/2022
Specification Version Number	11

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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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:18mm B:18mm D:mm
Average unit weight: 1.3 g
Case size - 756 units

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	72.2118	Belgium, GermanyThe NetherlandsUnited
Derived from:Sugar BeetBeet			Kingdom
Glucose Syrup	Base	12.857	France,
Derived from:Wheat (not declarable)			

Document Issue Number QP18023 11 Date

Written By

Authorised By

11/02/2022

L.Lisle

Page 1/6



Vegetable Fat (Palm	Base	4.945	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
			Papua New Guinea,
Derived from:palm kernel,			
palm (RSPO-SG)	Dana	2.050	The Nieth calcusts
Invert Sugar Syrup	Base	3.956	The Netherlands,
Domina di fuanza Dont			
Derived from:Beet E414 Gum Arabic	Thickeners	1.4835	Cudos
E414 Guill Alabic	Trickeriers	1.4633	Sudan,
Dariyad framı)/a gatabla			
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	1.4835	Austria,
L413 Xanthan Guin	THICKEHEIS	1.4033	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
With Authorionas camposins			
E471 Mono - and	Emulsifier	0.989	Denmark,
Diglycerides of Fatty Acids			
Digiyochaes of Fatty Aolas			
Derived from:Palm (RSPO-			
SG)			
E422 Glycerol	Humectant	0.989	Germany,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from			
obligatory declaration			
Water	Base	0.5254	United Kingdom,
Derived from:local source -			
mineral			
Maltodextrin	Carriers	0.253	Austria, Czech RepublicF
			ranceGermanyHungaryItal
Derived from:Vegetable			yPolandSlovakiaSpainThe
(potato)maize &/or potato			NetherlandsUnited States
FUNCTION carrier Not			
declarable			
E162 Beetroot red	Colours	0.1404	France,
Derived from:Beta vulgaris L.			
E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate			
Derived from:Vegetable			
(maize) - Non GMO in			
accordance with Regulations			
(EC) No 1829/2003 and (EC)			
No 1830/2003 and their			
amendments	Calarina	0.40/	Acceptable
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal -			
Vegetable			
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Document Number QP18023 Issue

Date

Written By

Authorised By

11/02/2022 L.Lisle

Page 2/6



Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower seeds			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Derived from:Vegetable (maize) - Non GMO in accordance with Regulations (EC) No 1829/2003 and (EC) No 1830/2003 and their amendments			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic			
E202 Potassium sorbate	Preservatives	<0.1%	Germany,
Derived from:Synthetic			
E330 Citric Acid Derived from:maize or molasse (beet or cane) FUNCTION acidity regulator Not declarable		<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,

Ingredients Declaration

Ingredients: Sugar, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Colours: Beetroot, Carotenes, Citric Acid.

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

A dalitia mal Information	
Additional Information	

Allergen Statement
This product is free from allergens

Document Issue Date Written By Authorised By Number

QP18023 11 11/02/2022 L.Lisle

Page 3/6



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	1636.0
Energy Kcal	386.1
Fat	4.9
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	85.6
Sugars	78.5
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.

Document Number QP18023 Issue

Date

Written By

Authorised By

11/02/2022 L.Lisle

Page 4/6



Packaging						
	Material	Size	Guage	Weight	Qty per	Total weight
Component					pack	per pack
White	Pearlised P	330mm x			6	0g
Rotary Film	olypropylene	630mm				
Interleave	Pearlised P	365mm x	35 Micron	4.2g	6	25.2g
Sheets	olypropylene	480mm				
Standard	Corrugated	495mm x		214g	1	214g
Pizza Box	Card - 200	405mm x				
	KRAFT	30mm				
Outer	Die Cut	585mm x		1167g	1	1167g
Carton	Corrugated	405mm x				
	Card 125	425mm				
	White, 125					
	Kraft					

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:	Suitable For:				
Nut/Seed Allergy	Yes	Lacto-Ovo Vegetarian	Yes		
Sufferers					
Lactose Intolerance	Yes	Vegetarians	Yes		
Coeliacs	Yes	Vegans	Yes		
Kosher	Yes without Certification	Halal	Yes without Certification		

Tariff Code
17 04 90 99 91

Document Number QP18023

Issue 11

Date

Written By

Authorised By

11/02/2022 L.Lisle

Page 5/6



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 QP18023 Issue

Date

11/02/2022

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- --- 0/6