



Finished Product Specification	
Product Code	BA 15080
Product Name	Smiley Pumpkins RM-O
Legal Description	
Medium	Rotary Moulded
Specification Date	01/10/2019

SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
	Ashington
	Northumberland
	NE63 0YH
CONTACT	Tony Wadley
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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:mm L:18mm B:18mm D:mm Case size - 756 units

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	72.2118	United Kingdom,
Derived from:Sugar BeetBeet			
Glucose syrup	Base	12.857	France,
Derived from:Wheat (not declarable)			
Vegetable fat (palm	Base	4.945	Brazil, Colombia,
kernel, palm oil)			Indonesia, Malaysia, Papua New Guinea,
Derived from:palm kernel, palm			
Invert sugar syrup	Base	3.956	Austria, Belgium,
Derived from:Beet			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, United
E445 V (I	-	4 4005	Kingdom,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris		1.4835	Austria,
E414 Gum arabic	Thickeners	1.4835	Austria, Belgium, Sudan,
Derived from:Vegetable - Stems of Acacia Senegal			
E471 Mono- and diglycerides of fatty acids	Emulsifier	0.989	Denmark,
Derived from:Palm			
E422 Glycerol	Humectant	0.989	Germany,
Derived from:Rapeseed Water	Base	0.5254	United Kingdom,
		0.0204	Office Kingdom,
Derived from:local source Maltodextrin		0.253	Franco
Derived from:plantmaize &/or	Carriers	0.253	France,
potato	Calarina	0.4404	
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.1404	France,
E1450 Starch sodium octenyl succinate	Carriers	<0.1%	United States,

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Derived from:Plant			
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal			
Vegetable Oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Lood Ascorbic acid	Antioxidants	Q0.170	Janua,
Derived from:Fruit/ Vegetable			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Belgium,
Derived from:Sunflower Oil			
E202 Potassium sorbate	Preservatives	<0.1%	United Kingdom,
Derived from:Chemical			
E330 Citric acid	Acidity Regulator	<0.1%	Austria, Belarus,
	riolally riogalate.	10.170	Belgium, Belize, Czech
Derived from:maize or			Republic, Egypt, El
molasse (beet or cane)			Salvador, Ethiopia,
			France, Germany,
			Hungary, India, Indonesia,
			Mexico, Poland, Romania,
			Russian Federation,
			Slovakia, The
			Netherlands,

Ingredients Decleration

Ingredients:Glucose syrup,Vegetable fat (palm kernel, palm oil),Invert sugar syrup,Thickeners:Xanthan gum, Gum arabic;Emulsifier:Mono- and diglycerides of fatty acids;Humectant:Glycerol;Colours:Beetroot, Carotenes;Acidity Regulator:Citric acid.

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

Allergen Statement	
No Statement	

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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	1639.1
Energy Kcal	386.2
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.

Tariff Code	
17049099	

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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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