

	Finished Product Specification	
	Product Code	BA 15196
	Product Name	Happy Reindeer SP-BrBR-PI-Glz
	Legal Description	Sugar Paste with a Pipe Iced decoration
	Medium	Sugar Paste
	Specification Date	01/10/2019

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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TECHNICAL	technical@bakeart.co.uk



Product Dimensions: H:1.9mm L:22mm B:30mm D:mm
Case size - 624 units

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:BeetSugar Beet	Base	69.56773	Belgium, The Netherlands, United Kingdom,
Glucose syrup Derived from:Wheat (not declarable)Maize/Wheat	Base	12.74905	France,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	4.7045	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from:Beet	Base	3.7636	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, United Kingdom,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	1.41135	Austria,
E414 Gum arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	1.41135	Austria, Belgium, Sudan,
E150a Plain caramel Derived from:Sucrose	Colours	1.2804	Spain,
E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.9409	Denmark,
E422 Glycerol Derived from:Rapeseed	Humectant	0.9409	Germany,
Water Derived from:local source	Base	0.6992	United Kingdom,
Ethanol	Base	0.65	United Kingdom,
Maltodextrin Derived from:plantMaizemaize &/or potatoCorn	Carriers	0.4597	France,

E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.41707	France, Germany, Poland, United Kingdom,
E904 Shellac Derived from:Lac	Glazing agent	0.3	Germany, United States,
Maize starch Derived from:Maize	Thickeners	0.11042	The Netherlands,
E322 Lecithins Derived from:Sunflower	Emulsifier	0.10828	Spain,
E1520 Propan-1,2-diol; propylene glycol	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
E163 Anthocyanins Derived from:Red Cabbage Red cabbage extract Radish	Colours	<0.1%	China,
Vegetable Oil Derived from:Sunflower MCT derived from Coconut origin	Base	<0.1%	United Kingdom,
E1450 Starch sodium octenyl succinate Derived from:Plant	Carriers	<0.1%	United States,
Maltodextrin Derived from:Potato Tapioca	Base	<0.1%	Belgium, The Netherlands,
E101 (i) Riboflavin Derived from:Rice	Colours	<0.1%	China,
E202 Potassium sorbate Derived from:Chemical	Preservatives	<0.1%	United Kingdom,
E464 Hydroxypropyl methyl cellulose Derived from:Hydroxypropyl methyl cellulose	Stabilisers	<0.1%	North Korea, South Korea,
E160a Carotenes Derived from:Algal	Colours	<0.1%	Australia,
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
E307 Alpha-tocopherol Derived from:Sunflower Oil	Antioxidants	<0.1%	Belgium,
E300 Ascorbic acid Derived from:Fruit/ Vegetable	Antioxidants	<0.1%	China,
E330 Citric acid Derived from:maize or	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech

molasse (beet or cane)			Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	<0.1%	Germany,
E500 Sodium carbonates	Acidity Regulator	<0.1%	United States,
E551 Silicon dioxide	Anti-caking agent	<0.1%	United States,
Safflower Derived from:Carthamus Tinctorius	Colours	<0.1%	China,

Ingredients Declaration

Ingredients: Sugar, Glucose syrup, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Xanthan gum, Gum arabic, Maize starch; Colours: Plain caramel, Beetroot, Anthocyanin, Riboflavin, Carotenes, Safflower; Emulsifier: Mono- and diglycerides of fatty acids, Lecithins; Humectant: Glycerol; Ethanol, Glazing agent: Shellac; Stabilisers: Modified Cellulose; Acidity Regulator: Citric acid.

Allergy Information

Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	+/-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	SulphurDioxide	-

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

Allergen Statement

Whilst this product is free from Allergens, this production site handles Soya, an ingredient supplier also handles Nuts (Almond). Allergens have been assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is Allergen free.

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

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	01/10/2019	L.Lisle	

Nutritional Information	
Energy KJ	1589.9
Energy Kcal	374.7
Fat	4.9
Fat (Saturated)	0.7
	<i>of which mono-unsaturates</i>
	0.0
	<i>of which polysaturates</i>
	0.0
Carbohydrates	82.8
Sugars	75.7
	<i>of which polyols</i>
	0.0
	<i>of which starch</i>
	0.0
Protein	0.0
	<i>Sodium</i>
	0.0
Salt	0.0
	<i>Fibre</i>
	0.0
	<i>Moisture</i>
	0.0
	<i>Ash</i>
	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.

Packaging

Component	Material	Size	Guage	No Per Pack	Weight	Qty per pack	Total weight per pack
Backing Paper	Paper	350mm x 480mm			29g	6	174
Interleave Sheets	Plastic	350mm x 480mm	35 Micron	1000	4.2g	6	25.2
Standard Pizza Box	Cardboard	495mm x 405mm x 30mm		700	214g	1	214
Outer Carton	Cardboard	585 x 405 x 425mm		12	1167g	1	1167

Pallet Configuration			
No Of SRD/Cases per Shipper	No Of Cases per layer	Number of layers per pallet	Total SRD/Cases per pallet
12	4	3	144
Pallet Type	Pallet Weight(Max 1.1 tonne)	Pallet Height(Max 1.5 metres)	
4 Way			

Tariff Code
17049099

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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QP18023	1	01/10/2019	L.Lisle	