
	<b>Finished Product Specification</b>	
	Product Code	BA15322
	Product Name	Bow Tie Ginger Pal SP-BrWRGr-Glz
	Legal Description	Printed Sugar Paste
	Medium	Sugar Paste
	Specification Date	10/01/2020

RSPO Certification	Mass Balance
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate (MB)	BMT-RSPO-000776

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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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:1.9mm L:20mm B:25mm D:mm  
Average unit weight: 0.9 g  
Case size - 1540 units

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:BeetSugar Beet	Base	69.44014	Belgium, The Netherlands, United Kingdom,
Glucose syrup Derived from:Wheat (not declarable)	Base	12.789	France,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	4.753	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from:Beet	Base	3.8024	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,
E414 Gum arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	1.4259	Austria, Belgium, Sudan,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	1.4259	Austria,
E150a Plain caramel Derived from:Sucrose	Colours	1.2936	Spain,
E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.9506	Denmark,
E422 Glycerol Derived from:Rapeseed	Humectant	0.9506	Germany,
Water Derived from:local source	Base	0.83749	United Kingdom,
Ethanol	Base	0.65	United Kingdom,
Maltodextrin Derived from:plantMaizemaize &/or potato	Carriers	0.45594	France,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.33654	France, Germany, Poland, United Kingdom,

E904 Shellac Derived from:Lac	Glazing agent	0.3	Germany, United States,
E171 Titanium dioxide Derived from:Mineral	Colours	0.17107	Czech Republic,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
Maize starch Derived from:Maize	Thickeners	<0.1%	The Netherlands,
E1450 Starch sodium octenyl succinate Derived from:Plant	Carriers	<0.1%	United States,
Vegetable Oil Derived from:MCT derived from Coconut origin	Base	<0.1%	Germany,
E322 Lecithins Derived from:Sunflower	Emulsifier	<0.1%	Spain,
E464 Hydroxypropyl methyl cellulose Derived from:Hydroxypropyl methyl cellulose	Stabilisers	<0.1%	North Korea, South Korea,
E101 (i) Riboflavin Derived from:Rice	Colours	<0.1%	China,
E160a Carotenes Derived from:Algal	Colours	<0.1%	Australia,
Spirulina Powder Derived from:Arthrospira Plantensis Algae	Colouring foodstuff	<0.1%	China, United States,
Trehalose Derived from:Beet / Cane	Stabilisers	<0.1%	China, India, United States,
E300 Ascorbic Acid Derived from:Corn	Acidity Regulator	<0.1%	China,
Sunflower oil Derived from:Sunflower	Base	<0.1%	United Kingdom,
E307 Alpha-tocopherol Derived from:Sunflower Oil	Antioxidants	<0.1%	Belgium,
E300 Ascorbic acid Derived from:Fruit/ Vegetable	Antioxidants	<0.1%	China,
E202 Potassium sorbate Derived from:Chemical	Preservatives	<0.1%	United Kingdom,

E555 Potassium aluminium silicate Derived from:Mineral	Anti-caking agent	<0.1%	Czech Republic,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	<0.1%	Germany,
E331 Sodium citrates Derived from:Sodium Salts of Citric Acid	Carriers	<0.1%	China,
E330 Citric acid Derived from:maize or molasse (beet or cane)	Acidity Regulator	<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, Maize starch; Colours: Plain caramel, Beetroot, Titanium dioxide, Riboflavin, Carotenes; Emulsifier: Mono- and diglycerides of fatty acids, Lecithins; Humectant: Glycerol; Ethanol, Glazing agent: Shellac; Vegetable Oil, Stabilisers: Modified Cellulose; Colouring foodstuff: Spirulina; Acidity Regulator: Citric acid.

#### Allergy Information

<b>Peanuts</b>	-	<b>Sesame</b>	-
<b>Fish</b>	-	<b>Eggs</b>	-
<b>Soya</b>	-	<b>Milk</b>	-
<b>Lupin</b>	-	<b>Nuts</b>	+/-
<b>Celery</b>	-	<b>Mustard</b>	-
<b>Crustaceans</b>	-	<b>Molluscs</b>	-
<b>Cereals</b>	-	<b>Sulphur Dioxide</b>	-


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

#### Allergen Statement

Whilst this product is free from Allergens, an ingredient supplier handles Nuts (Almond), Allergens have been assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is Nut free. Also BakeArt stores a finished product containing Soya, Risk is controlled

#### 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

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Nutritional Information	
Energy KJ	1585.9
Energy Kcal	373.9
Fat	4.9
Fat (Saturated)	0.7
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	82.7
Sugars	75.6
	<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	10	290g
Interleave Sheets	Plastic	350mm x 480mm	35 Micron	1000	4.2g	10	42g
Standard Pizza Box	Cardboard	495mm x 405mm x 30mm		700	214g	1	214g
Outer Carton	Cardboard	585 x 405 x 425mm		12	1167g	1	1167g

#### Cocoa Declaration

No statement selected

#### 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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