



Finished Product Specification	
Product Code	BA15378
Product Name	Surprise Parcel SP-LgrR-EC192-RM
Legal Description	Sugar Paste
Medium	Sugar Paste
Specification Date	03/01/2020

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
CONTACT	Tony Wadley
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EMAIL	tony@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	technical@bakeart.co.uk



Product Dimensions: H:1.9mm L:35mm B:35mm D:mm Average unit weight: 4.4 g Case size - 384 units

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Full recipe			
	Function	%	Country Of Origin
Ingredient Name		"	or and an engine
Sugar	Base	71.94264	United Kingdom,
Gugai	Вазс	71.54204	Office Kingdom,
Derived from:Sugar BeetBeet			
Glucose syrup	Base	12.81072	France,
Glucose syrup	Dase	12.01072	Trance,
Derived from:Wheat (not declarable)			
Vegetable fat (palm kernel,	Base	4.9272	Brazil, Colombia,
palm oil)			Indonesia, Malaysia, Papua
			New Guinea,
Derived from:palm kernel, palm			New Gamea,
Invert sugar syrup	Base	3.94176	Austria, Belgium, Bulgaria,
3 3 3 3 3 4			Croatia, Cyprus, Czech
Derived from:Beet			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	Thickeners	1.47816	Austria,
3			,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum arabic	Thickeners	1.47816	Austria, Belgium, Sudan,
			, i g i , i i i ,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E422 Glycerol	Humectant	0.98544	Germany,
,			, , , , , , , , , , , , , , , , , , ,
Derived from:Rapeseed			
E471 Mono- and	Emulsifier	0.98544	Denmark,
liglycerides of fatty acids	Linuidilici	0.30344	Bermark,
ligiycerides of fatty acids			
Derived from:Palm			
Sunflower Oil	Carriers	0.381	China, India, United
Sumower On	Camers	0.301	Kingdom,
Derived from:Sunflower			Kingdom,
Maltodextrin	Carriers	0.3618	Franco
Mailodextrin	Carriers	0.3618	France,
5			
Derived from:plantmaize &/or			
potato	Coloura	0.2202	Гионов
E162 Beetroot red	Colours	0.2262	France,
Dankard Grand D. C. C. C.			
Derived from:Beta vulgaris L.	Dana	0.40500	Lipito d IVin milana
Water	Base	0.19596	United Kingdom,
Derived from:local source	0. 1		
Trehalose	Stabilisers	0.114	China, India, United States,
Trenaiose			
Derived from:Sugar			

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Spirulina concentrate	Colouring foodstuff	<0.1%	China, India, United States,
Derived from:Arthrospira Platensis Algae			
E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate			
Derived from:Plant			
E331iii Trisodium citrate	Acidity Regulator	<0.1%	China,
Derived from:sodium salts from citric acid			
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal			
E330 Citric acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium,
			Belize, Czech Republic,
Derived from:maize or molasse			Egypt, El Salvador, Ethiopia,
(beet or cane)			France, Germany, Hungary,
			India, Indonesia, Mexico,
			Poland, Romania, Russian
			Federation, Slovakia, The
			Netherlands,
Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Belgium,
Derived from:Sunflower Oil			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Derived from:Fruit/ Vegetable			
E202 Potassium sorbate	Preservatives	<0.1%	United Kingdom,
Derived from:Chemical			
Denved Hom.Chemical			

Ingredients Declaration

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; Stabilisers: Trehalose; Colouring foodstuff: Spirulina concentrate; Acidity Regulator: Trisodium citrate, Citric acid.

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

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Allergen Statement

Whilst this product is free from Allergens, this production site handles Soya. And our sugar paste supplier handles nuts (Almonds) which they have assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is nut 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

Nutritional Information	
Energy KJ	1632.5
Energy Kcal	384.8
Fat	4.9
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	85.2
Sugars	78.2
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.

Cocoa	Declaration
OUCUA	Decial allon

No statement selected

Tariff	Code
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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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