



_		
	Finished Product Specification	
	Product Code	BA15480
	Product Name	Flat 1 Mini English Holly & 1 Berry
		RM-DgrR-PI
	Legal Description	
	Medium	Rotary Moulded
	Specification Date	03/10/2022
	Specification Version Number	5

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776
Download current RSPO certificate	http://bakeart.co.uk/certificates&policies.php

SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
	Ashington
	Northumberland
	NE63 0YH
CONTACT	Tony Wadley
TELEPHONE	07966 793806
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:mm L:28mm B:19mm D:mm
Average unit weight: 0.7 g
Case size - 504 units

Ingredients Declaration

QP18023

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	71.6198	Belgium, Germany, The Netherlands, United
Derived from:Beet. Sugar not filtered with bone charSugar Beet / Non declarableBeet			Kingdom

Document Issue Date Written By Authorised By Number

03/10/2022 L.Lisle

Page 1/6



Glucose Syrup	Base	12.70605	France,
Derived from:Wheat (not declarable)Maize/Wheat			
Vegetable Fat (Palm	Base	4.85249	Brazil, Colombia,
Kernel, Palm Oil)	Dasc	4.00240	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm kernel			
(56%) Palm Oil (44%) RSPO-			
SG	n	0.00400	
Invert Sugar Syrup	Base	3.88199	The Netherlands,
Derived from:Beet (Brix: 67.5 - 69.5%)			
E415 Xanthan Gum	Thickeners	1.45575	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	1.45575	Sudan,
			,
Derived from:Vegetable -			
Stems of Acacia Senegal	Humectant	0.9705	Cormony
E422 Glycerol	питестапт	0.9705	Germany,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from			
obligatory declaration	Case do History	0.0705	Depresale
E471 Mono - and	Emulsifier	0.9705	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-			
SG)			
Sunflower oil	Base	0.93402	China, India, United
			Kingdom,
Derived from:Sunflower -			
Non declarable carrierSunflower seeds, None			
declarable carrier			
Water	Base	0.48795	United Kingdom,
Derived from:local source -			
mineral / Non declarable Trehalose	Stabilisers	0.27651	China, India, United
1 IEIIaiuse	Stabilisels	0.27001	States,
Derived from:Sugar from			Otatos,
Beet - Non declarable carrier			
Spirulina Concentrate	Colouring foodstuff	0.2183	China, India, United
			States,
Derived from:Arthrospira			
Platensis Algae			
1		•	

Document Number QP18023 Issue 5 Date

Written By

Authorised By

03/10/2022

L.Lisle

Page 2/6



E4.450 Otavala a 1' a	0	0.40/	Lucio Lordo
E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate			
Derived from:Corn (maize) -			
Non GMO in accordance with			
Reg (EC) No 1829/2003 and			
(EC) No 1830/2003 and their			
amendments, Non declarable			
carryover additive			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
	, ,		·
Derived from:Corn - Non			
GMO Cert IP-			
QDC-201806017 - Non			
declarable carryover additive			
Maltodextrin	Carriers	<0.1%	Austria, BelgiumBulgaria
Mandadam	Camero		ChinaCroatiaCyprusCzech
Derived from:Vegetable			
(potato), None declarable			RepublicDenmarkEstoniaF
**			inlandFranceGermanyGre
carrierCassava & Corn - Non GMO Cert No			eceHungaryIrelandItalyLat
NL19/819943500 - Non			viaLithuaniaLuxembourgM
			altaPolandPortugalRomani
declarable carrierCorn - SGS Non GMO Cert No.			aSerbiaSlovakiaSloveniaS
			painSwedenThe
SK19/2968 - Non declarable			P
carrier			NetherlandsUkraineUnited
			Kingdom
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal -			
Dunaliella salina			
E163 Anthocyanins	Colours	<0.1%	China,
Derived from:Radish Extract			
(Raphanus Sativus) Extraction			
method NOT from Lake,			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic, None			
declarable carryover additive			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
			·
Derived from:Corn (maize) -			
Non GMO in accordance with			
Reg (EC) No 1829/2003 and			
(EC) No 1830/2003 and			
amendments, None declarable			
carryover additive			
E202 Potassium sorbate	Preservatives	<0.1%	Germany,
			,
Derived from:Synthetic, None			
declarable carryover additive			
Safflower	Colouring foodstuff	<0.1%	China,
Camowei			Julia,
Domittod frames Cofficers			
Derived from:Safflower			
Extract (Carthamus			
Tinctorius).		l	

Document Iss Number QP18023 5

Issue

Date

Written By

Authorised By

03/10/2022 L.Lisle

Page 3/6



Ingredients Declaration

Ingredients: Sugar, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colouring foodstuff: Spirulina Concentrate, Safflower; Colours: Carotenes, Anthocyanin.

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					

Additional Information		

Allergen Statement	
This product is free from allergens	

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	1620.0
Energy Kcal	382.3
Fat	4.9
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	84.8
Sugars	77.8
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

Document Issue Date Written By Authorised By Number

QP18023

03/10/2022 L.Lisle

Page 4/6



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						
	Material	Size	Guage	Weight	Qty per	Total weight
Component					pack	per pack
White	Pearlised p	330mm x	20 micron	4.9g	8	39.2g
Rotary Film	olypropylene	630mm				
Interleave	Pearlised P	365mm x	35 Micron	4.2g	8	33.6g
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:				
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	

Microbiological Standards

Document Issue Date Written By Authorised By

Number QP18023 5 03/10/2022 L.Lisle



Microorganism	Typical	Maximum	Units	Method	Frequency
TVC	10,000	50,0000	Cfu/g	External Lab	annual
Enterobacteriaceae	100	1000	Cfu/g	External Lab	annual
E.coli	<10	10	Cfu/g	External Lab	annual
Yeast	<100	1000	Cfu/g	External Lab	annual
Staphylococcus Aureus	<10	100	Cfu/g	External Lab	annual
Salmonella Species	Not detected	Not detected	Cfu/g	External Lab	annual

Tariff Code		

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 Issue Date Written By Authorised By Number

QP18023 5 03/10/2022 L.Lisle

Page 6/6