



Finished Product Specification	
Product Code	BA15480
Product Name	Flat 1 Mini English Holly & 1 Berry
	RM-DgrR-PI
Legal Description	Sugar Paste with a Pipe Iced
	decoration
Medium	Rotary Moulded
Specification Date	07/01/2021
Specification Version Number	3

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776

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 - 672 units

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Function	%	Country Of Origin
		comm, comg
Base	71.6198	Belgium, The Netherlands,
<b>D</b> 400	71.0100	United Kingdom,
		ormed ranguern,
Base	12 70605	France,
<b>D</b> 400	12.7 0000	Transs,
Base	4 85249	Brazil, Colombia,
2400	1100210	Indonesia, Malaysia, Papua
		New Guinea,
		Trow Samea,
Base	3.88199	The Netherlands,
20.00	0.00.00	11101101101101100,
Thickeners	1.45575	Austria,
		7 13 511 151,
Thickeners	1.45575	Sudan,
		,
Humectant	0.9705	Germany,
		]
Emulsifier	0.9705	Denmark,
		,
Carriers	0.92412	China, India, United
		Kingdom,
		anguern,
Base	0.48795	United Kingdom,
Stabilisers	0.27651	China, India, United States,
Colouring foodstuff	0.2183	China, India, United States,
G		
Carriers	<0.1%	United States,
Acidity Regulator	<0.1%	China,
	Base Thickeners Thickeners  Humectant  Emulsifier  Carriers  Base  Stabilisers  Colouring foodstuff  Carriers  Acidity Regulator	Base       4.85249         Base       3.88199         Thickeners       1.45575         Thickeners       1.45575         Humectant       0.9705         Emulsifier       0.9705         Carriers       0.92412         Base       0.48795         Stabilisers       0.27651         Colouring foodstuff       0.2183         Carriers       <0.1%

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Maltodextrin	Carriers	<0.1%	The Netherlands,
Derived from:Vegetable (potato)Corn			
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal - Vegetable			
Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower seeds			
E163 Anthocyanins	Colours	<0.1%	United Kingdom,
Derived from:Radish			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Derived from:Vegetable (maize)			
E202 Potassium sorbate	Preservatives	<0.1%	Germany,
Derived from:Synthetic			
E330 Citric Acid	Acidity Regulator	<0.1%	United Kingdom,
Safflower	Colours	<0.1%	China,
Derived from:Carthamus Tinctorius			

## **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; Colours: Carotenes, Anthocyanin, Safflower; Acidity Regulator: 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				

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	1621.9
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

## **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	No Per	Weight	Qty per	Total weight
Component				Pack		pack	per pack
White	Pearlised p	330mm x	20 micron		4.9g	8	39.2g
Rotary Film	olypropylene	630mm					
Interleave	Plastic	350mm x	35 Micron	1000	4.2g	8	33.6g
Sheets		480mm					
Standard	Cardboard	495mm x		700	214g	1	214g
Pizza Box		405mm x					
		30mm					
Outer	Cardboard	585 x 405 x		12	1167g	1	1167g
Carton		425mm					

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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	

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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