
	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	16/12/2019

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:mm L:28mm B:19mm D:mm
Case size - 504 units

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:BeetSugar Beet	Base	70.93254	Belgium, The Netherlands, United Kingdom,
Glucose syrup Derived from:Wheat (not declarable)Maize/Wheat	Base	12.62542	France,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	4.85249	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from:Beet	Base	3.88199	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	1.45575	Austria,
E414 Gum arabic Derived from:Vegetable Stems of Acacia Senegal	Thickeners	1.45575	Austria, Belgium, Sudan,
E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.9705	Denmark,
E422 Glycerol Derived from:Rapeseed	Humectant	0.9705	Germany,
Sunflower Oil Derived from:Sunflower	Carriers	0.92412	China, India, United Kingdom,
Water Derived from:local source	Base	0.3651	United Kingdom,
Trehalose Derived from:Sugar	Stabilisers	0.27651	China, India, United States,
Spirulina concentrate Derived from:Arthrospira Platensis Algae	Colouring foodstuff	0.2183	China, India, United States,

E1450 Starch sodium octenyl succinate Derived from:Plant	Carriers	<0.1%	United States,
E331iii Trisodium citrate Derived from:sodium salts from citric acid	Acidity Regulator	<0.1%	China,
Maltodextrin Derived from:plantCorn	Carriers	<0.1%	France,
E160a Carotenes Derived from:Algal	Colours	<0.1%	Australia,
Sunflower oil Derived from:Sunflower	Base	<0.1%	United Kingdom,
E300 Ascorbic acid Derived from:Fruit/ Vegetable	Antioxidants	<0.1%	China,
E307 Alpha-tocopherol Derived from:Sunflower Oil	Antioxidants	<0.1%	Belgium,
E202 Potassium sorbate Derived from:Chemical	Preservatives	<0.1%	United Kingdom,
E163 Anthocyanins Derived from:Radish	Colours	<0.1%	United Kingdom,
E330 Citric acid	Acidity Regulator	<0.1%	United Kingdom,
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; Humectant: Glycerol; Emulsifier: Mono- and diglycerides of fatty acids; Stabilisers: Trehalose; Colouring foodstuff: Spirulina concentrate; Acidity Regulator: Trisodium citrate , Citric acid; Colours: Carotenes, Anthocyanin, Safflower.

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 selected

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	1609.2
Energy Kcal	379.2
Fat	4.9
Fat (Saturated)	0.7
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	84.0
Sugars	77.1
<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.

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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