



Finished Product Specification	
Product Code	BA15481
Product Name	Flat 1 Mini English Holly & 1 Berry
	RM-DgrR-PI-Glz
Legal Description	Sugar Paste with a Pipe Iced
	decoration
Medium	Rotary Moulded
Specification Date	03/03/2020
Specification Version Number	1

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 Average unit weight: 0.7 g Case size - 672 units

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03/03/2020

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Full recipe			
	Function	%	Country Of Origin
Ingredient Name			
Sugar	Base	70.88013	Belgium, The Netherlands, United Kingdom,
Derived from:BeetSugar Beet			
Glucose syrup	Base	12.59753	France,
Derived from:Wheat (not declarable)Maize/Wheat			
Vegetable fat (palm kernel,	Base	4.82798	Brazil, Colombia,
palm oil)			Indonesia, Malaysia, Papua New Guinea,
Derived from:palm kernel, palm			
Invert sugar syrup Derived from:Beet	Base	3.86238	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	Thickeners	1.44839	Austria, Belgium, Sudan,
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan gum	Thickeners	1.44839	Austria,
Derived from:Fermentation with Xanthomonas campestris			
E422 Glycerol	Humectant	0.9656	Germany,
Derived from:Rapeseed			
E471 Mono- and diglycerides of fatty acids	Emulsifier	0.9656	Denmark,
Derived from:Palm			
Sunflower Oil Derived from:Sunflower	Carriers	0.91945	China, India, United Kingdom,
Ethanol	Base	0.65	United Kingdom,
Water	Base	0.41793	United Kingdom,
Derived from:local source - mineral			
E904 Shellac	Glazing agent	0.3	Germany, United States,
Derived from:Lac			
Trehalose	Stabilisers	0.27511	China, India, United States
Derived from:Sugar			

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Spirulina concentrate	Colouring foodstuff	0.21719	China, India, United States,
Derived from:Arthrospira Platensis Algae			
E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate			
Derived from:Vegetable (maize)			
Vegetable Oil	Base	<0.1%	Germany,
			· ·
Derived from:MCT derived			
from Coconut origin			
E331iii Trisodium citrate	Acidity Regulator	<0.1%	China,
	, c		
Derived from:sodium salts from			
citric acid			
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			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Derived from:Vegetable			
(maize)			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic			
E163 Anthocyanins	Colours	<0.1%	United Kingdom,
Derived from:Radish			
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: Gum arabic, Xanthan gum; Emulsifier: Mono- and diglycerides of fatty acids; Humectant: Glycerol; Ethanol, Glazing agent: Shellac; Stabilisers: Trehalose; Colouring foodstuff: Spirulina concentrate; Vegetable Oil, Acidity Regulator: Trisodium citrate, Citric acid; Colours: Carotenes, Anthocyanin, Safflower.

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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

1 - This product is free from Allergens, our ingredient supplier handles Nuts (Almond), Allergens have been assessed as being low cross-contamination risk therefore we cannot guarantee 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	1608.6
Energy Kcal	379.1
Fat	4.9
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	84.0
Sugars	77.0
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.

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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					_

M&S Approved Sites	
Supplier	
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	No	Lacto-Ovo Vegetarian	Yes	
Sufferers				
Lactose Intolerance	Yes	Vegetarians	Yes	
Coeliacs	Yes	Vegans	No	
Kosher	Yes without Certification	Halal	Yes without Certification	

Tariff Code	
17049099	

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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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