



Finished Product Specification	
Product Code	BA15550
Product Name	Stellar Midi Snowflake RM-WG
Legal Description	Sugar Paste with a Metallic Finish
Medium	Rotary Moulded
Specification Date	17/03/2021
Specification Version Number	2

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	
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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:24mm B:26mm Average unit weight: 1.6 g Case size - 450 units

Document Number QP18023 Issue

Date

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Full recipe			
	Function	%	Country Of Origin
Ingredient Name			
Sugar	Base	72.635	Belgium, The Netherlands,
Derived from:Beet			United Kingdom,
Glucose Syrup	Base	12.935	France,
Clacose Cyrap	Dasc	12.500	Transc,
Derived from:Wheat (not declarable)			
Vegetable Fat (Palm	Base	4.975	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia, Papua
Derived from:palm kernel, palm			New Guinea,
Invert Sugar Syrup	Base	3.98	The Netherlands,
Derived from:Beet			
E415 Xanthan Gum	Thickeners	1.4925	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	1.4925	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal	Humectant	0.995	Cormony
E422 Glycerol	numeciani	0.995	Germany,
Derived from:Rapeseed			
E471 Mono - and	Emulsifier	0.995	Denmark,
Diglycerides of Fatty Acids			
Danis and france Dalas			
Derived from:Palm Ethanol	Base	0.2531	United Kingdom,
Linarior	Dasc	0.2331	Office Kingdom,
Derived from:Grain			
E555 Potassium aluminium	Anti-caking agent	<0.1%	Brazil, India,
silicate			
5			
Derived from:Mica E171 Titanium dioxide	Colours	<0.1%	Germany,
L 17 1 Titaliidili dioxide	Colours	Q0.176	Germany,
Derived from:Mineral			
E904 Shellac	Glazing agent	<0.1%	Germany, United States,
Derived from:Lac	Coloura	.0.40/	Cormonii
E172 Iron oxides	Colours	<0.1%	Germany,
Derived from:Mineral			
Vegetable Oil	Base	<0.1%	Germany,
Derived from:MCT derived			
From Coconut Water	Base	<0.1%	United Kingdom,
vvalei	Dast	V0.170	Officea Kingaoffi,

Document Issue Date Written By Authorised By Number



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; Colours: Titanium Dioxide, Iron oxides; Glazing agent: Shellac.

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
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	1648.6
Energy Kcal	388.5
Fat	5.0
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	86.0
Sugars	78.9
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.

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	Yes
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	No	
Kosher	Yes without Certification	Halal	Yes without Certification	

Tariff Code		
17 04 90 99 91		

Document Issue Date Written By Authorised By Number
QP18023 2 17/03/2021 L.Lisle



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 Number QP18023 2 Date

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L.Lisle

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