

	<b>Finished Product Specification</b>	
	Product Code	BA15906
	Product Name	Silver Pixie Dust-Glz
	Legal Description	
	Medium	Sugars
	Specification Date	14/10/2019

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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TECHNICAL	technical@bakeart.co.uk

Image not available.

Product Dimensions: H:mm L:mm B:mm D:mm  
Case size - 5000 kg

<b>Full recipe</b>			
<b>Ingredient Name</b>	<b>Function</b>	<b>%</b>	<b>Country Of Origin</b>
Sugar Derived from:Beet/Cane	Base	95.545	United Kingdom,
E341 Calcium phosphates Derived from:Minerals	Anti-caking agent	1.455	United States,
E555 Potassium aluminium silicate Derived from:Mineral	Anti-caking agent	1.33	Brazil, India,
Ethanol Derived from:Grain	Base	0.65	United Kingdom,
E171 Titanium dioxide Derived from:Mineral	Colours	0.57	United States,
E904 Shellac Derived from:Lac	Glazing agent	0.3	Germany, United States,
E172 Iron oxides	Colours	0.1	United States,
Vegetable Oil Derived from:MCT derived from Coconut origin	Base	<0.1%	Germany,
Water	Base	<0.1%	United Kingdom,

<b>Ingredients Declaration</b>
Ingredients: Sugar, Colours: Titanium dioxide, Iron oxides; Ethanol, Glazing agent: Shellac; Vegetable Oil.

<b>Allergy Information</b>			
<b>Peanuts</b>	-	<b>Sesame</b>	-
<b>Fish</b>	-	<b>Eggs</b>	-
<b>Soya</b>	-	<b>Milk</b>	-
<b>Lupin</b>	-	<b>Nuts</b>	-
<b>Celery</b>	-	<b>Mustard</b>	-
<b>Crustaceans</b>	-	<b>Molluscs</b>	-
<b>Cereals</b>	-	<b>Sulphur Dioxide</b>	-
+ Product contains, +/- Product may contain, - Does not contain			

<b>Allergen Statement</b>
No statement selected

<b>Product Shelf Life:</b>	
Maximum Life from date of manufacture: in months	12
Minimum Shelf Life on Delivery: in months	9
Shelf Life Once Opened: in months	3

<b>Nutritional Information</b>	
Energy KJ	1626.1
Energy Kcal	382.6
Fat	0.1
Fat (Saturated)	0.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	95.5
Sugars	95.5
<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

<b>Recommended Storage Conditions</b>
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.

<b>Cocoa Declaration</b>
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.

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	14/10/2019	L.Lisle	