

	Finished Produ	ct Specification		
BakeArt	Product Code		BA16008	
	Product Name		Peeping Chick SP-WBOY-Glz	
ARTISTRY IN THE BAKING	Legal Description	n	Printed Sugar Paste	
	Medium		Sugar Paste	
	Specification Date	te	05/11/2021	
	Specification Ve	rsion Number	2	
RSPO Certification		Segregated		
RSPO Membership Number		9-1583-16-000-00)	
RSPO Certificate		BMT-RSPO-000776		
		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		
		07966 793806 (Tony Wadley, Director) 01792 363361 (Michelle Wadley, Director)		
TECHNICAL		sales1@bakeart.co.uk		



Product Dimensions: H:1.9mm L:26mm B:19mm D:mm

Average unit weight: 1.0 g

Case size - 2070 units

Full recipe				
Ingredient Name	Function	%	Country Of Origin	
Sugar Derived from:Beet	Base		Belgium, The Netherlands, United Kingdom	
Glucose Syrup Derived from:Wheat (not declarable)		12.74	France,	

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			T
Vegetable Fat (Palm Kernel, Palm Oil)	Base	4.9	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Derived from:palm kernel, palm (RSPO-SG)			New Gamea,
Invert Sugar Syrup	Base	3.92	The Netherlands,
Derived from:Beet			
E414 Gum Arabic	Thickeners	1.47	Sudan,
Derived from:Vegetable Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	1.47	Austria,
Derived from:Fermentation with Xanthomonas campestris			
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG)	Emulsifier	0.98	Denmark,
E422 Glycerol	Humectant	0.98	Germany,
Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration			
Water	Base	0.6447	United Kingdom,
Ethanol	Carriers	0.325	United Kingdom,
Derived from:Grain			
E322 Lecithins	Emulsifier	0.1727	Spain,
	Emalonio	0.1727	Opani,
Derived from:Sunflower			
E904 Shellac	Glazing agent	0.15	Germany, United States,
Derived from:Derived from the Lac insect. Vegetarian approved. Originating processing country USA. Registered establishment no 14681930996. Heat treatment type, no formal kill but manufacturing process reduces microbial levels to an			

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Maize starch	Thickeners	0.13045	The Netherlands,
Derived from:Maize - Certified Non GMO			
E101 (i) Riboflavin	Colours	<0.1%	China,
Derived from:Rice			
E163 Anthocyanins	Colours	<0.1%	Canada,
Derived from:Red cabbage extract, Extraction method NOT from LakeRed Cabbage Extraction method Aluminum Lake			
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.			
Maltodextrin	Base	<0.1%	Malaysia,
Derived from:TapiocaPotato			
Maltodextrin Derived from:maize &/or potato FUNCTION carrier Not declarable	Carriers	<0.1%	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E202 Potassium sorbate	Preservatives	<0.1%	China
Derived from:Scorbic acid & Potassium Hydroxide. Sulphur dioxide & sulphites ARE NOT (added) at concentrations of more than 10mg/kg or 10mg/l expressed as SO2			
E464 Hydroxypropyl methyl cellulose	Stabilisers	<0.1%	North Korea, South Korea,
Derived from:Hydroxypropyl methyl cellulose			
Vegetable Oil Derived from:MCT derived from Coconut	Base	<0.1%	Germany,
E1520 Propan-1,2-diol; propylene glycol	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
Derived from:Synthetic FUNCTION carrier Not declarable			
E341 (iii) Tricalcium phosphate	Anti-caking agent	<0.1%	Germany,
Derived from:Calcium FUNCTION anti-caking agent Not declarable			

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E500ii Sodium Bicarbonate Derived from:Ore trona. FUNCTION acidity regulator. Not declarable	Acidity Regulator	<0.1%	United States,
E300 Ascorbic Acid Derived from:Corn - Certified Non GMO FUNCTION acidity regulator Not declarable	Acidity Regulator	<0.1%	China,
E551 Silicon dioxide Derived from:mineral quartz or sand. FUNCTION anticaking agent. Not declarable	Anti-caking agent	<0.1%	United States,
E330 Citric Acid Derived from:maize or molasse (beet or cane) FUNCTION acidity regulator Not declarable	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,

Ingredients Declaration

Ingredients: Sugar, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum, Maize starch; Emulsifier: Mono - and Diglycerides of Fatty Acids, Lecithins; Humectant: Glycerol; Colours: Riboflavin, Anthocyanin, Beetroot; Glazing agent: Shellac; Preservatives: Potassium sorbate; Stabilisers: Modified Cellulose.

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			

Additional Information				
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			

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Shelf Life Once Opened: in months	3
Nutritional Information	
Energy KJ	1645.7
Energy Kcal	387.9
Fat	5.1
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	85.1
Sugars	78.0
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.

Packaging						
Component	Material	Size	Guage	Weight	ľ	Total weight per pack
·	Kraft Paper with (MDPE) Medium Density Polyethylene coated	480mm		29g	10	290g
Interleave Sheets	Pearlised P olypropylene		35 Micron	4.2g	10	42g
		495mm x 405mm x 30mm		214g	1	214g

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Outer Carton	Die Cut Corrugated Card 125 White, 125 Kraft	585mm x 405mm x 425mm		1167g	1	1167g	
Pallet Cor	nfiguration	•					
No Of SR Shipper	D/Cases per	No Of Case	s per layer	Number of pallet	layers per	Total SRD/0	Cases per
12		4		3		144	
Pallet Typ	e	Pallet Weig tonne)	ht(Max 1.1	Pallet Heigh metres)	nt(Max 1.5		
4 Way							
				1			

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 Sufferers	Yes	Lacto-Ovo Vegetarian	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	No
Kosher	Yes without Certification	Halal	Yes without Certification

Tariff Code		
17 04 90 99 91		

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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: -

- That all food (as defined by the Food Safety Act 1990 and/or any regulations made thereunder) which issupplied 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 theBakeArt Additives Policy, and
- 3. (Without prejudice to the generality of the foregoing) that all such food so supplied by us has not prior todelivery 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
- That we have carried out in relation to all such food so supplied by us such checks as a major prudentmanufacturer 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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