

	<b>Finished Product Specification</b>	
	Product Code	BA16018
	Product Name	Mini Pearls P*
	Legal Description	Sugar Sprinkles with a Metallic Finish
	Medium	Non-Parielles
	Specification Date	03/11/2021

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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TECHNICAL	sales1@bakeart.co.uk



Product Dimensions: H:mm L:mm B:mm D:4mm  
Case size - 1.2 kg

Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Dextrose Derived From: WHEAT. On EU permanent allergen exemption list	50.00	Base	France, Germany,
Sugar Derived From: Sugar Beet	36.50	Base	France, Germany,
Rice Flour Derived From: Rice	9.00	Base	Germany,
Glucose Syrup Derived From: WHEAT	4.00	Base	France, Germany, The Netherlands, United Kingdom,
E904 Shellac Derived From: Lac Insects	0.08	Glazing agent	The Netherlands,
E120 Carmine Derived From: insect Dachylopus coccus	0.08	Colours	Germany,
E330 Citric acid Derived From: Synthetic	0.08	Preservatives	Germany,
Flavouring Derived From: Raspberry Fruit	0.08	Base	Germany,
Vegetable Oil Derived From: Coconut	0.07	Base	Bangladesh, Bhutan, Brazil, India, Nepal, Pakistan, Sri Lanka,
E171 Titanium dioxide Derived From: Minerals	0.06	Colours	Germany,
Salt Derived From: Salt	0.05	Base	Germany,

Ingredients: Dextrose, Sugar, Rice Flour, Glucose Syrup, Glazing agent: E904 Shellac; Colours: E120 Carmine, E171 Titanium dioxide; Preservatives: E330 Citric acid; Flavouring, Vegetable Oil, Salt.

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

Additional Information

Allergen Statement
This product contains Wheat. May contain traces of Milk, Soya & Gluten

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	812.9
Energy Kcal	385.3
Fat	0.2
Fat (Saturated)	0.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	95.3
Sugars	86.0
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.7
<i>Sodium</i>	0.0
Salt	0.1
<i>Fibre</i>	0.0
<i>Moisture</i>	0.0
<i>Ash</i>	0.0

Finished Product Microbiological Standards					
MICROORGANISM	TYPICAL	MAXIMUM	UNITS	METHOD	FREQUENCY
SM					
TVC	<10(4)	50,000	cfu/g	50,000	annual
Enterobacteriaceae	<10(2)	100	cfu/g	External lab	annual
E.Coli	<10	<10	cfu/g	External lab	annual
Yeast	<10(3)	1000	cfu/g	External lab	annual
Staphylococcus	<20	100	cfu/g	External lab	annual
Salmonella species	Not detected	Not detected	/25g	External lab	annual

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	Qty per pack	Total weight per pack
Blue plastic bags	Polythene	419 x 686mm		31.4g	2	62.8
Sprinkle Box	Cardboard	325 x 225 x 135mm		269.1	1	269.1

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Pallet Configuration			
No Of SRD/Cases per Shipper	No Of Cases per layer	Number of layers per pallet	Total SRD/Cases per pallet
1	14	8	112
Pallet Type	Pallet Weight(Max 1.1 tonne)	Pallet Height(Max 1.5 metres)	
4 Way	<1.1	<1.5m	

Cocoa Declaration
No statement selected

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 Vegetarians	No
Lactose Intolerance	Yes	Vegetarians	No
Coeliacs	No	Vegans	No
Kosher	No	Halal	No

Tariff Code
17 04 90 99 91



## 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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