	Finished Product Specification	
	Product Code	BA16018
	Product Name	Pearl Mini Beads P*
	Legal Description	Sugar Sprinkles with a Metallic Finish
	Medium	Non-Parielles
	Specification Date	10/10/2019

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:mm B:mm D:mm
Case size - 1200 kg


Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Dextrose Derived From: WHEAT	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			

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

Product Shelf Life:	
Maximum Life from date of manufacture: in months	
Minimum Shelf Life on Delivery: in months	
Shelf Life Once Opened: in months	


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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
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	No Per Pack	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				1	0
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				

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Cocoa Declaration

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.

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