
	Finished Product Specification	
	Product Code	BA16027
	Product Name	Rainbow Shimmer Sugar BIGrORY
	Legal Description	Coloured Sugar
	Medium	Sugars
	Specification Date	27/04/2020
	Specification Version Number	2

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 - 5 kg

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Sugar Beet	Base	96.886	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom,
Ethanol Derived from: Grain	Base	1.2116	United Kingdom,
Spirulina Powder Derived from: Arthrospira Plantensis Algae	Colouring foodstuff	0.627	China, United States,
Trehalose Derived from: Beet / Cane	Stabilisers	0.5016	China, India, United States,
Water Derived from: Mains local source - mineral	Base	0.2884	United Kingdom,
E904 Shellac Derived from: Lac	Glazing agent	0.21	Germany, United States,
E163 Anthocyanins Derived from: Radish (Raphanus Sativus) Extraction method NOT from Lake,	Colours	<0.1%	China,
E1450 Starch sodium octenyl succinate Derived from: Vegetable (maize)	Carriers	<0.1%	United States,
Vegetable Oil Derived from: MCT derived from Coconut origin	Base	<0.1%	Germany,
Maltodextrin Derived from: Vegetable (potato) Cassava & Corn	Carriers	<0.1%	The Netherlands,
E101 (i) Riboflavin Derived from: Rice	Colours	<0.1%	China,
E422 Glycerol Derived from: Vegetable Fat	Carriers	<0.1%	United Kingdom,

E162 Beetroot red Derived from:Beta vulgaris L.	Colours	<0.1%	France, Germany, Poland, United Kingdom,
E433 Polyoxyethylene sorbitan mono-oleate; Polysorbate 80 Derived from:Vegetable fat	Emulsifier	<0.1%	United Kingdom,
E160c Paprika extract Derived from:Plant extract	Colours	<0.1%	United Kingdom,
E160a Carotenes Derived from:Algal - Vegetable	Colours	<0.1%	Australia,
E331 Sodium citrates Derived from:Sodium Salts of Citric Acid	Carriers	<0.1%	China,
Sunflower oil Derived from:Sunflower seeds	Base	<0.1%	United Kingdom,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
E300 Ascorbic acid Derived from:Vegetable (maize)	Antioxidants	<0.1%	China,
E307 Alpha-tocopherol Derived from:Synthetic	Antioxidants	<0.1%	Germany,
E202 Potassium sorbate Derived from:Synthetic	Preservatives	<0.1%	Germany,
E301 Sodium ascorbate Derived from:Fruit. Vegetables	Antioxidants	<0.1%	United Kingdom,
E300 Ascorbic Acid Derived from:Corn	Acidity Regulator	<0.1%	China,

Ingredients Declaration

Ingredients: Sugar, Colouring foodstuff: Spirulina; Glazing agent: Shellac; Colours: Anthocyanin, Riboflavin, Beetroot, Paprika extract , Carotenes; Vegetable Oil.


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
1 - This product is free from Allergens, our ingredient supplier handles Nuts (Almond), Allergens have been assessed as being low cross-contamination risk therefore we cannot guarantee the product is Nut free.

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	1648.4
Energy Kcal	387.8
Fat	0.0
Fat (Saturated)	0.0
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	96.9
Sugars	96.9
	<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

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.

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Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	No
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

Suitable For:			
Nut/Seed Allergy Sufferers	No	Lacto-Ovo Vegetarian	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	No
Kosher	Yes without Certification	Halal	Yes without Certification

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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