



Finished Product Specification	
Product Code	BA16152
Product Name	Brown Standard Bulk Sugar Paste
Legal Description	Sugar Paste
Medium	Sugar Paste
Specification Date	06/05/2020
Specification Version Number	1

RSPO Certification	Mass Balance
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate (MB)	BMT-RSPO-000776

SUPPLIER	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
OUT OF HOURS	07966 793806 (Tony Wadley, Director)
	01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk

Image not available.

Product Dimensions: H:mm L:mm B:mm D:mm Case size - 10 units

Document Number QP18023

Issue

Date

Written By

Authorised By

06/05/2020

L.Lisle

Page 1/5



Full recipe			
	Function	%	Country Of Origin
Ingredient Name			
Sugar	Base 71.2888		Belgium, The Netherlands, United Kingdom,
Derived from:BeetSugar Beet	n	40.000	
Glucose syrup	Base	12.6932	France,
Derived from:Wheat (not declarable)		4.000	Brazil Calarahia
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	4.882	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup	Base	3.9056	The Netherlands,
Derived from:Beet			
E414 Gum arabic Derived from:Vegetable -	Thickeners	1.4646	Sudan,
Stems of Acacia Senegal			
E415 Xanthan gum	Thickeners	1.4646	Austria,
Derived from:Fermentation with Xanthomonas campestris			
E471 Mono- and diglycerides of fatty acids	Emulsifier	0.9764	Denmark,
Derived from:Palm			
E422 Glycerol Derived from:Rapeseed	Humectant	0.9764	Germany,
Maltodextrin Derived from:maize &/or potatoVegetable (potato)	Carriers	0.521	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E163 Anthocyanins	Colours	0.435	China,
Derived from:Red Cabbage Extraction method Aluminum Lake			
Water	Base	0.4118	United Kingdom,
Derived from:local source - mineral			
E162 Beetroot red	Colours	0.3198	France,
Derived from:Beta vulgaris L. E202 Potassium sorbate Derived from:sorbic acid and	Preservatives	0.2204	China,
potassium hydroxideSynthetic		0.0475	Dalid or The N. C
Maltodextrin Derived from:Potato	Base	0.2175	Belgium, The Netherlands,

Document Number QP18023

Issue

Date

06/05/2020

Written By

Authorised By

Page 2/5

L.Lisle



Natural Flavouring	Flavouring	<0.1%	China, Malaysia, The Netherlands, United Kingdom, United States,
E1450 Starch sodium octenyl succinate Derived from:Vegetable (maize)	Carriers	<0.1%	United States,
E160a Carotenes Derived from:Algal - Vegetable	Colours	<0.1%	Australia,
Sunflower oil Derived from:Sunflower seeds	Base	<0.1%	United Kingdom,
E330 Citric acid Derived from:maize or molasse (beet or cane)	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,
E307 Alpha-tocopherol Derived from:Synthetic	Antioxidants	<0.1%	Germany,
E300 Ascorbic acid Derived from:Vegetable (maize)	Antioxidants	<0.1%	China,

Ingredients Declaration

Ingredients: Sugar, Glucose syrup, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Gum arabic, Xanthan gum; Humectant: Glycerol; Emulsifier: Mono- and diglycerides of fatty acids; Colours: Anthocyanin, Beetroot, Carotenes; Flavouring: Natural Flavouring; Acidity Regulator: Citric acid.

Allergy Information	1		
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	+/-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	Sulphur Dioxide	-
+ Product contains, +	+/- Product may co	ntain, - 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.

Document Issue Date Written By Authorised By Number

QP18023 1 06/05/2020 L.Lisle

Page 3/5



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	1624.4
Energy Kcal	382.9
Fat	4.9
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	84.9
Sugars	77.5
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							
	Material	Size	Guage	No Per	Weight	Qty per	Total weight
Component			_	Pack		pack	per pack
Backing	Paper	350mm x			29g	10	290g
Paper		480mm					
Interleave	Plastic	350mm x	35 Micron	1000	4.2g	10	42g
Sheets		480mm					
Standard	Cardboard	495mm x		700	214g	1	214g
Pizza Box		405mm x					
		30mm					
Outer	Cardboard	585 x 405 x		12	1167g	1	1167g
Carton		425mm					

Document Issue Number QP18023 1

Date

06/05/2020

Written By

Authorised By

Page 4/5

L.Lisle



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

Suitable For:			
Nut/Seed Allergy	No	Lacto-Ovo Vegetarian	No
Sufferers			
Lactose Intolerance	No	Vegetarians	No
Coeliacs	No	Vegans	No
Kosher	No	Halal	No

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 Issue Date Written By Authorised By Number

QP18023 1 06/05/2020 L.Lisle

Page 5/5

l. Juni