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|  | Finished Product Specification | |
| | Product Code | BA16260 |
| | Product Name | Bangor Carrot SP-WGrO-Glz |
| | Legal Description | Printed Sugar Paste |
| | Medium | Sugar Paste |
| | Specification Date | 30/06/2022 |
| | Specification Version Number | 5 |

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| RSPO Certification | Segregated |
| RSPO Membership Number | 9-1583-16-000-00 |
| RSPO Certificate | BMT-RSPO-000776 |


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| SUPPLIER | BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH |
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| OFFICE EMAIL | admin@bakeart.co.uk |
| OUT OF HOURS | 07966 793806 (Tony Wadley, Director) 01792 363361 (Michelle Wadley, Director) |
| TECHNICAL | technical@bakeart.co.uk |



Product Dimensions: H:mm L:22mm B:9mm D:mm
Case size - 2295 units

Ingredients Declaration

| Ingredient Name | Function | % | Country Of Origin |
|--|----------|----------|---|
| Sugar Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant | Base | 72.00562 | Belgium, The Netherlands, United Kingdom, |
| Glucose Syrup Derived from:Wheat (not declarable) | Base | 12.805 | France, |

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|--|---------------|---------|--|
| Vegetable Fat (Palm Kernel, Palm Oil) Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG | Base | 4.925 | Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea, |
| Invert Sugar Syrup Derived from:Beet (Brix: 67.5 – 69.5%) | Base | 3.94 | The Netherlands, |
| E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris | Thickeners | 1.4775 | Austria, |
| E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal | Thickeners | 1.4775 | Sudan, |
| E422 Glycerol Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration | Humectant | 0.985 | Germany, |
| E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG) | Emulsifier | 0.985 | Denmark, |
| Water | Base | 0.4598 | United Kingdom, |
| Ethanol Derived from:Grain, Non declarable carrier | Carriers | 0.325 | United Kingdom, |
| E904 Shellac Derived from:Lac (Kerria Lacca) - Vegetarian approved. Origin processing country USA. Registered establishment no.14681930996. Heat treatment: no formal kill, manufacturing process reduces microbial levels to an acceptable level | Glazing agent | 0.15 | Germany, United States, |
| E322 Lecithins Derived from:Sunflower | Emulsifier | 0.12047 | Spain, |
| Maize starch Derived from:Maize - Eurofins Valid IT Non GMO - Cert No. 2401622 | Thickeners | 0.11607 | The Netherlands, |

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|---|---------------------|-------|---|
| E101 (i) Riboflavin Derived from:Rice | Colours | <0.1% | China, |
| E162 Beetroot red Derived from:Beta vulgaris L. | Colours | <0.1% | France, GermanyPolandUnited Kingdom |
| Vegetable Oil Derived from:MCT - from Coconut. refined, bleached & deodorised, Non declarable Carrier | Base | <0.1% | Germany, |
| Maltodextrin Derived from:Maize / potato - Non declarable Carrier | Carriers | <0.1% | Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States, |
| E464 Hydroxypropyl methyl cellulose Derived from:Hydroxypropyl methyl cellulose | Stabilisers | <0.1% | North Korea, South Korea, |
| Spirulina Powder Derived from:Arthrospira Plantensis Algae | Colouring foodstuff | <0.1% | China, United States, |
| Trehalose Derived from:Beet / Cane. FUNCTION Stabiliser Not declarable | Stabilisers | <0.1% | China, India, United States, |
| E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic - Non declarable carrier | Humectant | <0.1% | France, Germany, Spain, The Netherlands, |
| E341 (iii) Tricalcium phosphate Derived from:Calcium - from plant / Non declarable carryover additive. | Anti-caking agent | <0.1% | Germany, |
| E300 Ascorbic Acid Derived from:Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No. CN19/10539. Non declarable carrier | Acidity Regulator | <0.1% | China, |

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|---|-------------------|-------|---|
| E330 Citric Acid Derived from:Maize / molasse (beet or cane) - Non declarable carryover additive | Acidity Regulator | <0.1% | Austria, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Slovakia, The Netherlands, |
| E331(iii) Trisodium citrate Derived from:Sodium Salts of Citric Acid FUNCTION carrier Not declarable | Carriers | <0.1% | China, |

Ingredients Declaration

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

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

No Statement

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 | 1645.0 |
| Energy Kcal | 388.6 |
| Fat | 5.0 |
| Fat (Saturated) | 0.7 |
| | <i>of which mono-unsaturates</i> 0.0 |
| | <i>of which polysaturates</i> 0.0 |
| Carbohydrates | 85.4 |
| Sugars | 78.3 |
| | <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.

Packaging

| Component | Material | Size | Guage | Weight | Qty per pack | Total weight per pack |
|--------------------|--|-----------------------|-----------|--------|--------------|-----------------------|
| Interleave Sheets | Pearlised Polypropylene | 365mm x 480mm | 35 Micron | 4.2g | 15 | 63g |
| Backing Paper | Kraft Paper with (MDPE) Medium Density Polyethylene coated | 350mm x 480mm | | 29g | 15 | 435g |
| Standard Pizza Box | Corrugated Card - 200 KRAFT | 495mm x 405mm x 30mm | | 214g | 1 | 214g |
| Smaller Outer Box | Cardboard | 585mm x 405mm x 213mm | | 875.3g | 1 | 875.3g |

| M&S Approved Sites | |
|--------------------|---|
| Supplier | 0 |
| Supplier Code | |
| Manufacturing Site | |

| Free From: | | | |
|------------------------|-----|---------------------|-----|
| Artificial Colours | Yes | Artificial Flavours | Yes |
| Artificial Sweeteners | Yes | Preservatives | Yes |
| 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 |

Microbiological Standards

| Microorganism | Typical | Maximum | Units | Method | Frequency |
|-----------------------|--------------|--------------|-------|--------------|-----------|
| TVC | 10,000 | 50,0000 | Cfu/g | External Lab | annual |
| Enterobacteriaceae | 100 | 1000 | Cfu/g | External Lab | annual |
| E.coli | <10 | 10 | Cfu/g | External Lab | annual |
| Yeast | <100 | 1000 | Cfu/g | External Lab | annual |
| Staphylococcus Aureus | <10 | 100 | Cfu/g | External Lab | annual |
| Salmonella Species | Not detected | Not detected | Cfu/g | External Lab | annual |

| 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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