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|---|---------------------------------------|----------------------------|
|  | Finished Product Specification | |
| | Product Code | BA 16325 |
| | Product Name | Bright Blue Fish Sprinkles |
| | Legal Description | Sugar Sprinkles |
| | Medium | Sugar Sprinkles |
| | Specification Date | 30/09/2019 |

| | |
|------------------|---|
| 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 |



Product Dimensions: H:mm L:6mm B:5mm D:mm
Case size - 5000 kg

Full recipe

| Ingredient Name | Function | % | Country Of Origin |
|---|-------------------|-----------------|--|
| Sugar Derived from:Beet | Base | 44.15755 | United Kingdom, |
| E341 (iii) Tricalcium phosphate Derived from:Calcium | Anti-caking agent | 0.67245 | Germany, |
| Maltodextrin Derived from:maize &/or potato | Carriers | Less than 0.05% | Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States, |
| Beetroot Derived from:Beta vulgaris L. | Colours | Less than 0.05% | France, |
| Citric acid Derived from:maize or molasse (beet or cane) | Acidity Regulator | Less than 0.05% | Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands, |

| Ingredients Declaration |
|---|
| Ingredients: Sugar, Colours: Beetroot;Acidity Regulator: Citric acid. |

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

| Allergen Statement |
|--|
| Whilst this product is free from Allergens, this production site handles Soya,an ingredient supplier also handles Nuts (Almond). Allergens have been assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is Allergen 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 |

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| Nutritional Information | |
|-------------------------|--------------------------------------|
| Energy KJ | 750.7 |
| Energy Kcal | 176.6 |
| Fat | 0.0 |
| Fat (Saturated) | 0.0 |
| | <i>of which mono-unsaturates</i> 0.0 |
| | <i>of which polysaturates</i> 0.0 |
| Carbohydrates | 44.2 |
| Sugars | 44.2 |
| | <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 |

| Finished Product Microbiological Standards | | | | | |
|--|--------------|--------------|-------|--------------|-----------|
| MICROORGANISM | TYPICAL | MAXIMUM | UNITS | METHOD | FREQUENCY |
| SM | | | | | |
| TVC | <10(4) | 50,000 | cfu/g | External lab | 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 |

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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 | | | |
| | | | |

| 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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