	<b>Finished Product Specification</b>	
	Product Code	BA16447
	Product Name	Small Tul SP-O
	Legal Description	Sugar Paste
	Medium	Sugar Paste
	Specification Date	13/06/2023
	Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776
Download current RSPO certificate	<a href="http://bakeart.co.uk/certificates&amp;policies.php">http://bakeart.co.uk/certificates&amp;policies.php</a>


SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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TECHNICAL	technical@bakeart.co.uk



Product Dimensions: H:1.9mm L:14mm B:16mm D:mm  
Average unit weight: 0.45 g  
Case size - 3150 units

### Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar  Derived from: Sugar Beet / Non declarable Beet. Sugar not filtered with bone char	Base	72.2118	Belgium, Germany The Netherlands United Kingdom

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Glucose Syrup  Derived from:Wheat (not declarable) Brix: 82.2 – 83.2	Base	12.857	France,
Vegetable Fat (Palm Kernel, Palm Oil)  Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	4.945	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup  Derived from:Beet (Brix: 67.5 – 69.5%)	Base	3.956	The Netherlands,
E414 Gum Arabic  Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	1.4835	Sudan (Kordofan Region),
E415 Xanthan Gum  Derived from:Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer	Thickeners	1.4835	Austria,
E471 Mono - and Diglycerides of Fatty Acids  Derived from:Palm (RSPO-SG)	Emulsifier	0.989	Denmark,
E422 Glycerol  Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration. Derived from vegetable fat	Humectant	0.989	Germany,
Water  Derived from:local source - mineral / Non declarable	Base	0.5254	United Kingdom,
Maltodextrin  Derived from:Vegetable (potato), None declarable carrier serves no function in finished productMaize / potato - Non declarable carrier, serves no function in finished product	Carriers	0.253	Austria, BelgiumBulgaria CroatiaCyprusCzech RepublicDenmarkEstoniaFinlandFranceGermanyGreeceHungaryIrelandItalyLatviaLithuaniaLuxembourgMaltaPolandPortugalRomaniaSlovakiaSloveniaSpainSwedenThe Netherlands
E162 Beetroot red  Derived from:Beta vulgaris L.	Colours	0.1404	France,

E1450 Starch sodium octenyl succinate  Derived from: Corn (maize) - Non GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and their amendments, Non declarable carryover additive	Carriers	<0.1%	United States,
E160a Carotenes  Derived from: Algal - Dunaliella salina (CAS No. 7235-40-7)	Colours	<0.1%	Australia,
Sunflower oil  Derived from: Sunflower seeds, None declarable carrier	Base	<0.1%	United Kingdom,
E300 Ascorbic acid  Derived from: Corn (maize) - Non GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and amendments, None declarable carryover additive	Antioxidants	<0.1%	China,
E307 Alpha-tocopherol  Derived from: Synthetic, None declarable carryover additive	Antioxidants	<0.1%	Germany,
E202 Potassium sorbate  Derived from: Synthetic, None declarable carryover additive	Preservatives	<0.1%	Germany,
E330 Citric Acid  Derived from: Maize / molasse (beet/cane) - Non declarable carryover additive	Acidity Regulator	<0.1%	Austria, France, Germany, Switzerland,

#### Ingredients Declaration

Ingredients: Sugar, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Colours: Beetroot, Carotenes.

Allergy Information			
<b>Peanuts</b>	-	<b>Sesame</b>	-
<b>Fish</b>	-	<b>Eggs</b>	-
<b>Soya</b>	-	<b>Milk</b>	-
<b>Lupin</b>	-	<b>Nuts</b>	-
<b>Celery</b>	-	<b>Mustard</b>	-
<b>Crustaceans</b>	-	<b>Molluscs</b>	-
<b>Cereals</b>	-	<b>Sulphur Dioxide</b>	-
+ Product contains, +/- Product may contain, - Does not contain			

**Additional Information**

**Allergen Statement**

This product is free from allergens

**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	1636.0
Energy Kcal	386.1
Fat	4.9
Fat (Saturated)	0.7
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	85.6
Sugars	78.5
<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
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	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
Medium Outer Carton	Corrugated Cardboard	580mm x 430mm x 320mm	Double walled	970g	1	970g

**M&S Approved Sites**

Supplier	0
Supplier Code	
Manufacturing Site	

**Free From:**

Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	No
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	Yes
Kosher	Yes without Certification	Halal	Yes without Certification

**Microbiological Standards**

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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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