

	Finished Product Specification	
	Product Code	BA100017
	Product Name	Rainbow Disc Sprinkles BblCGrOPuRY- BAK
	Legal Description	Sugar Sprinkles
	Medium	Sugar Sprinkles
	Specification Date	14/10/2019

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:6mm
Case size - 5000 kg

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet	Base	71.89064	United Kingdom,
Rice Flour Derived from:Rice	Base	5.95143	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Glucose syrup Derived from:Wheat (not declarable)	Base	5.14626	France,
Vegetable Oil Derived from:Palm Oil	Base	4.95714	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water	Base	2.82863	United Kingdom,
Invert sugar syrup Derived from:Beet	Base	2.05889	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,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	1.97933	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	0.65471	Germany,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.5938	Austria,
E414 Gum arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.5938	Austria, Belgium, Sudan,
Radish Concentrate Derived from:Radish (Raphanus Sativus)	Colouring foodstuff	0.50459	Belgium, Germany, The Netherlands,

E415 Xanthan gum Derived from: Xanthomonas Campestris	Stabilisers	0.49571	China,
E471 Mono- and diglycerides of fatty acids Derived from: Palm	Emulsifier	0.39587	Denmark,
E422 Glycerol Derived from: Rapeseed	Humectant	0.39587	Germany,
Carrot Concentrate Derived from: Carrot (Daucus Carota)	Colouring foodstuff	0.24889	Belgium, Germany, The Netherlands,
Paprika Concentrate Derived from: Paprika (Capsicum Annuum)	Colouring foodstuff	0.24707	China, Peru, South Africa,
Safflower Derived from: Carthamus Tinctorius	Colouring foodstuff	0.22857	China, Vietnam,
Apple Concentrate Derived from: Apple (Malus Domestica)	Colouring foodstuff	0.22695	Austria, Germany, Italy,
E330 Citric acid	Carriers	0.16083	Austria, Belgium, Germany,
Sweet potato concentrate Derived from: Ipomoea Batatas	Colouring foodstuff	0.11795	China, Peru, United States,
Spirulina concentrate Derived from: Spirulina Platensis	Colouring foodstuff	0.10353	China, India, Taiwan,
E162 Beetroot red Derived from: Beta vulgaris L.	Colours	<0.1%	France, Germany, Poland, United Kingdom,
Blackcurrant Concentrate Derived from: Blackcurrant (Ribes Nigrum)	Colouring foodstuff	<0.1%	France, Italy, Poland,
E163 Anthocyanins Derived from: Red Cabbage	Colours	<0.1%	China,
Maltodextrin Derived from: maize &/or potato	Carriers	<0.1%	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
Lemon Concentrate Derived from: Citrus Limon	Colouring foodstuff	<0.1%	Austria, Belgium, Germany,

Hibiscus Concentrate Derived from:Hibiscus Sabdariffa	Colouring foodstuff	<0.1%	Nigeria, Thailand, Vietnam,
Maltodextrin Derived from:Potato	Base	<0.1%	Belgium, The Netherlands,
E202 Potassium sorbate	Preservatives	<0.1%	China,
Cherry Concentrate Derived from:Cherry (Prunus Cerasus)	Colouring foodstuff	<0.1%	Germany, Poland, Serbia,
E1520 Propan-1,2-diol; propylene glycol	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
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,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose syrup, Vegetable Oil, Water, Invert sugar syrup, Vegetable fat (palm kernel, palm oil), Colouring foodstuff: Radish Concentrate, Carrot Concentrate, Paprika Concentrate, Safflower, Apple Concentrate, Sweet potato concentrate, Spirulina concentrate, Blackcurrant Concentrate, Lemon Concentrate, Hibiscus Concentrate, Cherry Concentrate; Thickeners: Xanthan gum, Gum arabic; Stabilisers: Xanthan gum; Humectant: Glycerol; Emulsifier: Mono- and diglycerides of fatty acids; Colours: Beetroot, Anthocyanin; Acidity Regulator: Citric acid.

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

Whilst this product is free from Allergens, an ingredient supplier handles Nuts (Almond), Allergens have been assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is Nut free. Also BakeArt stores a finished product containing Soya, Risk is controlled

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	14/10/2019	L.Lisle	

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	1666.0
Energy Kcal	393.1
Fat	7.0
Fat (Saturated)	1.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	82.3
Sugars	74.8
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.4
<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	No Per Pack	Weight	Qty per pack	Total weight per pack
Blue plastic bags	Polythene	419 x 686mm			31.4g	2	62.8g
Sprinkle Box	Cardboard	325 x 225 x 135mm				1	0g

Cocoa Declaration
No statement selected

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	14/10/2019	L.Lisle	

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 Number	Issue	Date	Written By	Authorised By
QP18023	1	14/10/2019	L.Lisle	