



Finished Product Specification	
Product Code	BA100168
Product Name	Oceania Sea Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	19/02/2020
Specification Version Number	3

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
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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 - 5 kg

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Full recipe			
·	Function	%	Country Of Origin
Ingredient Name			
Sugar	Base	49.25428	Belgium, The Netherlands, United Kingdom,
Derived from:BeetSugar Beet			Officed Kingdoffi,
Rice Flour	Base	2.454	Australia, Brazil,
D : 16 D:			Cambodia, Egypt, Guyana,
Derived from:Rice			India, Kazakhstan, Myanmar, Paraguay,
			Portugal, Puerto Rico,
			Russian Federation, Spain,
			Thailand, Turkey,
Glucose syrup	Base	2.10824	France,
Derived from:Wheat (not			
declarable)			
Vegetable Oil	Base	2.044	Indonesia, Malaysia,
Derived from:Palm Oil			Papua New Guinea,
Water	Base	1.014	Solomon Islands, United Kingdom,
Trato.	2400		omea rangaem,
Vegetable fat (palm kernel,	Base	0.81086	Brazil, Colombia,
palm oil)			Indonesia, Malaysia, Papua
Derived from:palm kernel, palm			New Guinea,
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			
Invert sugar syrup	Base	0.64869	Austria, Belgium, Bulgaria,
Derived from:Beet			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,
E341 (iii) Tricalcium	Anti-caking agent	0.2703	Germany,
phosphate			
Derived from:Calcium			
E414 Gum arabic	Thickeners	0.24326	Austria, Belgium, Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan gum	Thickeners	0.24326	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E415 Xanthan gum	Stabilisers	0.206	China,
Derived from:Xanthomonas			
Campestris			
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E471 Mono- and	Emulsifier	0.16217	Denmark,
diglycerides of fatty acids			
Davis and frame Palm			
Derived from:Palm E422 Glycerol	Humectant	0.16217	Germany,
L422 Glycerol	Tumeciani	0.10217	Germany,
Derived from:Rapeseed			
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.			
E555 Potassium aluminium	Anti-caking agent	<0.1%	Brazil, India,
silicate			
Derived from:Mineral			
E163 Anthocyanins	Colours	<0.1%	China,
			1-7,
Derived from:Red Cabbage			
Extraction method Aluminum			
Lake Maltodextrin	Carriers	<0.1%	Austria, Czech Republic,
IVIAITOUEXTIII	Camers	Q.176	France, Germany, Hungary,
Derived from:maize &/or potato			Italy, Poland, Slovakia,
·			Spain, The Netherlands,
			United States,
E171 Titanium dioxide	Colours	<0.1%	United States,
Derived from:Mineral	<u> </u>	0.40/	
Sunflower Oil	Carriers	<0.1%	China, India, United
Derived from:Sunflower			Kingdom,
Trehalose	Stabilisers	<0.1%	China, India, United States,
Derived from:SugarBeet /			
Cane	Calarrina to a datriff	<0.1%	China I Inited States
Spirulina Powder	Colouring foodstuff	<0.1%	China, United States,
Derived from:Arthrospira			
Plantensis Algae			
Maltodextrin	Base	<0.1%	Belgium, The Netherlands,
Derived from:Potato	Dragomioticas	-0.40/	China
E202 Potassium sorbate	Preservatives	<0.1%	China,
Derived from:sorbic acid and			
potassium hydroxide			
E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Donit and from the Countil at in			
Derived from:Synthetic Spirulina concentrate	Colouring foodstuff	<0.1%	China, India, United States,
Opiruma concentrate	Coloding loodstall	40.170	Orinia, maia, Orinea States,
Derived from:Arthrospira			
Platensis Algae			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Destruction of			
Derived from:Corn			
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E331iii Trisodium citrate	Acidity Regulator	<0.1%	China,
Derived from:sodium salts from citric acid			
E330 Citric acid Derived from:maize or molasse (beet or cane)			Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,
E331 Sodium citrates Derived from:Sodium Salts of	Carriers	<0.1%	China,
Citric Acid			

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose syrup, Vegetable Oil, Water, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Gum arabic, Xanthan gum; Stabilisers: Xanthan gum, Trehalose; Humectant: Glycerol; Emulsifier: Mono- and diglycerides of fatty acids; Colours: Beetroot, Anthocyanin, Titanium dioxide; Colouring foodstuff: Spirulina, Spirulina concentrate; Acidity Regulator: Trisodium citrate, 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

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.

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	1017.8
Energy Kcal	240.0
Fat	2.8
Fat (Saturated)	0.4
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	53.4
Sugars	50.3
of which polyols	0.0
of which starch	0.0
Protein	0.2
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
Blue plastic	Polythene	419 x			31.4g	2	62.8g
bags		686mm					
Sprinkle	Double	325mm x			266.8g	1	266.8g
Вох	Walled	225mm x					
	Cardboard	125mm					

Palm Oil Percentage	
Total Palm Oil (%)	2.56
Total Palm Kernel (%)	0.45
Total Palm Oil & Palm Kernel in product (%)	3.01

M&S Approved Sites	
Supplier	
Supplier Code	
Manufacturing Site	

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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	No	Lacto-Ovo Vegetarian	Yes
Sufferers			
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without Certification	Halal	Yes without Certification

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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