



Finished Product Specification	
Product Code	BA100346
Product Name	Enchanted Easter Mix
Legal Description Sugar Sprinkles	
Medium	Sugar Sprinkles
Specification Date	14/11/2019

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
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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

Image not available.

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

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Full recipe	full recipe				
T un rootpo	Function	Country Of Origin			
Ingredient Name					
Sugar	Base	73.76219	Belgium, The Netherlands,		
			United Kingdom,		
Derived from:BeetSugar Beet					
Rice Flour	Base	6.105	Australia, Brazil,		
5 5.			Cambodia, Egypt, Guyana,		
Derived from:Rice			India, Kazakhstan,		
			Myanmar, Paraguay,		
			Portugal, Puerto Rico, Russian Federation, Spain,		
			Thailand, Turkey,		
Glucose syrup	Base	5.27786	France,		
Glacosc syrap	Duoc	0.27700	Transc,		
Derived from:Wheat (not					
declarable)					
Vegetable Oil	Base	5.09188	Indonesia, Malaysia,		
,			Papua New Guinea,		
Derived from:Palm OilSunflower			Solomon Islands,		
Water	Base	2.64939	United Kingdom,		
, valor	Baoo	2.0 1000	Onitod Kingdoni,		
Derived from:local source					
Vegetable fat (palm kernel,	Base	2.02995	Brazil, Colombia,		
palm oil)			Indonesia, Malaysia, Papua		
			New Guinea,		
Derived from:palm kernel, palm					
Invert sugar syrup	Base	1.62396	Austria, Belgium, Bulgaria,		
invert sagar syrap	Dasc	1.02000	Croatia, Cyprus, Czech		
Derived from:Beet			Republic, Denmark, Estonia,		
			Finland, France, Germany,		
			Greece, Hungary, Ireland,		
			Italy, Latvia, Lithuania,		
			Luxembourg, Malta, Poland,		
			Portugal, Romania,		
			Slovakia, Slovenia, Spain,		
			Sweden, The Netherlands,		
F244 (iii) Tricoloium	Anti poling agent	0.67402	United Kingdom,		
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.67193	Germany,		
priospriate					
Derived from:Calcium					
E415 Xanthan gum	Thickeners	0.60898	Austria,		
Derived from:Fermentation					
with Xanthomonas campestris E414 Gum arabic	Thickeners	0.60898	Austria, Belgium, Sudan,		
E414 Guill alabic	THICKEHEIS	0.00090	Austria, Beigium, Sudam,		
Derived from:Vegetable -					
Stems of Acacia Senegal					
E415 Xanthan gum	Stabilisers	0.5025	China,		
Derived from:Xanthomonas					
Campestris					

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E 474 Managarah		0.40500	I Danisa di
E471 Mono- and diglycerides of fatty acids	Emulsifier	0.40599	Denmark,
digiycerides of fatty acids			
Derived from:Palm			
E422 Glycerol	Humectant	0.40599	Germany,
Dorived from Danaged			
Derived from:Rapeseed Sunflower Oil	Carriers	<0.1%	China, India, United
Cumowor Cu	Camero	10.170	Kingdom,
Derived from:Sunflower			
Trehalose	Stabilisers	<0.1%	China, India, United States,
Derived from:Sugar			
Spirulina Powder	Colouring foodstuff	<0.1%	China, United States,
	-		
Derived from:Spirulina water			
Spirulina concentrate	Colouring foodstuff	<0.1%	China, India, United States,
Opiralina concentrate	Colouring rocustan	VO.170	Offina, fridia, Office States,
Derived from:Arthrospira			
Platensis Algae	0 :	0.407	
Maltodextrin	Carriers	<0.1%	Austria, Czech Republic, France, Germany, Hungary,
Derived from:maize &/or			Italy, Poland, Slovakia,
potatoCassava & Cornplant			Spain, The Netherlands,
			United States,
E1450 Starch sodium Carriers		<0.1%	United States,
octenyl succinate			
Derived from:Plant			
E163 Anthocyanins	Colours	<0.1%	China,
Derived from:Radish			
(Raphanus Sativus) E160a Carotenes	Colours	<0.1%	Australia,
L 1000 Carotones	Oolouio	10.170	raditalia,
Derived from:Algal			
E331iii Trisodium citrate	Acidity Regulator	<0.1%	China,
Derived from:sodium salts from			
citric acidSodchinium Salts of			
Citric Acid			
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
2000 7 10001010 4014	7	101170	J. T.
Derived from:Fruit/ Vegetable			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Belgium,
Derived from:Sunflower Oil			
E202 Potassium sorbate	Preservatives	<0.1%	United Kingdom,
Derived from:Chemical			

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E330 Citric acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium,
			Belize, Czech Republic,
Derived from:maize or molasse			Egypt, El Salvador, Ethiopia,
(beet or cane)			France, Germany, Hungary,
			India, Indonesia, Mexico,
			Poland, Romania, Russian
			Federation, Slovakia, The
			Netherlands,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose syrup, Vegetable Oil, Water, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Xanthan gum, Gum arabic; Stabilisers: Xanthan gum, Trehalose; Humectant: Glycerol; Emulsifier: Mono- and diglycerides of fatty acids; Colouring foodstuff: Spirulina, Spirulina concentrate; Colours: Anthocyanin, Carotenes, Beetroot; 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	
No statement selected	

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	1702.6
Energy Kcal	401.5
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	84.1
Sugars	76.4
of which polyols	0.0
of which starch	0.0
Protein	0.5
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	Cardboard	325 x 225 x			269.1	1	269.1g
Box		135mm					

Cocoa Declaration
No statement selected

Tariff Code	
17049099	

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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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