



Finished Product Specification	
Product Code	BA100529
Product Name	Light Green Holly & Red Berry
	Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	29/11/2019

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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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:mm Case size - 5 kg

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
	Base	74.21253	Belgium, The Netherlands,
Sugar	Dase	74.21253	United Kingdom,
Derived from:BeetSugar Beet			Office Kingdom,
Rice Flour	Base	6.09	Australia, Brazil,
			Cambodia, Egypt, Guyana,
Derived from:Rice			India, Kazakhstan,
			Myanmar, Paraguay,
			Portugal, Puerto Rico,
			Russian Federation, Spain,
Glucose syrup	Base	5.38987	Thailand, Turkey, France,
Glucose syrup	Dase	5.50907	France,
Derived from:Wheat (not			
declarable)			
Vegetable Oil	Base	5.07054	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm OilSunflower			Solomon Islands,
Vegetable fat (palm kernel,	Base	2.07303	Brazil, Colombia,
palm oil)	Base	2.07000	Indonesia, Malaysia, Papua
,			New Guinea,
Derived from:palm kernel, palm			
Water	Base	2.04405	United Kingdom,
vvalei	Dase	2.04403	Officed Kingdom,
Derived from:local source			
Invert sugar syrup	Base	1.65842	Austria, Belgium, Bulgaria,
Davis and france Davis			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,
			United Kingdom,
E341 (iii) Tricalcium	Anti-caking agent	0.66923	Germany,
phosphate			
Derived from:Calcium			
E415 Xanthan gum	Thickeners	0.62191	Austria,
_			·
Derived from:Fermentation			
with Xanthomonas campestris E414 Gum arabic	Thickeners	0.62191	Austria, Belgium, Sudan,
L414 Guill alabic	THICKEHEIS	0.02191	Austria, Beigium, Sudam,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E422 Glycerol	Humectant	0.41461	Germany,
Derived from:Rapeseed			
ренуец пош.кареseed			
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E471 Mono- and	Emulsifier	0.41461	Denmark,	
diglycerides of fatty acids	Litiuisillei	0.41401	Definition,	
Derived from:Palm E415 Xanthan gum	Stabilisers	0.325	China	
E415 Aanthan gum	Stabilisers	0.325	China,	
Derived from:Xanthomonas Campestris				
E163 Anthocyanins	Colours	0.2135	China,	
Derived from:Radish (Raphanus Sativus)				
Maltodextrin	Carriers	<0.1%	China,	
Derived from:Cassava & Cornplantmaize &/or potato				
Sunflower Oil	Carriers	<0.1%	China, India, United	
Derived from:Sunflower			Kingdom,	
Trehalose	Stabilisers	<0.1%	China, India, United States,	
Derived from:Sugar Spirulina concentrate	Colouring foodstuff	<0.1%	China, India, United States,	
Spirulina concentrate	Colouring loodstull	<0.176	China, muia, Officeu States,	
Derived from:Arthrospira				
Platensis Algae E1450 Starch sodium	Carriers	<0.1%	United States,	
octenyl succinate		101170	O'mou otatos,	
Derived from:Plant E162 Beetroot red	Colours	<0.1%	France,	
L 102 Deetiloot led	Colours	Q0.176	Trance,	
Derived from:Beta vulgaris L.				
E331iii Trisodium citrate	Acidity Regulator	<0.1%	China,	
Derived from:sodium salts from citric acid				
E160a Carotenes	Colours	<0.1% Australia,		
Derived from:Algal				
E300 Ascorbic acid	Antioxidants	<0.1%	China,	
			,	
Derived from:Fruit/ Vegetable	Antioxidants	<0.1%	Dolaium	
E307 Alpha-tocopherol	Antioxidants	<0.1%	Belgium,	
Derived from:Sunflower Oil				
E202 Potassium sorbate	Preservatives	<0.1%	United Kingdom,	
Derived from:Chemical				
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,	

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Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose syrup, Vegetable Oil, Vegetable fat (palm kernel, palm oil), Water, Invert sugar syrup, Thickeners: Xanthan gum, Gum arabic; Emulsifier: Mono- and diglycerides of fatty acids; Humectant: Glycerol; Stabilisers: Xanthan gum, Trehalose; Colours: Anthocyanin, Beetroot, Carotenes; Colouring foodstuff: 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, +/- F	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

Nutritional Information	
Energy KJ	1713.0
Energy Kcal	404.1
Fat	7.2
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	84.6
Sugars	76.8
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

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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
Box	Walled	225mm x					
	Cardboard	125mm					

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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