

Finished Product Specification	
Product Code	BA100567
Product Name	Confetti Sprinkles NRW
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	27/04/2020
Specification Version Number	1

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
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OUT OF HOURS	07966 793806 (Tony Wadley, Director)
	01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk



Product Dimensions: H:mm L:mm B:mm D:4.5mm Case size - 5 kg

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Full recipe	Function	%	Country Of Origin
Ingredient Name			
Sugar	Base	72.90151	Belgium, The Netherlands
			United Kingdom,
Derived from:Beet	Dava		
Rice Flour	Base	6.0639	Australia, Brazil,
Derived from:Rice			Cambodia, Egypt, Guyana, India, Kazakhstan,
Derived nom. Nice			Myanmar, Paraguay,
			Portugal, Puerto Rico,
			Russian Federation, Spain,
			Thailand, Turkey,
Glucose syrup	Base	5.1859	France,
Derived from:Wheat (not			
declarable) Vegetable Oil	Base	5.0505	Indonosia Malayaia
	Dase	5.0505	Indonesia, Malaysia, Papua New Guinea,
Derived from:Palm Oil			Solomon Islands,
Water	Base	2.3535	United Kingdom,
			Ç,
Vegetable fat (palm kernel,	Base	1.99458	Brazil, Colombia,
oalm oil)			Indonesia, Malaysia, Papua
			New Guinea,
Derived from:palm kernel, palm			
Invert sugar syrup	Base	1.59566	The Netherlands,
Derived from:Beet			
E163 Anthocyanins	Colours	0.88971	China,
Derived from:Radish			
(Raphanus Sativus) Extraction			
method NOT from Lake,Red			
Cabbage Extraction method			
Aluminum Lake E341 (iii) Tricalcium	Anti-caking agent	0.66671	Germany,
phosphate	, ind balang agoin		Connary,
Derived from:Calcium			
E415 Xanthan gum	Thickeners	0.59837	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum arabic	Thickeners	0.59837	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal E415 Xanthan gum	Stabilisers	0.4967	China,
Derived from:Xanthomonas			
Campestris			
E471 Mono- and	Emulsifier	0.39892	Denmark,
diglycerides of fatty acids			
Derived from:Palm			
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E422 Glycerol	Humectant	0.39892	Germany,
Derived from:Rapeseed			
Maltodextrin	Base	0.37226	Belgium, The Netherlands,
Derived from:Potato			
E202 Potassium sorbate	Preservatives	0.37226	China,
Derived from:sorbic acid and potassium hydroxide			
Maltodextrin	Carriers	<0.1%	China,
Derived from:Cassava & Corn			

## **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; Colours: Anthocyanin; Stabilisers: Xanthan gum; Humectant: Glycerol; Emulsifier: Mono- and diglycerides of fatty acids.

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	1694.7			
Energy Kcal	399.7			
Fat	7.1			
Fat (Saturated)	1.0			
of which mono-unsaturates	0.0			
of which polysaturates	0.0			
Carbohydrates	83.7			
Sugars	75.4			
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	Double	325mm x			266.8g	1	266.8g
Box	Walled	225mm x					
	Cardboard	125mm					

Palm Oil Percentage	
Total Palm Oil (%)	6.32
Total Palm Kernel (%)	1.12
Total Palm Oil & Palm Kernel in product (%)	7.43

Free From:				
Artificial Colours	Yes	Artificial Flavours	Yes	
Artificial Sweetners	Yes	Preservatives	No	
MonoSodiumGlutamate	Yes	Modified Organisms	Yes	
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes	

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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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