



Finished Product Specification	
Product Code	BA100635
Product Name	Christmas Bauble Sprinkles GrRW
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	30/11/2020
Specification Version Number	5

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	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



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	62.04224	Belgium, The Netherlands,
			United Kingdom,
Derived from:BeetSugar Beet	_		
Dextrose	Base	14	France, Germany,
Derived from:WHEAT			
Rice Flour	Base	7.0325	Australia, Brazil,
11100 1 1001	Buoo	7.0020	Cambodia, Egypt, Greece,
Derived from:Rice			Guyana, India, Kazakhstan,
			Myanmar, Paraguay,
			Portugal, Puerto Rico,
			Russian Federation, Spain,
			Thailand, Turkey,
Glucose Syrup	Base	5.0523	France,
Dariyad fram Mhaat (nat			
Derived from:Wheat (not declarable)WHEAT			
Vegetable Oil	Base	3.8275	Indonesia, Malaysia,
3			Papua New Guinea,
Derived from:Palm OilCoconut			Solomon Islands,
<b></b>	ſ	4 7005	
Water	Base	1.7625	United Kingdom,
Vegetable Fat (Palm	Base	1.5105	Brazil, Colombia,
Kernel, Palm Oil)	Dase	1.5105	Indonesia, Malaysia, Papua
rterrier, r aim enj			New Guinea,
Derived from:palm kernel, palm			Ton Camoa,
Invert Sugar Syrup	Base	1.2084	The Netherlands,
Derived from:Beet			
E341 (iii) Tricalcium	Anti-caking agent	0.49856	Germany,
phosphate	Title baking agont	0.40000	Germany,
F.1.5			
Derived from:Calcium			
Maltodextrin	Carriers	0.495	China,
Derived from:Cornmaize &/or potatoCassava & Corn			
E415 Xanthan Gum	Thickeners	0.45315	Austria,
E 110 Mariana Cam	THIOROTIO	0.10010	, radina,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	0.45315	Sudan,
Dariyad fram:\/agatabla			
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan Gum	Stabilisers	0.3725	China,
			, i
Derived from:Xanthomonas			
Campestris	I lama a at a at	0.0004	0.000
E422 Glycerol	Humectant	0.3021	Germany,
Derived from:Rapeseed			
Donvou nominapeseeu			1

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E471 Mono - and	Emulsifier	0.3021	Donmark
Diglycerides of Fatty Acids	Emuisinei	0.3021	Denmark,
Digiycerides of Fally Acids			
Derived from:Palm			
Sunflower Oil	Carriers	0.28734	China, India, United
			Kingdom,
Derived from:Sunflower			
E163 Anthocyanins	Colours	0.10675	China,
Desired franco Desirate			
Derived from:Radish (Raphanus Sativus) Extraction			
method NOT from Lake,			
Trehalose	Stabilisers	<0.1%	China, India, United States,
Derived from:Sugar		2.42/	
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United States,
Derived from:Arthrospira			
Platensis Algae			
Safflower	Colours	<0.1%	China,
			, , ,
Derived from:Carthamus			
Tinctorius	Dana	0.40/	
Salt	Base	<0.1%	Germany,
Derived from:Salt			
E171 Titanium dioxide	Colours	<0.1%	Germany,
		1911,70	, commany,
Derived from:Minerals			
Flavouring	Base	<0.1%	Germany,
Derived from:Raspberry Fruit E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
ESSTIII TIISOdium Citrate	Acidity Regulator	<0.176	Crima,
Derived from:sodium salts from			
citric acid			
E330 Citric acid	Preservatives	<0.1%	Germany,
Derived from:Synthetic		2.40/	
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.			
E904 Shellac	Glazing agent	<0.1%	The Netherlands,
		101170	The realienance,
Derived from:Lac Insects			
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,
			inetherialius,

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J. June



## **Ingredients Declaration**

Ingredients: Sugar, Dextrose, Rice Flour, Glucose Syrup, Vegetable Oil, Water, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Stabilisers: Xanthan Gum; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Colours: Anthocyanin, Safflower, Titanium Dioxide, Beetroot; Colouring foodstuff: Spirulina Concentrate; Sodium Chloride, Flavouring, Preservatives: Citric acid; Glazing agent: Shellac.

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**

This product contains Wheat. May contain traces of Milk, Soya & Gluten

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	1442.8
Energy Kcal	394.6
Fat	5.4
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	86.1
Sugars	77.8
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
Вох	Walled	225mm x					
	Cardboard	125mm					

Palm Oil Percentage	
Total Palm Oil (%)	4.71
Total Palm Kernel (%)	0.84
Total Palm Oil & Palm Kernel in product (%)	5.55

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	Yes	Lacto-Ovo Vegetarian	Yes
Sufferers			
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	No	Vegans	No
Kosher	No	Halal	No

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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