
	Finished Product Specification	
	Product Code	BA100637
	Product Name	Spooky Pie Sprinkles
	Legal Description	Sugar Sprinkles
	Medium	Sugar Sprinkles
	Specification Date	11/02/2020
	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
CONTACT	Tony Wadley
TELEPHONE	07966 793806
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



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

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	11/02/2020	L.Lisle	

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:BeetSugar Beet	Base	71.55775	Belgium, The Netherlands, United Kingdom,
Rice Flour Derived from:Rice	Base	6.0223	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Vegetable Oil Derived from:Palm Oil	Base	5.0158	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Glucose syrup Derived from:Wheat (not declarable)	Base	4.99317	France,
Water Derived from:local source	Base	3.09928	United Kingdom,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	1.92045	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from:Beet	Base	1.53636	Austria, Belgium, Bulgaria, 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,
E163 Anthocyanins Derived from:Red Cabbage Extraction method Aluminum Lake	Colours	0.80713	China,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	0.66254	Germany,
E414 Gum arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.57614	Austria, Belgium, Sudan,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.57614	Austria,

E415 Xanthan gum Derived from: Xanthomonas Campestris	Stabilisers	0.5296	China,
Cocoa powder Derived from: Theobroma Cocoa	Base	0.47274	Ecuador, Ghana, Indonesia, Ivory Coast, Malaysia, Nigeria,
E202 Potassium sorbate Derived from: Chemical sorbic acid and potassium hydroxide	Preservatives	0.40659	United Kingdom,
Maltodextrin Derived from: Potato	Base	0.40356	Belgium, The Netherlands,
E471 Mono- and diglycerides of fatty acids Derived from: Palm	Emulsifier	0.38409	Denmark,
E422 Glycerol Derived from: Rapeseed	Humectant	0.38409	Germany,
Maltodextrin Derived from: plant maize &/or potato	Carriers	0.3254	France,
E162 Beetroot red Derived from: Beta vulgaris L.	Colours	0.19184	France,
E1450 Starch sodium octenyl succinate Derived from: Plant	Carriers	<0.1%	United States,
E160a Carotenes Derived from: Algal	Colours	<0.1%	Australia,
Sunflower oil Derived from: Sunflower	Base	<0.1%	United Kingdom,
E300 Ascorbic acid Derived from: Fruit/ Vegetable	Antioxidants	<0.1%	China,
E307 Alpha-tocopherol Derived from: Sunflower Oil	Antioxidants	<0.1%	Belgium,
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,

Ingredients Declaration

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

Nutritional Information

Energy KJ	1672.8
Energy Kcal	394.5
Fat	7.0
Fat (Saturated)	1.1
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	82.5
Sugars	74.0
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.5
<i>Sodium</i>	0.0
Salt	0.0
<i>Fibre</i>	0.0
<i>Moisture</i>	0.0
<i>Ash</i>	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

Component	Material	Size	Guage	No Per Pack	Weight	Qty per pack	Total weight per pack
Blue plastic bags	Polythene	419 x 686mm			31.4g	2	62.8g
Sprinkle Box	Double Walled Cardboard	325mm x 225mm x 125mm			266.8g	1	266.8g

Palm Oil Percentage

Total Palm Oil (%)	6.24
Total Palm Kernel (%)	1.07
Total Palm Oil & Palm Kernel in product (%)	7.31

M&S Approved Sites

Supplier	
Supplier Code	
Manufacturing Site	

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 Sufferers	No	Lacto-Ovo Vegetarian	Yes
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.

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	11/02/2020	L.Lisle	