
	Finished Product Specification	
	Product Code	BA100639
	Product Name	Winter Wonderland Sprinkles Lbl
	Legal Description	Sugar Sprinkles
	Medium	Sugar Sprinkles
	Specification Date	24/01/2020
	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:mm
Case size - 5 kg

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Sugar Beet	Base	66.95154	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Ireland, Latvia, Lithuania, Luxembourg, Malta, The Netherlands, Poland, Portugal, Romania, Spain, Slovakia, Slovenia, Sweden,
Maize starch Derived from: Maize	Base	9.702	France, Germany, Italy, Spain,
Palm Oil Derived from: Palm	Base	5.5125	Malaysia,
Rice Flour Derived from: Rice	Base	2.6928	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Water Derived from: water	Base	2.49355	United Kingdom,
Glucose syrup Derived from: Wheat (not declarable)	Base	2.32349	France,
Vegetable Oil Derived from: Palm Oil Palm MCT derived from Coconut origin	Base	2.29715	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Palm Kernel Derived from: Palm	Base	1.4112	Malaysia,
Vegetable fat (palm kernel, palm oil) Derived from: palm kernel, palm	Base	0.89365	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,

Invert sugar syrup Derived from:Beet	Base	0.71492	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,
Ethanol Derived from: Sugar beet, sugar cane, wheat, ryeGrain	Base	0.65115	Belgium, Denmark, France, Germany, Italy,
Potato Starch Derived from:Potato	Anti-caking agent	0.4851	Denmark,
E414 Gum acacia Derived from:Acacia	Glazing agent	0.441	Chad, Senegal, Sudan,
Sugar Derived from:Beet	Glazing agent	0.441	France,
Rapeseed Lecithin Derived from:Rapeseed	Emulsifier	0.441	Spain,
E555 Potassium aluminium silicate Derived from:Mineral	Anti-caking agent	0.29925	Brazil, India,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	0.29594	Germany,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.26809	Austria,
E414 Gum arabic Derived from:Vegetable Stems of Acacia Senegal	Thickeners	0.26809	Austria, Belgium, Sudan,
E415 Xanthan gum Derived from:Xanthomonas Campestris	Stabilisers	0.2464	China,
E904 Shellac Derived from:Kerra lacca (animal)Lac	Glazing agent	0.22405	Germany,
Corn starch Derived from:Corn	Base	0.187	Bulgaria,
E422 Glycerol Derived from:Rapeseed	Humectant	0.17873	Germany,

E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.17873	Denmark,
E322 Sunflower lecithins Derived from:Sunflower	Emulsifier	0.1323	Indonesia, Malaysia,
E171 Titanium dioxide Derived from:Mineral	Colours	0.12825	United States,
Maltodextrin	Base	<0.1%	France,
Sunflower Oil Derived from:Sunflower	Carriers	<0.1%	China, India, United Kingdom,
E172 Iron oxides	Colours	<0.1%	United States,
Trehalose Derived from:Sugar	Stabilisers	<0.1%	China, India, United States,
E414 Gum arabic	Stabilisers	<0.1%	Sudan,
Spirulina concentrate Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China, India, United States,
E174 Silver	Colours	<0.1%	Italy,
Maltodextrin Derived from:maize &/or potato	Carriers	<0.1%	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	<0.1%	France,
E331iii Trisodium citrate Derived from:sodium salts from citric acid	Acidity Regulator	<0.1%	China,
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, Maize starch, Palm Oil, Rice Flour, Water, Glucose syrup, Vegetable Oil, Palm Kernel, Glazing agent: E414 Gum acacia, Sugar, Shellac; Vegetable fat (palm kernel, palm oil), Emulsifier: Rapeseed Lecithin, Mono- and diglycerides of fatty acids, Sunflower lecithin; Invert sugar syrup, Ethanol, Thickeners: Xanthan gum, Gum arabic; Anti-caking agent: Potato Starch; Stabilisers: Xanthan gum, Trehalose , Gum arabic; Corn starch, Humectant: Glycerol; Colours: Titanium dioxide, Iron oxides , Silver, Beetroot; Colouring foodstuff: Spirulina concentrate; Acidity Regulator: Trisodium citrate , Citric acid.

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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
May contain traces of Soya, Nuts and Cereals

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	1710.3
Energy Kcal	421.7
Fat	10.6
Fat (Saturated)	2.4
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	81.5
Sugars	68.6
	<i>of which polyols</i> 0.0
	<i>of which starch</i> 0.0
Protein	0.2
	<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

Cocoa Declaration

No statement selected

Tariff Code

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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