



Finished Product Specification	
Product Code	BA100639
Product Name	Winter Wonderland Sprinkles LbISW
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	21/02/2020
Specification Version Number	2

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				
Function % Country Of Origin				
Ingredient Name		~	Country of Origin	
Sugar Derived from:Sugar BeetBeet	Base	67.00309	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	Base	9.702	France, Germany, Italy, Spain,	
Derived from:Maize Palm Oil	Base	5.5125	Molovojo	
Derived from:Palm	base	5.5125	Malaysia,	
Rice Flour	Base	2.695	Australia, Brazil,	
Derived from:Rice			Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,	
Water	Base	2.44955	United Kingdom,	
Derived from:water	Base	2.44000	Onitod Kingdom,	
Glucose syrup	Base	2.32804	France,	
Derived from:Wheat (not declarable)				
Vegetable Oil Derived from:Palm OilPalmMCT derived from Coconut origin	Base	2.29935	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,	
Palm Kernel	Base	1.4112	Malaysia,	
Derived from:Palm			,	
Vegetable fat (palm kernel, palm oil)	Base	l e	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,	
Derived from:palm kernel, palm			ivew Guillea,	

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Invert sugar syrup	Base	0.71632	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech
Derived from:Beet			Republic, Denmark, Estonia,
Delived Holli.Deet			Finland, France, Germany,
			Greece, Hungary, Ireland,
			Italy, Latvia, Lithuania,
			Luxembourg, Malta, Poland,
			Portugal, Romania,
			Slovakia, Slovenia, Spain,
			Sweden, The Netherlands,
			United Kingdom,
Ethanol	Base	0.65115	Belgium, Denmark, France,
			Germany, Italy,
Derived from:Sugar beet,			
sugar cane, wheat, ryeGrain			
Potato Starch	Anti-caking agent	0.4851	Denmark,
Derived from:Potato	□	0.444	Constitution
E322 Rapeseed Lecithin	Emulsifier	0.441	Spain,
Dorived from Panasand			
Derived from:Rapeseed Sugar	Glazing agent	0.441	France,
Sugai	Clazing agent	0.441	rance,
Derived from:Beet			
E414 Gum acacia	Glazing agent	0.441	Chad, Senegal, Sudan,
	0 0		
Derived from:Acacia			
E555 Potassium aluminium	Anti-caking agent	0.29925	Brazil, India,
silicate			
Derived from:Mineral			
E341 (iii) Tricalcium	Anti-caking agent	0.29634	Germany,
phosphate	, cag age	0.200	John Mary,
Derived from:Calcium			
E414 Gum arabic	Thickeners	0.26862	Austria, Belgium, Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan gum	Thickeners	0.26862	Austria,
5			
Derived from:Fermentation			
with Xanthomonas campestris E415 Xanthan gum	Stabilisers	0.2244	China,
L-10 Manufall guill	Glabilisers	0.2277	Jillia,
Derived from:Xanthomonas			
Campestris			
E904 Shellac	Glazing agent	0.22405	Germany,
Derived from:Kerra lacca			
(animal)Lac			
Corn starch	Base	0.187	Bulgaria,
Danis and Greene C			
Derived from:Corn E422 Glycerol	Humectant	0.17908	Germany,
L722 OIYOGIOI	Tumbolant	0.17 900	Gennany,
Derived from:Rapeseed			
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E471 Mono- and	Emulsifier	0.17908	Denmark,		
diglycerides of fatty acids	Linuisillei	0.17900	Definition,		
angly contact of family actual					
Derived from:Palm					
E322 Sunflower lecithins	Emulsifier	0.1323	Indonesia, Malaysia,		
Dariyad fram Cynflawar					
Derived from:Sunflower E171 Titanium dioxide	Colours	0.12825	United States,		
ETT Thamam aloxido	Colouro	0.12020	Office States,		
Derived from:Mineral					
Maltodextrin	Base	<0.1%	France,		
Sunflower Oil	Carriers	<0.1%	China, India, United		
Surmower On	Carriers	<0.1%	Kingdom,		
Derived from:Sunflower			i tingdom,		
E172 Iron oxides	Colours	<0.1%	United States,		
Trehalose	Stabilisers	<0.1%	China, India, United States,		
Derived from:Sugar					
E414 Gum arabic	Stabilisers	<0.1%	Sudan,		
			,		
Spirulina concentrate	Colouring foodstuff	<0.1%	China, India, United States,		
Danis sa difuanas Authoranaina					
Derived from:Arthrospira Platensis Algae					
E174 Silver	Colours	<0.1%	Italy,		
Maltodextrin	Carriers	<0.1%	Austria, Czech Republic,		
Davis and frances are in a 9 /am matata			France, Germany, Hungary,		
Derived from:maize &/or potato			Italy, Poland, Slovakia, Spain, The Netherlands,		
			United States,		
E162 Beetroot red	Colours	<0.1%	France,		
			,		
Derived from:Beta vulgaris L.	A 1111 D. 1	0.40/			
E331iii Trisodium citrate	Acidity Regulator	<0.1%	China,		
Derived from:sodium salts from					
citric acid					
E330 Citric acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium,		
,			Belize, Czech Republic,		
Derived from:maize or molasse (beet or cane)			Egypt, El Salvador, Ethiopia,		
(beet of care)			France, Germany, Hungary,		
			India, Indonesia, Mexico, Poland, Romania, Russian		
			Federation, Slovakia, The		
	İ	1	r odoration, otovatia, ino		

Ingredients Declaration

Ingredients: Sugar, Maize starch, Palm Oil, Rice Flour, Water, Glucose syrup, Vegetable Oil, Palm Kernel, Glazing agent: Sugar, E414 Gum acacia, Shellac; Vegetable fat (palm kernel, palm oil), Emulsifier: E322 Rapeseed Lecithin, Mono- and diglycerides of fatty acids, Sunflower lecithin; Invert sugar syrup, Ethanol, Thickeners: Gum arabic, Xanthan gum; 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	1711.5
Energy Kcal	421.9
Fat	10.6
Fat (Saturated)	2.4
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	81.5
Sugars	68.6
of which polyols	0.0
of which starch	0.0
Protein	0.2
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 (%)	2.81
Total Palm Kernel (%)	0.5
Total Palm Oil & Palm Kernel in product (%)	3.31

M&S Approved Sites	
Supplier	
Supplier Code	
Manufacturing Site	

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

Suitable For:			
Nut/Seed Allergy	No	Lacto-Ovo Vegetarian	No
Sufferers			
Lactose Intolerance	No	Vegetarians	No
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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