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Finished Product Specification	
Product Code	BA100641
Product Name	Merry Sprinkle Mix
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	29/11/2020
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	
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

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Full recipe				
	Function	%	Country Of Origin	
Ingredient Name				
Sugar	Base	72.93124	Belgium, The Netherlands,	
3.			United Kingdom,	
Derived from:BeetSugar Beet			,	
Rice Flour	Base	6.05	Australia, Brazil,	
			Cambodia, Egypt, Greece,	
Derived from:Rice			Guyana, India, Kazakhstan,	
			Myanmar, Paraguay,	
			Portugal, Puerto Rico,	
			Russian Federation, Spain,	
			Thailand, Turkey,	
Glucose Syrup	Base	5.29711	France,	
5 1 16 14 14				
Derived from:Wheat (not declarable)				
Vegetable Oil	Base	5.0425	Indonesia, Malaysia,	
vegetable Oil	Dase	3.0423	Papua New Guinea,	
Derived from:Palm Oil			Solomon Islands,	
Water	Base	2.32111	United Kingdom,	
vvator	Dasc	2.02111	ormod rangdom,	
Derived from:local source -				
mineral				
Vegetable Fat (Palm	Base	2.00156	Brazil, Colombia,	
Kernel, Palm Oil)			Indonesia, Malaysia, Papua	
			New Guinea,	
Derived from:palm kernel, palm				
Lawrent Courses Courses	Dana	4.00405	The Noth only only	
Invert Sugar Syrup	Base	1.60125	The Netherlands,	
Derived from:Beet				
E341 (iii) Tricalcium	Anti-caking agent	0.66559	Germany,	
phosphate	7 this baking agont	0.00000	Commany,	
prioceriato				
Derived from:Calcium				
E415 Xanthan Gum	Thickeners	0.60047	Austria,	
Derived from:Fermentation				
with Xanthomonas campestris				
E414 Gum Arabic	Thickeners	0.60047	Sudan,	
Davis and frame Management				
Derived from: Vegetable - Stems of Acacia Senegal				
Maltodextrin	Carriers	0.59183	China,	
mano do Atini	Camoro	0.00100	Janua,	
Derived from:Cornmaize &/or				
potatoVegetable				
(potato)MaizeCassava & Corn	.			
E415 Xanthan Gum	Stabilisers	0.4975	China,	
Destruction V 4				
Derived from:Xanthomonas				
Campestris E471 Mono - and	Emulsifier	0.40031	Denmark,	
Diglycerides of Fatty Acids	LittusiiiGi	0.70031	Dominark,	
Digiyoonada or rally Adida				
Derived from:Palm				

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E422 Chrossel	Humectant	0.40031	Cormony
E422 Glycerol	Humeciani	0.40031	Germany,
Derived from:Rapeseed			
Sunflower Oil	Carriers	0.28734	China, India, United Kingdom,
Derived from:Sunflower			Kingdom,
E150a Plain caramel	Colours	0.27915	Spain,
Derived from:Sucrose			
E163 Anthocyanins	Colours	0.10675	China,
Devise of freeze Devisel			
Derived from:Radish (Raphanus Sativus) Extraction			
method NOT from Lake,			
Trehalose	Stabilisers	<0.1%	China, India, United States,
Derived from:Sugar			
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.	Colouring foodstuff	<0.1%	China India United States
Spirulina Concentrate	Colouring loodstull	<0.1%	China, India, United States,
Derived from:Arthrospira			
Platensis Algae	0.1	0.40/	
Safflower	Colours	<0.1%	China,
Derived from:Carthamus Tinctorius			
E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Derived from:Synthetic			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
Derived from:sodium salts from citric acid			
E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate			
Dariyad framy)/agatable			
Derived from:Vegetable (maize)			
E160a Carotenes	Colours	<0.1%	Australia,
Dorived from Algel Venetable			
Derived from:Algal - Vegetable			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn			
Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower seeds			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Derived from:Vegetable (maize)			
(maize)			

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E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic			
E202 Potassium sorbate	Preservatives	<0.1%	Germany,
Derived from:Synthetic			
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,

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: Plain Caramel, Anthocyanin, Beetroot, Safflower, Carotenes; Stabilisers: Xanthan Gum; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Colouring foodstuff: Spirulina Concentrate.

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	

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	1684.7
Energy Kcal	397.4
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.1
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
Вох	Walled	225mm x					
	Cardboard	125mm					

Palm Oil Percentage	
Total Palm Oil (%)	6.28
Total Palm Kernel (%)	1.12
Total Palm Oil & Palm Kernel in product (%)	7.4

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	Yes	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: -

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- 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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