

	Finished Product Specification	
	Product Code	BA100667
	Product Name	Heart Sprinkles CR-TUB
	Legal Description	Sugar Sprinkles
	Medium	Sugar Sprinkles
	Specification Date	15/01/2020

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

Image not available.

Product Dimensions: H:mm L:6mm B:6mm D:mm
Case size - 0.8 kg

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet	Base	72.99968	Belgium, The Netherlands, United Kingdom,
Rice Flour Derived from:Rice	Base	6.06	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Glucose syrup Derived from:Wheat (not declarable)	Base	5.20293	France,
Vegetable Oil Derived from:Palm Oil	Base	5.05	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water	Base	2.97	United Kingdom,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	2.00113	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from:Beet	Base	1.6009	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,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	0.66675	Germany,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.60034	Austria,
E414 Gum arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.60034	Austria, Belgium, Sudan,
E415 Xanthan gum Derived from:Xanthomonas Campestris	Stabilisers	0.55	China,

E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.40023	Denmark,
E422 Glycerol Derived from:Rapeseed	Humectant	0.40023	Germany,
Maltodextrin Derived from:Cassava & Cornmaize &/or potato	Carriers	0.32699	China,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.31307	France, Germany, Poland, United Kingdom,
E163 Anthocyanins Derived from:Radish (Raphanus Sativus)	Colours	0.2135	China,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
E300 Ascorbic Acid Derived from:Corn	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, Rice Flour, Glucose syrup, Vegetable Oil, Water, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Xanthan gum, Gum arabic; Stabilisers: Xanthan gum; Colours: Beetroot, Anthocyanin; 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

Document Issue Date Written By Authorised By
Number 1 15/01/2020 L.Lisle
QP18023



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	1685.0
Energy Kcal	397.5
Fat	7.1
Fat (Saturated)	1.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	83.2
Sugars	75.5
<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.

Cocoa Declaration
No statement selected

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.

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QP18023	1	15/01/2020	L.Lisle	