
	Finished Product Specification	
	Product Code	BA100785
	Product Name	Red Confetti Sprinkles - BAK
	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
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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:4.5mm
Case size - 5 kg

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet	Base	71.6971	United Kingdom,
Rice Flour Derived from:Rice	Base	5.92	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	5.1376	France,
Vegetable Oil Derived from:Palm Oil	Base	4.94	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	1.976	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Water	Base	1.97	United Kingdom,
Invert sugar syrup Derived from:Beet	Base	1.5808	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,
Radish Concentrate Derived from:Radish (Raphanus Sativus)	Colouring foodstuff	1.3585	Belgium, Germany, The Netherlands,
Carrot Concentrate Derived from:Carrot (Daucus Carota)	Colouring foodstuff	1.165	Belgium, Germany, The Netherlands,
Sweet potato concentrate Derived from:Sweet Potato (Ipomoea Batatas)	Colouring foodstuff	0.944	China, Peru, United States,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	0.6525	Germany,

E414 Gum arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.5928	Austria, Belgium, Sudan,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.5928	Austria,
E415 Xanthan gum Derived from:Xanthomonas Campestris	Stabilisers	0.5	China,
E422 Glycerol Derived from:Rapeseed	Humectant	0.3952	Germany,
E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.3952	Denmark,
E330 Citric acid Derived from:Beet / Cane / Corn	Acidity Regulator	0.1825	Austria, Belgium, Germany,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose syrup, Vegetable Oil, Colouring foodstuff: Radish Concentrate, Carrot Concentrate, Sweet potato concentrate; Vegetable fat (palm kernel, palm oil), Water, Invert sugar syrup, Thickeners: Gum arabic, Xanthan gum; Stabilisers: Xanthan gum; 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

Whilst this product is free from Allergens, our ingredient supplier handles Nuts (Almond), Allergens have been assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is Nut free.

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	1654.7
Energy Kcal	390.4
Fat	6.9
Fat (Saturated)	1.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	81.7
Sugars	74.2
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.4
<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

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

Free From:			
Artificial Colours	details not entered - if required contact your sales contact	Artificial Flavours	details not entered - if required contact your sales contact
Artificial Sweeteners	details not entered - if required contact your sales contact	Preservatives	details not entered - if required contact your sales contact
MonoSodiumGlutamate	details not entered - if required contact your sales contact	Modified Organisms	details not entered - if required contact your sales contact
Irradiated Ingredients	details not entered - if required contact your sales contact	Hydrogenated Fats	details not entered - if required contact your sales contact

Suitable For:			
Nut/Seed Allergy Sufferers	details not entered - if required contact your sales contact	Lacto-Ovo Vegetarian	details not entered - if required contact your sales contact
Lactose Intolerance	details not entered - if required contact your sales contact	Vegetarians	details not entered - if required contact your sales contact
Coeliacs	details not entered - if required contact your sales contact	Vegans	details not entered - if required contact your sales contact
Kosher	details not entered - if required contact your sales contact	Halal	details not entered - if required contact your sales contact

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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