



Finished Product Specification	
Product Code	BA101033
Product Name	Santa Grotto Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	19/02/2020
Specification Version Number	3

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
CONTACT	Tony Wadley
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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

Image not available.

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	72.76715	United Kingdom,
- Jagai		1 2 0 10	Januar III. gasiii,
Derived from:BeetSugar Beet			
Rice Flour	Base	6.035	Australia, Brazil,
			Cambodia, Egypt, Guyana,
Derived from:Rice			India, Kazakhstan,
			Myanmar, Paraguay,
			Portugal, Puerto Rico,
			Russian Federation, Spain,
			Thailand, Turkey,
Glucose syrup	Base	5.20547	France,
Derived from:Wheat (not			
declarable)	Dage	F 0475	Indonesia Malaysia
Vegetable Oil	Base	5.0175	Indonesia, Malaysia,
Derived from:Palm Oil			Papua New Guinea, Solomon Islands,
Water	Base	3.04439	United Kingdom,
vvater	Dase	3.04439	Officed Kingdom,
Derived from:local source			
Vegetable fat (palm kernel,	Base	2.0021	Brazil, Colombia,
palm oil)	Bass	2.002	Indonesia, Malaysia, Papua
			New Guinea,
Derived from:palm kernel, palm			Ton Camoa,
, , , , , , , , , , , , , , , , , , , ,			
Invert sugar syrup	Base	1.60168	Austria, Belgium, Bulgaria,
			Croatia, Cyprus, Czech
Derived from:Beet			Republic, Denmark, Estonia
			Finland, France, Germany,
			Greece, Hungary, Ireland,
			Italy, Latvia, Lithuania,
			Luxembourg, Malta, Poland,
			Portugal, Romania,
			Slovakia, Slovenia, Spain,
			Sweden, The Netherlands,
5044 (''') Tabalaha	A . (' ! ' (	0.00000	United Kingdom,
E341 (iii) Tricalcium	Anti-caking agent	0.66296	Germany,
phosphate			
Derived from:Calcium			
E414 Gum arabic	Thickeners	0.60063	Austria, Belgium, Sudan,
	THOROTOIS	0.0000	, Additia, Doigiuiti, Oduati,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan gum	Thickeners	0.60063	Austria,
Derived from:Fermentation			
with Xanthomonas campestris	O(al III)	0.545	
E415 Xanthan gum	Stabilisers	0.545	China,
Downsord frame.V			
Derived from:Xanthomonas Campestris			
Campesins			
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Maltodextrin	Carriers	0.49221	France,
Derived from:plantmaize &/or			
potatoCornCassava & Corn			
E422 Glycerol	Humectant	0.40042	Germany,
Davissad francs Davissas ad			
Derived from:Rapeseed E471 Mono- and	Emulsifier	0.40042	Denmark,
diglycerides of fatty acids	Litidisilici	0.40042	Denmark,
Derived from:Palm			
Sunflower Oil	Carriers	0.28254	China, India, United
Derived from:Sunflower			Kingdom,
E163 Anthocyanins	Colours	0.10675	China,
			, comment
Derived from:Radish			
(Raphanus Sativus) Extraction method NOT from Lake,			
Trehalose	Stabilisers	<0.1%	China, India, United States,
Trondiooo	Glasinooro	101170	orma, maia, ormoa states,
Derived from:Sugar			
Spirulina concentrate	Colouring foodstuff	<0.1%	China, India, United States,
Derived from:Arthrospira			
Platensis Algae			
Safflower	Colours	<0.1%	China,
Derived from:Carthamus			
Tinctorius E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate	Camers	VO. 170	Office States,
Derived from:Plant			
E331iii Trisodium citrate	Acidity Regulator	<0.1%	China,
Derived from:sodium salts from			
citric acid			
E160a Carotenes	Colours	<0.1%	Australia,
D : 16 AL 1			
Derived from:Algal E162 Beetroot red	Colours	<0.1%	France,
L 102 Beelloot 1ed	Oolouio	VO. 170	Transc,
Derived from:Beta vulgaris L.			
Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
		10.170	Ja,
Derived from:Fruit/ Vegetable			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Belgium,
Derived from:Sunflower Oil			
E202 Potassium sorbate	Preservatives	<0.1%	United Kingdom,
	11000.134.100	10.170	263930111,
Derived from:Chemical			

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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, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Gum arabic, Xanthan gum; Stabilisers: Xanthan gum, Trehalose; Emulsifier: Mono- and diglycerides of fatty acids; Humectant: Glycerol; Colours: Anthocyanin, Safflower, Carotenes, Beetroot; Colouring foodstuff: Spirulina concentrate; Acidity Regulator: Trisodium citrate, 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**

1 - This product is free from Allergens, our ingredient supplier handles Nuts (Almond), Allergens have been assessed as being low cross-contamination risk therefore we cannot guarantee 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		

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Nutritional Information	
Energy KJ	1679.6
Energy Kcal	396.3
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.0
Sugars	75.3
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 (%)	6.29
Total Palm Kernel (%)	1.12
Total Palm Oil & Palm Kernel in product (%)	7.41

M&S Approved Sites	
Supplier	
Supplier Code	
Manufacturing Site	

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

Suitable For:			
Nut/Seed Allergy	No	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: -

- 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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