



Finished Product Specification	
Product Code	BA101163
Product Name	Strawberry Tart Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	25/06/2020
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
CONTACT	Tony Wadley
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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:mm B:mm D:mm Case size - 5 kg

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Full recipe					
Ingredient Name	Function	%	Country Of Origin		
Sugar	Base	70.02869	Belgium,		
o aga.	2400	10.02000	Joigium,		
Derived from:Beet					
Wheat Starch	Base	9.52	Belgium, France,		
Derived from:Wheat			Germany, United Kingdom,		
Glucose Syrup	Base	4.27142	Belgium, France, United		
			Kingdom,		
Derived from:WheatWheat (not declarable)					
Rice Flour	Base	3.9952	Australia, Brazil,		
			Cambodia, Egypt, Guyana,		
Derived from:Rice			India, Kazakhstan,		
			Myanmar, Paraguay,		
			Portugal, Puerto Rico,		
			Russian Federation, Spain,		
			Thailand, Turkey,		
Vegetable Oil	Base	3.5008	Austria, Belgium, Bulgaria,		
D : 14			Croatia, Cyprus, Czech		
Derived from:coconutPalm Oil			Republic, Denmark, Estonia,		
			Finland, France, Germany,		
			Greece, Hungary,		
			Indonesia, Ireland, Italy,		
			Latvia, Lithuania,		
			Luxembourg, Malaysia, Malta, Philippines, Poland,		
			Portugal, Romania,		
			Slovakia, Slovenia, Spain,		
			Sweden, The Netherlands,		
			United Kingdom,		
Water	Base	3.187	The Netherlands,		
V (11 E (/D)		4.04500			
Vegetable Fat (Palm	Base	1.31593	Brazil, Colombia,		
Kernel, Palm Oil)			Indonesia, Malaysia, Papua		
Derived from:palm kernel, palm			New Guinea,		
Invert Sugar Syrup	Base	1.05274	The Netherlands,		
Invert ougai oyrup	Dase	1.03274	The Netherlands,		
Derived from:Beet					
E341 (iii) Tricalcium	Anti-caking agent	0.43989	Germany,		
phosphate					
Derived from:Calcium					
E414 Gum arabic	Thickeners	0.39478	Sudan,		
Derived from:Vegetable -					
Stems of Acacia Senegal E415 Xanthan Gum	Thickeners	0.39478	Austria,		
LTTO Adminan Guill	111101/011019	0.59470	Austria,		
Derived from:Fermentation					
with Xanthomonas campestris					

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,			,
E415 Xanthan Gum	Stabilisers	0.33	China,
Derived from:Xanthomonas Campestris			
E162 Beetroot red	Colours	0.2755	France, Germany, Poland,
Derived from:Beta vulgaris L.			United Kingdom,
E422 Glycerol	Humectant	0.26319	Germany,
,	Trainio dant	0.20010	Commany,
Derived from:Rapeseed E471 Mono - and	Emulsifier	0.26319	Denmark,
Diglycerides of Fatty Acids	Emulsiner	0.20319	Definition,
Derived from:Palm			
Maltodextrin Derived from:maize &/or potatoCassava & Corn	Carriers	0.21053	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
Beetroot Concentrate Derived from:Beta Vulgaris	Colours	0.17	Austria, Belgium, Bulgaria, China, 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,
Concentrate (Radish, Lemon and Blackcurrant) Derived from:Radish, Lemon,	Colours	0.17	Argentina, Austria, Belgium, Germany, Italy, Poland, The Netherlands, Turkey, Ukraine,
Blackcurrant E901 Beeswax	Glazing agent	0.17	Australia, Austria, Belgium,
Derived from:Vegetable Oil, Bees wax	Glazing agont	0.17	Indonesia, Malaysia, Philippines,
E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Derived from:Synthetic	Colouro	-0.10/	China
E163 Anthocyanins Derived from:Radish (Raphanus Sativus) Extraction method NOT from Lake,	Colours	<0.1%	China,
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn			

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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, Wheat Starch (Gluten), Glucose Syrup, Rice Flour, Vegetable Oil, Water, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum arabic, Xanthan Gum; Colours: Beetroot, Beetroot concentrate, Concentrate (Radish, Lemon and Blackcurrant), Anthocyanin; Stabilisers: Xanthan Gum; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Glazing agent: Beeswax; Acidity Regulator: Citric

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

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	1640.8
Energy Kcal	387.1
Fat	4.9
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	86.4
Sugars	71.9
of which polyols	0.0
of which starch	0.0
Protein	0.3
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 (%)	4.17
Total Palm Kernel (%)	0.74
Total Palm Oil & Palm Kernel in product (%)	4.91

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	Yes
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

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