



Finished Product Specification	
Product Code	BA101364
Product Name	Snowy Happy Holiday Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	19/03/2020
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

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	67.08796	Germany,
Derived from:BeetSugar Beet			
Maize starch	Base	5.625	France, Germany, Italy, Spain, The Netherlands,
Derived from:Maize			
Rice Flour Derived from:Rice	Base	4.51455	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Palm Oil	Base	4	Malaysia,
5			
Derived from:Palm Glucose syrup	Base	3.96452	France,
Derived from:Wheat (not		3.90432	Fidilice,
declarable)	Daga	3.78549	Indonesia Malaysia
Vegetable Oil	Base	3.76549	Indonesia, Malaysia, Papua New Guinea,
Derived from:Palm OilMCT derived from Coconut origin			Solomon Islands,
Water	Base	2.57223	Ireland,
Derived from:Mainslocal source - mineral			
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	1.48903	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
	ſ	1.10100	T N II I
Invert sugar syrup	Base	1.19122	The Netherlands,
Derived from:Beet Palm Kernel	Base	0.75	Malaysia,
Derived from:Palm	Dase	0.75	ivialaysia,
E341 (iii) Tricalcium	Anti-caking agent	0.4964	Germany,
phosphate	, and calling agoin	0.1001	John Landy,
Derived from:Calcium			
E322 Lecithins	Emulsifier	0.45	The Netherlands,
Derived from:Rapeseed			
E414 Gum arabic	Thickeners	0.44671	Sudan,
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan gum	Thickeners	0.44671	Austria,
Derived from:Fermentation with Xanthomonas campestris			,

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E415 Xanthan gum	Stabilisers	0.37025	China,
Derived from:Xanthomonas			
Campestris			
E555 Potassium aluminium	Anti-caking agent	0.3325	Brazil, India,
silicate			
Derived from:Mineral			
Ethanol	Base	0.30875	United Kingdom,
Derived from:Grain	En legge	0.00704	Decorat
E471 Mono- and diglycerides of fatty acids	Emulsifier	0.29781	Denmark,
digiyoendes of fatty acids			
Derived from:Palm			
E422 Glycerol	Humectant	0.29781	Germany,
Derived from:Rapeseed			
E150a Plain caramel	Colours	0.27915	Spain,
		0.2.00	Sp 5,
Derived from:Sucrose	A .: 11		
Potato Starch	Anti-caking agent	0.25	Denmark,
Derived from:Potato			
E904 Shellac	Glazing agent	0.23	Belgium, India, Korea,
			Thailand,
Derived from:Kerria (Lacca)Lac			
E414 Gum arabic	Stabilisers	0.15	Chad, Senegal, Sudan,
Derived from:Vegetable - Acacia Senegal			
Ethanol	Carriers	0.15	Austria, Belgium, Bulgaria,
			Croatia, Cyprus, Czech
Derived from:Sugar Beet,			Republic, Denmark, Estonia,
Sugar Cane or Cereals (Triticale)			Finland, France, Germany,
(**************************************			Greece, Hungary, Ireland, Italy, Latvia, Lithuania,
			Luxembourg, Malta, Poland,
			Portugal, Romania,
			Slovakia, Slovenia, Spain,
Maltadaytein	Corriero	0.14050	Sweden, The Netherlands,
Maltodextrin	Carriers	0.14258	The Netherlands,
Derived from:Vegetable			
(potato)MaizeCassava & Corn		0.4405	
E171 Titanium dioxide	Colours	0.1425	United States,
Derived from:Mineral			
E163 Anthocyanins	Colours	0.10675	China,
District D. P. C.			
Derived from:Radish (Raphanus Sativus) Extraction			
method NOT from Lake,			
E162 Beetroot red	Colours	<0.1%	France, Germany, Poland,
Derived from:Beta vulgaris L.			United Kingdom,
2011704 Hollin Bota Valgario E.			

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E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,
propylene glycol	Gamere	10.170	The Netherlands,
			,
Derived from:Synthetic			
Vegetable Oil	Carriers	<0.1%	Austria, Belgium, Bulgaria,
Derived from:Palm			Croatia, Cyprus, Czech Republic, Denmark, Estonia,
Donvod nomin dim			Finland, France, Germany,
			Greece, Hungary,
			Indonesia, Ireland, Italy,
			Latvia, Lithuania,
			Luxembourg, Malaysia, Malta, Philippines, Poland,
			Portugal, Romania,
			Slovakia, Slovenia, Spain,
			Sweden, The Netherlands,
E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate			
Derived from:Vegetable			
(maize)			
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal - Vegetable			
Sunflower Oil	Carriers	<0.1%	Indonesia, Malaysia,
Derived from:Sunflower			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn Sunflower oil	Base	<0.1%	United Kingdom,
Surmower on	Dase	<0.1%	Officea Kingaom,
Derived from:Sunflower seeds			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
E300 ASCOIDIC acid	Antioxidants	<0.1%	Crima,
Derived from:Vegetable			
(maize)	Antiquidants	0.40/	0.000000
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic			
E202 Potassium sorbate	Preservatives	<0.1%	Germany,
Downtood frame. Or mather the			
Derived from:Synthetic			

Ingredients Declaration

Ingredients: Sugar, Maize starch, Rice Flour, Palm Oil, Glucose syrup, Vegetable Oil, Water, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Gum arabic, Xanthan gum; Palm Kernel, Emulsifier: Lecithins, Mono- and diglycerides of fatty acids; Colours: Plain caramel, Titanium dioxide, Anthocyanin, Beetroot, Carotenes; Stabilisers: Xanthan gum, Gum arabic; Humectant: Glycerol; Glazing agent: Shellac; Carriers: Ethanol, Vegetable Oil.

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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			

Nutritional Information	
Energy KJ	1733.9
Energy Kcal	417.1
Fat	10.5
Fat (Saturated)	2.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	80.1
Sugars	69.0
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.

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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
Box	Walled	225mm x					
	Cardboard	125mm					

Palm Oil Percentage	
Total Palm Oil (%)	8.72
Total Palm Kernel (%)	1.58
Total Palm Oil & Palm Kernel in product (%)	10.3

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	No	
Kosher	No	Halal	No	

Tariff Code	
17049099	

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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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