



Finished Product Specification	
Product Code	BA101391
Product Name	Cottage Garden Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	06/05/2020
Specification Version Number	2

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	73.68374	Belgium, The Netherlands		
3.0			United Kingdom,		
Derived from:BeetSugar Beet			,		
Rice Flour	Base	6.07326	Australia, Brazil,		
			Cambodia, Egypt, Guyana,		
Derived from:Rice			India, Kazakhstan,		
			Myanmar, Paraguay,		
			Portugal, Puerto Rico,		
			Russian Federation, Spain,		
			Thailand, Turkey,		
Glucose syrup	Base	5.3084	France,		
D : 16 MI					
Derived from:Wheat (not declarable)					
Vegetable Oil	Base	5.05994	Indonesia, Malaysia,		
vegetable Oil	Dase	3.03334	Papua New Guinea,		
Derived from:Palm Oil			Solomon Islands,		
Water	Base	2.66727	United Kingdom,		
	2400	2.0072.	o mod rangdom,		
Derived from:local source -					
mineral					
Vegetable fat (palm kernel,	Base	2.04169	Brazil, Colombia,		
palm oil)			Indonesia, Malaysia, Papua		
			New Guinea,		
Derived from:palm kernel, palm					
Invert cugar cyrup	Base	1.63335	The Netherlands,		
Invert sugar syrup	Dase	1.03333	The Netherlands,		
Derived from:Beet					
E341 (iii) Tricalcium	Anti-caking agent	0.66814	Germany,		
phosphate	0 0		,		
·					
Derived from:Calcium					
E414 Gum arabic	Thickeners	0.61251	Sudan,		
Derived from:Vegetable -					
Stems of Acacia Senegal E415 Xanthan gum	Thickeners	0.61251	Austria,		
E415 Aanman gum	THICKEHEIS	0.01231	Austria,		
Derived from:Fermentation					
with Xanthomonas campestris					
E422 Glycerol	Humectant	0.40834	Germany,		
•					
Derived from:Rapeseed					
E471 Mono- and	Emulsifier	0.40834	Denmark,		
diglycerides of fatty acids					
Derived from:Palm	Stabilisers	0.25025	China		
E415 Xanthan gum	Stabilisels	0.35025	China,		
Derived from:Xanthomonas					
Campestris					
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E162 Beetroot red	Colours	0.21078	France, Germany, Poland,
Derived from:Beta vulgaris L.			United Kingdom,
Maltodextrin	Carriers	0.16574	Austria, Czech Republic,
Derived from:maize &/or potatoCassava &			France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands,
CornVegetable (potato)			United States,
Sunflower Oil	Carriers	<0.1%	China, India, United Kingdom,
Derived from:Sunflower	•	0.40/	
E1520 Propan-1,2-diol; propylene glycol	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
Derived from:Synthetic			
E163 Anthocyanins	Colours	<0.1%	China,
Derived from:Radish (Raphanus Sativus) Extraction method NOT from Lake,			
Trehalose	Stabilisers	<0.1%	China, India, United States,
Trenaiose	Otabilisers	Q0.170	Offina, maia, Office States,
Derived from:Sugar			
Spirulina concentrate	Colouring foodstuff	<0.1%	China, India, United States,
Derived from:Arthrospira Platensis Algae			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn			
E330 Citric acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium,
	The second of the general second of the seco		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,
E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate			·
Derived from:Vegetable (maize)			
E331iii Trisodium citrate	Acidity Regulator	<0.1%	China,
Derived from:sodium salts from citric acid			
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal - Vegetable			
Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower seeds			
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E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Derived from:Vegetable (maize)			
E202 Potassium sorbate	Preservatives	<0.1%	Germany,
Derived from:Synthetic			

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose syrup, Vegetable Oil, Water, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Gum arabic, Xanthan gum; Emulsifier: Mono- and diglycerides of fatty acids; Humectant: Glycerol; Stabilisers: Xanthan gum, Trehalose; Colours: Beetroot, Anthocyanin, Carotenes; Colouring foodstuff: Spirulina concentrate; Acidity Regulator: Citric acid, Trisodium citrate.

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	1700.7
Energy Kcal	401.0
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	84.0
Sugars	76.3
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
Box	Walled	225mm x					
	Cardboard	125mm					

Palm Oil Percentage	
Total Palm Oil (%)	6.36
Total Palm Kernel (%)	1.14
Total Palm Oil & Palm Kernel in product (%)	7.5

Free From:				
Artificial Colours	Yes	Artificial Flavours	Yes	
Artificial Sweetners	Yes	Preservatives	No	
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	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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