

Finished Product Specification	
Product Code	BA101813
Product Name	Hearts & Hugs CPW
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	23/06/2020
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
TELEPHONE	07966 793806
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

Document Issue Number

Date

Written By L.Lisle

Authorised By

QP18023 1

Page 1/5

23/06/2020

Ame



Full recipe	Function	%	Country Of Origin
Ingredient Name			
Sugar	Base	73.40874	Belgium, The Netherlands
			United Kingdom,
Derived from:Beet Rice Flour	Deee	0.00000	
RICE FIOUR	Base	6.08668	Australia, Brazil, Cambodia, Egypt, Guyana,
Derived from:Rice			India, Kazakhstan,
201100			Myanmar, Paraguay,
			Portugal, Puerto Rico,
			Russian Federation, Spain,
			Thailand, Turkey,
Glucose Syrup	Base	5.24185	France,
Derived from Wheet (not			
Derived from:Wheat (not declarable)			
Vegetable Oil	Base	5.07334	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm Oil	_		Solomon Islands,
Water	Base	2.99671	United Kingdom,
Vegetable Fat (Palm	Base	2.0161	Brazil, Colombia,
Kernel, Palm Oil)	2000	210101	Indonesia, Malaysia, Papua
			New Guinea,
Derived from:palm kernel, palm			
Invert Sugar Syrup	Base	1.61288	The Netherlands,
invert ougar oyrap	Dube	1.01200	
Derived from:Beet			
E341 (iii) Tricalcium	Anti-caking agent	0.66965	Germany,
phosphate			
Derived from:Calcium			
E414 Gum arabic	Thickeners	0.60483	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal E415 Xanthan Gum	Thickeners	0.60483	Austria,
	THICKEHEIS	0.00403	
Derived from:Fermentation			
with Xanthomonas campestris	- · · · ·		
E415 Xanthan Gum	Stabilisers	0.4667	China,
Derived from:Xanthomonas			
Campestris			
E422 Glycerol	Humectant	0.40322	Germany,
Derived from:Rapeseed E471 Mono - and	Emulsifier	0.40322	Denmark,
Diglycerides of Fatty Acids		0.40322	
Derived from:Palm			
E162 Beetroot red	Colours	0.20851	France, Germany, Poland,
Dominand from Data surfaces			United Kingdom,
Derived from:Beta vulgaris L.			
Document	Issue Date	Written By Au	uthorised By
Number			

QP18023 1

Number

23/06/2020

L. Suit

Page 2/5

L.Lisle



Maltodextrin	altodextrin Carriers		China,		
Derived from:Cassava & Cornmaize &/or potato					
E1520 Propan-1,2-diol; propylene glycol	Propan-1,2-diol; Carriers		France, Germany, Spain, The Netherlands,		
Derived from:Synthetic					
E163 Anthocyanins	Colours	<0.1%	China,		
Derived from:Radish (Raphanus Sativus) Extraction method NOT from Lake,					
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,		
Derived from:Corn					
E330 Citric Acid Derived from:maize or molasse (beet or cane)	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,		

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; Stabilisers: Xanthan Gum; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Colours: Beetroot, Anthocyanin; 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

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.

Document Number QP18023 Issue

1

Date

23/06/2020

W

Written By

Authorised By

L. Just

Page 3/5

L.Lisle



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	1694.6
Energy Kcal	399.5
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.7
Sugars	76.0
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 (%)	1.13
Total Palm Oil & Palm Kernel in product (%)	7.49

Document	Issue	Date	Written By	Authorised
Number				
QP18023	1	23/06/2020	L.Lisle	0 0

Authorised By



Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	Yes
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.

Document	Issue	
Number		
QP18023	1	

Date 23/06/2020

Written By

Authorised By



Page 5/5

L.Lisle