



Finished Product Specification	
Product Code	BA101869
Product Name	Orange Disc Sprinkles - PAP
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	02/03/2022
Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	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



Product Dimensions: H:mm L:mm B:mm D:6mm Case size - 5 kg

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	73.6675	Belgium, The
			NetherlandsUnited
Derived from:Beet / Anti-			Kingdom
caking agent from plantBeet.			
Sugar not filtered with bone char			
Cital			

Document Issue Number QP18023 1 Date

e Written By

Authorised By

02/03/2022

L.Lisle

Page 1/6

₫.



Rice Flour	Base	6.09	Australia, Brazil,
			Cambodia, Egypt, Greece,
Derived from:Rice. Not from			Guyana, India,
GMO in accordance with Reg			Kazakhstan, Myanmar,
(EC) No 1829/2003 and (EC)			Paraguay, Portugal,
No 1830/2003 and their			Puerto Rico, Russian
amendments Heavy metal			Federation, Spain,
testing carried out on this			· · · · · · · · · · · · · · · · · · ·
ingredient	•	5.070	Thailand, Turkey,
Glucose Syrup	Base	5.278	France,
Derived from:Wheat (not			
declarable)	Descri	5.07	Indianata Mala ata
Palm Oil	Base	5.07	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			11.5.116
Water	Base	2.064	United Kingdom,
Derived from:Mains - Non			
declarable			
Vegetable Fat (Palm	Base	2.03	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
			Papua New Guinea,
Derived from:palm kernel,			
palm (RSPO-SG)			
Invert Sugar Syrup	Base	1.624	The Netherlands,
Derived from:Beet			
E341 (iii) Tricalcium	Anti-caking agent	0.6705	Germany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
E415 Xanthan Gum	Thickeners	0.609	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
·			
E414 Gum Arabic	Thickeners	0.609	Sudan,
			,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan Gum	Stabilisers	0.5	China,
			,
Derived from:Xanthomonas			
Campestris			
E422 Glycerol	Humectant	0.406	Germany,
,			, , ,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from			
obligatory declaration			
gate., accidiation			

Document Number QP18023 Issue 1 Date

Written By

Authorised By

02/03/2022

L.Lisle

Page 2/6



E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG)	Emulsifier	0.406	Denmark,
E422 Glycerol Derived from:Vegetable Fat - Non declarable carrier	Carriers	0.3538	The Netherlands,
E433 Polyoxyethylene sorbitan mono-oleate; Polysorbate 80 Derived from:Vegetable Fat - Non declarable carrier	Emulsifier		Austria, Belgium, Bulgaria, 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,
E160c Paprika extract Derived from:Plant extract - Capsicum Annum L.	Colours	0.305	India,
E301 Sodium ascorbate Derived from:Sodium Salt of Ascorbic Acid - Non declarable carryover additive		<0.1%	China,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colours: Paprika extract, Sodium ascorbate.

Allergy Information	1		
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	Sulphur Dioxide	-
+ Product contains,	+/- Product may con	tain, - Does not contain	

Additional Information	

Δ	llero	ien S	Stat	em	ent
\sim	псгч	icii v	Jiai	CIII	CIIL

This product is free from allergens

Document Issue Date Written By Authorised By Number

QP18023 1 02/03/2022 L.Lisle

Page 3/6

l. Lund



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	1702.0
Energy Kcal	401.8
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	0.4
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	Weight	Qty per	Total weight
Component					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				

Document Issue Number QP18023 1

Date

Written By

Authorised By

02/03/2022 L.Lisle

Page 4/6



M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

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	Yes	Lacto-Ovo Vegetarian	Yes
Sufferers			
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without Certification	Halal	Yes without Certification

Tariff Code	
17 04 90 99 91	

Document Number QP18023

Issue

Date

Written By

Authorised By

02/03/2022 L.Lisle

Page 5/6



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 Number QP18023

Issue

Date

Written By

Authorised By

02/03/2022 L.Lisle

Page 6/6