



Finished Product Specification	
Product Code	BA102035
Product Name	Confetti Sprinkles GrY
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	07/09/2020
Specification Version Number	2

RSPO Certification	Segregated
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:4.5mm Case size - 5 kg

Document Number QP18023 Issue

Date

Written By

Authorised By

07/09/2020 L

L.Lisle

Page 1/6



Full recipe			
	Function	%	Country Of Origin
Ingredient Name			
Sugar	Base	71.73707	United Kingdom,
Derived from:BeetSugar Beet			
Rice Flour	Base	5.96	Australia, Brazil,
			Cambodia, Egypt, Guyana,
Derived from:Rice			India, Kazakhstan,
			Myanmar, Paraguay,
			Portugal, Puerto Rico,
			Russian Federation, Spain,
Chicago Cirrin	Dese	F 40404	Thailand, Turkey,
Glucose Syrup	Base	5.12124	France,
Derived from:Wheat (not declarable)			
Vegetable Oil	Base	4.945	Indonesia, Malaysia,
Derived from:Palm Oil			Papua New Guinea, Solomon Islands,
Water	Base	3.54878	United Kingdom,
vvater	Dase	3.34070	Officed Kingdom,
Derived from:local source -			
mineral			
Vegetable Fat (Palm	Base	1.96971	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia, Papua New Guinea,
Derived from:palm kernel, palm			New Guillea,
Bonvou nomipaini komoi, paini			
Invert Sugar Syrup	Base	1.57577	The Netherlands,
Dankerd frame Dank			
Derived from:Beet Maltodextrin	Carriers	0.89292	The Netherlands,
Matedoxim	Carrioro	0.00202	The Notherlands,
Derived from:Vegetable			
(potato)maize &/or potatoCorn		0.05445	0
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.65445	Germany,
люѕрпате			
Derived from:Calcium			
E414 Gum arabic	Thickeners	0.59091	Sudan,
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.59091	Austria,
Derived from:Fermentation			
with Xanthomonas campestris E415 Xanthan Gum	Stabilisers	0.59	China,
E413 Adhlindh Guith	Stabilisets	0.59	Cillia,
Derived from:Xanthomonas			
Campestris Sunflower Oil	Carriers	0.56509	China, India, United
- · · · · · · · · · · · · · · · · · · ·			Kingdom,
Derived from:Sunflower			
		i	i

Document Number QP18023 Issue 2 Date

Written By

Authorised By

07/09/2020 L.Lisle

L. Lund



E422 Glycerol	Humectant	0.39394	Germany,
Derived from:Rapeseed E471 Mono - and	Emulsifier	0.39394	Denmark,
Diglycerides of Fatty Acids	Emalonio	0.00001	Dominant,
Derived from:Palm Trehalose	Stabilisers	0.16908	China, India, United States,
Trendiose	Stabilisers	0.10908	Crima, maia, Ormed States,
Derived from:Sugar			
Spirulina Concentrate	Colouring foodstuff	0.13348	China, India, United States,
Derived from:Arthrospira			
Platensis Algae			
Safflower	Colours	<0.1%	China,
Derived from:Carthamus Tinctorius			
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			
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.			
Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower seeds			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Derived from:Vegetable (maize)			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic E202 Potassium sorbate	Preservatives	<0.1%	Germany,
	1 10001 1011100	30.170	Commany,
Derived from:Synthetic		0.404	
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,

Document Number QP18023 Issue 2 Date

Written By

Authorised By

07/09/2020 L.Lisle

Page 3/6



Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Vegetable Oil, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum arabic, Xanthan Gum; Stabilisers: Xanthan Gum, Trehalose; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Colouring foodstuff: Spirulina Concentrate; Colours: Safflower, Carotenes, Beetroot; Acidity Regulator: Trisodium Citrate, 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	
No Statement	

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	1655.6
Energy Kcal	390.4
Fat	6.9
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	81.7
Sugars	74.2
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

Document Issue Number QP18023

Date

Written By

Authorised By

07/09/2020

L.Lisle

Page 4/6



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 (%)	6.2
Total Palm Kernel (%)	1.11
Total Palm Oil & Palm Kernel in product (%)	7.3

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	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	
17049099	

Document Number QP18023

Issue

Date

07/09/2020

Written By

Authorised By

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

07/09/2020

Written By

Authorised By

L.Lisle

Page 6/6