



Finished Product Specification	
Product Code	BA102095
Product Name	Rainbow Heart Sprinkles BblCGrO-
	PapPuRY-Saf
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	23/06/2021
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
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OUT OF HOURS	07966 793806 (Tony Wadley, Director)
	01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk



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

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Full recipe					
	Function	%	Country Of Origin		
Ingredient Name					
Sugar	Base	63.20502	United Kingdom,		
Davis and from Doot					
Derived from:Beet Rice Flour	Base	5.22545	Australia, Brazil,		
Tribe Flour	Daoc	0.22040	Cambodia, Egypt, Greece,		
Derived from:Rice			Guyana, India, Kazakhstan,		
			Myanmar, Paraguay,		
			Portugal, Puerto Rico,		
			Russian Federation, Spain,		
Glucose Syrup	Base	4.53027	Thailand, Turkey, France,		
Glucose Syrup	Dase	4.55027	France,		
Derived from:Wheat (not					
declarable)					
Vegetable Oil	Base	4.35121	Indonesia, Malaysia,		
Derived from:Palm Oil			Papua New Guinea,		
Water	Base	1.74477	Solomon Islands, United Kingdom,		
Water	Dase	1.74477	Officed Kingdom,		
Derived from:Mains					
Vegetable Fat (Palm	Base	1.74241	Brazil, Colombia,		
Kernel, Palm Oil)			Indonesia, Malaysia, Papua		
Daris and francis along beautiful to along			New Guinea,		
Derived from:palm kernel, palm					
Invert Sugar Syrup	Base	1.39393	The Netherlands,		
Derived from:Beet	A 1.	0.57544			
E341 (iii) Tricalcium	Anti-caking agent	0.57511	Germany,		
phosphate					
Derived from:Calcium					
E415 Xanthan Gum	Thickeners	0.52272	Austria,		
Derived from:Fermentation with Xanthomonas campestris					
E414 Gum Arabic	Thickeners	0.52272	Sudan,		
			,		
Derived from:Vegetable -					
Stems of Acacia Senegal E415 Xanthan Gum	Stabilisers	0.42855	China,		
E415 Aanthan Guill	Stabilisers	0.42055	Grillia,		
Derived from:Xanthomonas					
Campestris					
E471 Mono - and	Emulsifier	0.34848	Denmark,		
Diglycerides of Fatty Acids					
Derived from:Palm					
E422 Glycerol	Humectant	0.34848	Germany,		
Derived from:Rapeseed					

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Maltodextrin	Carriers	0.22455	Austria, Czech Republic,
			France, Germany, Hungary,
Derived from:maize &/or			Italy, Poland, Slovakia,
potatoCassava & CornCorn			Spain, The Netherlands,
5400 B		0.44004	United States,
E162 Beetroot red	Colours	0.14361	France,
Derived from:Beta vulgaris L.			
E163 Anthocyanins	Colours	<0.1%	China,
			, crans,
Derived from:Radish			
(Raphanus Sativus) Extraction			
method NOT from Lake,Red			
Cabbage Extraction method Aluminum Lake			
E422 Glycerol	Carriers	<0.1%	The Netherlands,
2 .22 G.yes.e.	Carrioro	101170	The Healtenande,
Derived from:Vegetable Fat			
E433 Polyoxyethylene	Emulsifier	<0.1%	Austria, Belgium, Bulgaria,
sorbitan mono-oleate;			Croatia, Cyprus, Czech
Polysorbate 80			Republic, Denmark, Estonia,
			Finland, France, Germany,
Derived from:Vegetable fat			Greece, Hungary, Italy,
			Ireland, Latvia, Lithuania,
			Luxembourg, Malta, The
			Netherlands, Poland,
			Portugal, Romania, Spain,
E400 - David and total	0.1.	0.40/	Slovakia, Slovenia, Sweden,
E160c Paprika extract	Colours	<0.1%	India,
Derived from:Plant extract			
Sunflower Oil	Carriers	<0.1%	China, India, United
		101170	Kingdom,
Derived from:Sunflower			,
Trehalose	Stabilisers	<0.1%	China, India, United States,
Derived from:Beet /			
CaneSugar	Colouring foodstuff	<0.1%	China, United States,
Spirulina Powder	Colouring foodstuff	<0.1%	China, United States,
Derived from:Arthrospira			
Plantensis Algae			
E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Derived from:Synthetic	<u> </u>	0.40/	B. I
Maltodextrin	Base	<0.1%	Belgium, The Netherlands,
Derived from:Potato			
E202 Potassium sorbate	Preservatives	<0.1%	China,
	. 10001 valivou	30.170	Janua,
Derived from:sorbic acid and			
potassium hydroxide			
Safflower	Colours	<0.1%	China,
_			
Derived from:Carthamus			
Tinctorius			
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Spirulina Concentrate  Derived from:Arthrospira  Platensis Algae	rthrospira		China, India, United States,
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn E301 Sodium ascorbate	Antiovidants	-0.19/	China,
Derived from:Fruit. Vegetables			Gillia,
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,
E331iii Trisodium Citrate  Derived from:sodium salts from citric acid	Acidity Regulator	<0.1%	China,
E331 Sodium citrates  Derived from:Sodium Salts of Citric Acid	Carriers	<0.1%	China,

## **Ingredients Declaration**

Ingredients: Sugar, Rice Flour, Glucose Syrup, Vegetable Oil, Water, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Stabilisers: Xanthan Gum; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Colours: Beetroot, Anthocyanin, Paprika extract, Safflower; Colouring foodstuff: Spirulina, Spirulina Concentrate.

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 State	ment
This product is	free from allergens

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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	1459.2
Energy Kcal	344.2
Fat	6.1
Fat (Saturated)	0.8
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	72.0
Sugars	65.4
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	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
Вох	Walled	225mm x					
	Cardboard	125mm					

Palm Oil Percentage	
Total Palm Oil (%)	3.63
Total Palm Kernel (%)	0.64
Total Palm Oil & Palm Kernel in product (%)	4.27

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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	
17 04 90 99 91	

## **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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