



Finished Product Specification	
Product Code	BA102098
Product Name	Rainbow Confetti Sprinkles
	BblCGrO-papPuRY-saf
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	06/11/2020
Specification Version Number	3

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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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:4.5mm Case size - 5 kg

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Full recipe			
1 dii 100.p0	Function	%	Country Of Origin
Ingredient Name	1 dilotion	/*	Journal of Grigin
Sugar	Base	73.14213	United Kingdom,
- Sagai	2000		Januar III. gasiii,
Derived from:Beet			
Rice Flour	Base	6.06002	Australia, Brazil,
			Cambodia, Egypt, Greece,
Derived from:Rice			Guyana, India, Kazakhstan,
			Myanmar, Paraguay,
			Portugal, Puerto Rico,
			Russian Federation, Spain,
			Thailand, Turkey,
Glucose Syrup	Base	5.22076	France,
Derived from:Wheat (not			
declarable) Vegetable Oil	Base	5.05001	Indonesia, Malaysia,
vegetable Oil	Dase	3.03001	Papua New Guinea,
Derived from:Palm Oil			Solomon Islands,
Water	Base	2.44194	United Kingdom,
Water	Dasc	2.44104	ormed Kingdom,
Derived from:Mains			
Vegetable Fat (Palm	Base	2.00798	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia, Papua
·			New Guinea,
Derived from:palm kernel, palm			
	6	4.0000	
Invert Sugar Syrup	Base	1.60639	The Netherlands,
Derived from:Beet			
E341 (iii) Tricalcium	Anti-caking agent	0.66739	Germany,
phosphate	Title baking agont	0.00700	Connainy,
Derived from:Calcium			
E414 Gum Arabic	Thickeners	0.6024	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal	Thistones	0.0004	Augustaio
E415 Xanthan Gum	Thickeners	0.6024	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E415 Xanthan Gum	Stabilisers	0.54428	China,
			,
Derived from:Xanthomonas			
Campestris			
Maltodextrin	Carriers	0.42307	Austria, Czech Republic,
D			France, Germany, Hungary,
Derived from:maize &/or potatoCassava & CornCorn			Italy, Poland, Slovakia,
polalocassava & Comcom			Spain, The Netherlands,
E471 Mono and	Emulaifiar	0.4040	United States,
E471 Mono - and Diglycerides of Fatty Acids	Emulsifier	0.4016	Denmark,
pigiyoendes of Fally AcidS			
Derived from:Palm			
2003			
			I

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Humectant	0.4016	Germany,
	l l	
erived from:Rapeseed er Oil Carriers		China, India, United
		Kingdom,
	0.14405	France, Germany, Poland,
00.00.0		United Kingdom,
Colours	<0.1%	China,
Stabilisers	<0.1%	China, India, United States,
Carriers	<0.1%	France,
	<0.1%	China, India, United States,
Colouring loodstall	Q0.170	Crima, maia, ornited states,
Colours	<0.1%	India,
	<0.1%	Austria, Belgium, Bulgaria,
		Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Ireland, Latvia, Lithuania, Luxembourg, Malta, The Netherlands, Poland, Portugal, Romania, Spain, Slovakia, Slovenia, Sweden,
Colours	<0.1%	China,
Colouring foodstuff	<0.1%	China, United States,
Carriers	<0.1%	France, Germany, Spain,
		The Netherlands,
Dana	0.404	Dalet or The N. O. L. C.
Base	<0.1%	Belgium, The Netherlands,
	Colours Colours Stabilisers Carriers Colouring foodstuff Colours Emulsifier Colours Colours Colours	Colours 0.14405 Colours < 0.1% Stabilisers < 0.1% Carriers < 0.1% Colouring foodstuff < 0.1% Emulsifier < 0.1% Colours < 0.1% Colours < 0.1% Colours < 0.1%

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E202 Potassium sorbate	Preservatives	<0.1%	China,
Derived from:sorbic acid and potassium hydroxide			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
Derived from:sodium salts from citric acid			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn			
E301 Sodium ascorbate	Antioxidants	<0.1%	China,
Derived from:Fruit. Vegetables			
E330 Citric Acid Derived from:maize or molasse	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia,
(beet or cane)			France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian
			Federation, Slovakia, The Netherlands,
E331 Sodium citrates	Carriers	<0.1%	China,
Derived from:Sodium Salts of Citric Acid			

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; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colours: Beetroot, Anthocyanin, Paprika extract, Safflower; Colouring foodstuff: Spirulina Concentrate, Spirulina.

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			

Al	llergen Statement
No	o Statement

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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	1688.5
Energy Kcal	398.5
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.4
Sugars	75.7
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 (%)	4.49
Total Palm Kernel (%)	0.8
Total Palm Oil & Palm Kernel in product (%)	5.29

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M&S Approved Sites		
Supplier	on	
Supplier Code		
Manufacturing Site		

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	

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: -

QP18023

- 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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