

Δ	Finished Product Specification			
	Product Code	BA102643		
BakeArt	Product Name	Snowflake & Hollyberry Sprinkles		
	Legal Description	Sugar Sprinkles		
ARTISTRY IN THE BAKING	Medium	Shaped Sugar Sprinkles – Mixed		
	Specification Date	15/09/2022		
	Specification Version Number	2		

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
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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:mm B:mm D:mm Case size - 5 kg

Ingredients Declaration

Ingredient Name	Function		%	Country Of Origin
Sugar	Base		73.05721	Belgium, The
				Netherlands, United
Derived from:Beet. Sugar not				Kingdom,
filtered with bone charBeet / Anti-caking agent from plant				
Anti-caking agent nom plant				
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Rice Flour	Base	6.04341	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, Spain,
amendments Heavy metal			Thailand, Turkey,
testing carried out on this ingredient			
Glucose Syrup	Base	5.23647	France,
Derived from:Wheat (not declarable)			
Palm Oil	Base	5.03673	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG) Water	Base	2.34969	United Kingdom,
Water	Dase	2.54909	
Vegetable Fat (Palm	Base	2.01403	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm kernel			
(56%) Palm Oil (44%) RSPO- SG			
Invert Sugar Syrup	Base	1.61122	The Netherlands,
intoit ougui oyrup	2400		
Derived from:Beet (Brix: 67.5 – 69.5%)			
E341 (iii) Tricalcium	Anti-caking agent	0.66476	Germany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive. Maltodextrin	Carriers	0.65952	Austria Balgium
Mailodexinn	Carriers	0.05952	Austria, Belgium,
Dorived from: Corp. SGS			Bulgaria, China, Croatia,
Derived from:Corn - SGS Non GMO Cert No.			Cyprus, Czech Republic,
SK19/2968 - Non declarable			Denmark, Estonia,
carrierMaize / potato - Non			Finland, France, Germany,
declarable CarrierCassava &			Greece, Hungary, Ireland,
Corn - Non GMO Cert No			Italy, Latvia, Lithuania,
NL19/819943500 - Non			Luxembourg, Malta,
declarable carrier			Poland, Portugal,
			Romania, Serbia,
			Slovakia, Slovenia, Spain,
			Sweden, The Netherlands,
			Ukraine, United Kingdom,
			United States
E414 Gum Arabic	Thickeners	0.60421	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.60421	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
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E415 Xanthan Gum	Stabilisers	0.49667	China,
Derived from:Xanthomonas			
Campestris			
E471 Mono - and	Emulsifier	0.40281	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-			
SG)			
E422 Glycerol	Humectant	0.40281	Germany,
,			,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from			
obligatory declaration			
Sunflower oil	Base	0.38273	China, India, United
			Kingdom,
Derived from:Sunflower -			3 /
Non declarable carrier			
E163 Anthocyanins	Colours	0.14262	China,
			,
Derived from:Radish Extract			
(Raphanus Sativus) Extraction			
method NOT from Lake,			
Trehalose	Stabilisers	0.11452	China, India, United
			States,
Derived from:Sugar from			
Beet - Non declarable carrier			
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United
	••••••		States,
Derived from:Arthrospira			Oldico,
Platensis Algae			
Safflower	Colouring foodstuff	<0.1%	China,
California	Colouring roodetail	\$0.170	ormita,
Derived from:Safflower			
Extract (Carthamus			
Tinctorius).			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
	, courry regulator		orma,
Derived from:Corn - Non			
GMO Cert IP-			
QDC-201806017 - Non			
declarable carryover additive			
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.			
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, Belgium, Belize,
	. courty regulator		Czech Republic, Egypt, El
Derived from:Maize /			Salvador, Ethiopia,
molasse (beet or cane) - Non			
declarable carryover additive			France, Germany,
			Hungary, India, Indonesia,
			Mexico, Poland, Romania,
			Slovakia, The
			Netherlands,

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Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, 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; Colouring foodstuff: Spirulina Concentrate, Safflower; Colours: Anthocyanin, Beetroot.

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				

Additional Information

Allergen Statement	
This product is free from allergens	

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	1686.0
Energy Kcal	398.5
Fat	7.0
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	0.4
Sodium	0.0
Salt	0.0
Fibre	0.0
Moisture	0.0
Ash	0.0

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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
Зох	Walled	225mm x				
	Cardboard	125mm				

Palm Oil Percentage	
Total Palm Oil (%)	6.27
Total Palm Kernel (%)	1.12
Total Palm Oil & Palm Kernel in product (%)	7.39

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

Microbiological Standards

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Microorganism	Typical	Maximum	Units	Method	Frequency
TVC	10,000	50,0000	Cfu/g	External Lab	annual
Enterobacteriaceae	100	1000	Cfu/g	External Lab	annual
E.coli	<10	10	Cfu/g	External Lab	annual
Yeast	<100	1000	Cfu/g	External Lab	annual
Staphylococcus Aureus	<10	100	Cfu/g	External Lab	annual
Salmonella Species	Not detected	Not detected	Cfu/g	External Lab	annual

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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