



Finished Product Specification	
Product Code	BA102652
Product Name	Starry Reindeer Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	30/09/2020
Specification Version Number	1

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
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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

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Full recipe				
	Function	%	Country Of Origin	
Ingredient Name				
Sugar	Base	73.13741	Belgium, The Netherlands,	
G			United Kingdom,	
Derived from:BeetSugar Beet				
Rice Flour	Base	6.07633	Australia, Brazil,	
			Cambodia, Egypt, Guyana,	
Derived from:Rice			India, Kazakhstan,	
			Myanmar, Paraguay,	
			Portugal, Puerto Rico,	
			Russian Federation, Spain,	
			Thailand, Turkey,	
Glucose Syrup	Base	5.33543	France,	
5				
Derived from:Wheat (not declarable)				
Vegetable Oil	Base	5.06723	Indonesia, Malaysia,	
vegetable Oil	Dase	3.00723	Papua New Guinea,	
Derived from:Palm OilMCT			Solomon Islands,	
derived from Coconut origin			Colombin Iolando,	
Water	Base	2.43031	United Kingdom,	
Derived from:local source -				
mineral		0.00400		
Vegetable Fat (Palm	Base	2.00428	Brazil, Colombia,	
Kernel, Palm Oil)			Indonesia, Malaysia, Papua	
Derived framenalm kernel nalm			New Guinea,	
Derived from:palm kernel, palm				
Invert Sugar Syrup	Base	1.60342	The Netherlands,	
3. 2. 3				
Derived from:Beet				
E341 (iii) Tricalcium	Anti-caking agent	0.66812	Germany,	
phosphate				
Derived from:Calcium	T	0.00400		
E415 Xanthan Gum	Thickeners	0.60128	Austria,	
Derived from:Fermentation with Xanthomonas campestris				
E414 Gum arabic	Thickeners	0.60128	Sudan,	
		0.00.20	oudain,	
Derived from:Vegetable -				
Stems of Acacia Senegal				
E415 Xanthan Gum	Stabilisers	0.49834	China,	
Derived from:Xanthomonas				
Campestris E422 Glycerol	Humectant	0.40086	Gormany	
L+22 GIYUUIUI	Transciant	0.40000	Germany,	
Derived from:Rapeseed				
E471 Mono - and	Emulsifier	0.40086	Denmark,	
Diglycerides of Fatty Acids	-		,	
, ,				
Derived from:Palm				

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E150a Plain caramel	Colours	0.37294	Spain,
Daming of france Occ			
Derived from:Sucrose Maltodextrin			China,
Wattodextill	Camers	0.1903	Griiria,
Derived from:Cassava &			
CornVegetable (potato)Maize			
E163 Anthocyanins	Colours	0.14219	China,
Davis and frames Davis ha			
Derived from:Radish (Raphanus Sativus) Extraction			
method NOT from Lake,			
Ethanol	Base	0.13487	United Kingdom,
Derived from:Grain	0.1	0.40/	
E162 Beetroot red	Colours	<0.1%	France, Germany, Poland,
Derived from:Beta vulgaris L.			United Kingdom,
E555 Potassium aluminium	Anti-caking agent	<0.1%	Brazil, India,
silicate	Jaking agoin	10.1.70	Diazii, iildia,
Derived from:Mica			
E171 Titanium dioxide	Colours	<0.1%	Germany,
5			
Derived from:Mineral E904 Shellac	Glazing agent	<0.1%	Germany, United States,
E904 Shellac	Glazing agent	<0.176	Germany, Officed States,
Derived from:Lac			
E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Derived from:Synthetic	2.1	0.10/	
E172 Iron oxides	Colours	<0.1%	Germany,
Derived from:Mineral			
E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate		1011,70	January,
Derived from:Vegetable			
(maize)	0.1	2.40/	A !:
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal - Vegetable			
Donvou nom./ ngai - vegetable			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn		0.40/	
Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower seeds			
Delived Hom. Surmower Seeds			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Dorived from Nonetable			
Derived from:Vegetable (maize)			
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E202 Potassium sorbate	Preservatives	<0.1%	Germany,
Derived from:Synthetic			

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; Colours: Plain caramel, Anthocyanin, Beetroot, Titanium dioxide, Iron oxides, Carotenes; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Glazing agent: Shellac.

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 selected	

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	1690.2
Energy Kcal	398.6
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.5
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

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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	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 (%)	6.34
Total Palm Kernel (%)	1.12
Total Palm Oil & Palm Kernel in product (%)	7.46

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	No	
Kosher	Yes without Certification	Halal	Yes without Certification	

Tariff Code	
17049099	

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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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