

ARTIST

<u>٦</u>	Finished Product Specification		
a n	Product Code	BA103095	
	Product Name	Christmas Medley Sprinkles	
	Legal Description	Sugar Sprinkles	
BAKING	Medium	Sugar Sprinkles	
	Specification Date	24/11/2020	
	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
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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:mm Case size - 5 kg

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Full recipe	Function	%	Country Of Origin
Ingredient Name			
Sugar	Base	72.97544	Belgium, The Netherlands
5			United Kingdom,
Derived from:Beet			
Rice Flour	Base	6.03637	Australia, Brazil,
			Cambodia, Egypt, Greece,
Derived from:Rice			Guyana, India, Kazakhstan
			Myanmar, Paraguay,
			Portugal, Puerto Rico,
			Russian Federation, Spain,
			Thailand, Turkey,
Glucose Syrup	Base	5.2305	France,
Derived from:Wheat (not			
declarable)	Daaa	E 02004	Indonesia Malavaia
Vegetable Oil	Base	5.03091	Indonesia, Malaysia,
Derived from:Palm Oil			Papua New Guinea,
	Paga	0.07005	Solomon Islands,
Water	Base	2.37825	United Kingdom,
Vegetable Fat (Palm	Base	2.01173	Brazil, Colombia,
Kernel, Palm Oil)	Dase	2.01175	Indonesia, Malaysia, Papua
			New Guinea,
Derived from:palm kernel, palm			New Guinea,
Derived from paint kernel, paint			
Invert Sugar Syrup	Base	1.60938	The Netherlands,
Derived from:Beet			
Maltodextrin	Carriers	0.70329	China,
Derived from:Cassava & CornCornmaize &/or potato			
E341 (iii) Tricalcium	Anti-caking agent	0.66402	Germany,
phosphate	, and balang agone	0.00102	Connary,
Derived from:Calcium			
E415 Xanthan Gum	Thickeners	0.60352	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	0.60352	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal E415 Xanthan Gum	Stabilisers	0.49636	China,
	Stabilisers	0.43030	
Derived from:Xanthomonas			
Campestris			
Sunflower Oil	Carriers	0.4179	China, India, United
			Kingdom,
Derived from:Sunflower			
E471 Mono - and	Emulsifier	0.40235	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm			

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E422 Glycerol	Humectant	0.40235	Germany,
Derived from:Rapeseed			
Trehalose	Stabilisers	0.12504	China, India, United States,
Derived from:Sugar			
E163 Anthocyanins	Colours	0.11644	China,
Derived from:Radish (Raphanus Sativus) Extraction method NOT from Lake,			
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United States,
Derived from:Arthrospira Platensis Algae			
Safflower	Colours	<0.1%	China,
Derived from:Carthamus Tinctorius			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
Derived from:sodium salts from citric acid			
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.			
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic,
Derived from:maize or molasse (beet or cane)			Egypt, El Salvador, Ethiopia, France, Germany, Hungary,
			India, Indonesia, Mexico,
			Poland, Romania, Russian Federation, Slovakia, The
			Netherlands,

## **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; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colours: Anthocyanin, Safflower, Beetroot; Colouring foodstuff: 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 Statement	
No statement selected	

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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	1684.5
Energy Kcal	397.4
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.3
Sugars	75.6
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					

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Palm Oil Percentage	
Total Palm Oil (%)	6.26
Total Palm Kernel (%)	1.12
Total Palm Oil & Palm Kernel in product (%)	7.38

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

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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