



Finished Product Specification	
Product Code	BA103150
Product Name	Gingerbread Christmas Sprinkles
Legal Description	Sugar Sprinkles
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
CONTACT	Tony Wadley
TELEPHONE	07966 793806
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:mm Case size - 5 kg

Ingredients Declaration	Eunotion	0/	Country Of Origin
Ingredient Name	Function	%	Country Of Origin

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Sugar  Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plantSugar Beet / low water		79.29224	Austria, Belgium, Bulgaria, CroatiaCyprusCzech Repu blicDenmarkEstoniaFinlan dFranceGermanyGreeceH ungaryIrelandItalyLatviaLit
activity < 0.55 aW			huaniaLuxembourgMaltaP olandPortugalRomaniaSlo vakiaSloveniaSpainSwede nThe NetherlandsUnited Kingdom
Rice Flour  Derived from:Rice. Not from GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and their amendments Heavy metal testing carried out on this ingredient		4.5325	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Spain, Thailand, Turkey,
Glucose Syrup  Derived from:Wheat (not declarable)	Base	3.9273	France,
Palm Oil  Derived from:Palm (RSPO - SG)	Base	3.7775	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water	Base	1.77	United Kingdom,
Vegetable Fat (Palm Kernel, Palm Oil)  Derived from:Palm kernel (56%) Palm Oil (44%) RSPO- SG	Base	1.5105	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup  Derived from:Beet (Brix: 67.5  – 69.5%)	Base	1.2084	The Netherlands,
Maltodextrin  Derived from:Corn - SGS Non GMO Cert No. SK19/2968 - Non declarable carrierMaize / potato - Non declarable CarrierCassava & Corn - Non GMO Cert No NL19/819943500 - Non declarable carrierWheat - Non declarable exempt as listed in Annex II to Reg No. 1169/2011		0.52	Austria, Belgium, Bulgaria, China, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, The Netherlands, Ukraine, United Kingdom, United States

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E341 (iii) Tricalcium	Anti-caking agent	0.49856	Germany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive. E414 Gum Arabic	Thickeners	0.45315	Sudan,
L414 Guill Alabic	THICKETIETS	0.43313	Judan,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.45315	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E415 Xanthan Gum	Stabilisers	0.3725	China,
Derived from:Xanthomonas			
Campestris	Onlaws	0.00075	Ohion
E163 Anthocyanins	Colours	0.30675	China,
Derived from:Radish Extract			
(Raphanus Sativus) Extraction			
method NOT from			
Lake,Radish			
E471 Mono - and	Emulsifier	0.3021	Denmark,
Diglycerides of Fatty Acids			,
Derived from:Palm (RSPO-			
` SG)			
E422 Glycerol	Humectant	0.3021	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	0.28734	China, India, United
Sumower on	Base	0.20734	Kingdom,
Derived from:Sunflower -			Kingdom,
Non declarable carrier			
Ethanol	Base	0.2425	United Kingdom,
Derived from:Wheat Grain			
FUNCTION Base Not			
declarable			
Trehalose	Stabilisers	<0.1%	China, India, United
			States,
Derived from:Sugar from			
Beet - Non declarable carrier	Oplowing family #	.0.40/	Ohioo India Halisa
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United
Dorived from Author:			States,
Derived from:Arthrospira Platensis Algae			
Safflower	Colouring foodstuff	<0.1%	China,
Camowol	Coloding loodstull	30.170	Janua,
Derived from:Safflower			
Extract (Carthamus			
Tinctorius).			
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Derived from:Maize / molasse (beet or cane) - Non declarable carryover additiveMaize - Non declarable carrier / Non GMO in accordance with Reg (EC) No 1829/2003 & (EC) No 1830/2003 inc amendments			Austria, Belgium, Belize, China, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Slovakia, The Netherlands
E331iii Trisodium Citrate  Derived from:Corn - Non  GMO Cert IP-  QDC-201806017 - Non  declarable carryover additive		<0.1%	China,
E162 Beetroot red  Derived from:Beta vulgaris L.	Colours	<0.1%	France,

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

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 f	om 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	1681.0
Energy Kcal	397.0
Fat	5.3
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	86.9
Sugars	81.2
of which polyols	0.0
of which starch	0.0
Protein	0.3
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	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
Box	Walled	225mm x				
	Cardboard	125mm				

Palm Oil Percentage	
Total Palm Oil (%)	4.71
Total Palm Kernel (%)	0.84
Total Palm Oil & Palm Kernel in product (%)	5.55

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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** 

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	

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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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