



Finished Product Specification	
Product Code	BA103242
Product Name	Pearl Snow Flurry Sprinkles SW
Legal Description	Sugar Sprinkles with a Metallic
	Finish
Medium	Sugar Sprinkles
Specification Date	09/10/2020
Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776

SUPPLIER	BakeArt Limited
SUPPLIER	
	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

Image not available.

Product Dimensions: H:mm L:mm B:mm D:mm Case size - 5 kg

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Authorised By

L.Lisle

L. Lund



Full recipe			
	Function	%	Country Of Origin
Ingredient Name			
Sugar	Base	56.59785	Belgium, The Netherlands, United Kingdom,
Derived from:BeetSugar Beet			_
Maize starch Derived from:Maize	Base	4.312	France, Germany, Italy, Spain,
Palm Oil	Base	2.45	Malaysia,
Derived from:Palm	Dasc	2.40	Walaysia,
Rice Flour	Base	2.1877	Australia, Brazil,
Derived from:Rice	Dasc	2.1077	Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Ethanol	Base	2.14968	United Kingdom,
Derived from:GrainSugar beet, sugar cane, wheat, rye			
Vegetable Oil	Base	1.91169	Indonesia, Malaysia,
Derived from:Palm OilMCT derived from Coconut originPalm			Papua New Guinea, Solomon Islands,
Glucose Syrup	Base	1.8929	France,
Derived from:Wheat (not declarable)			
Water	Base	1.71259	United Kingdom,
5			
Derived from:water E555 Potassium aluminium	Anti caking agent	1.57752	Prozil India
silicate	Anti-caking agent	1.57752	Brazil, India,
Derived from:Mineral		0.72804	
Kernel, Palm Oil)	Vegetable Fat (Palm Base Fernel, Palm Oil)		Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Derived from:palm kernel, palm			
E171 Titanium dioxide	Colours	0.67608	United States,
Derived from:Mineral			
Palm Kernel	Base	0.6272	Malaysia,
Derived from:Palm			
Invert Sugar Syrup	Base	0.58243	The Netherlands,
Derived from:Beet	Ola-in a second	0.4000	0.0000000000000000000000000000000000000
E904 Shellac Derived from:LacKerra lacca	Glazing agent	0.4898	Germany, United States,
(animal)			

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E341 (iii) Tricalcium	Anti-caking agent	0.24036	Germany,
phosphate			
Derived from:Calcium			
E415 Xanthan Gum	Thickeners	0.21841	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum arabic	Thickeners	0.21841	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal			
Potato Starch	Anti-caking agent	0.2156	Denmark,
Danis and france Datata			
Derived from:Potato E322 Rapeseed Lecithin	Emulsifier	0.196	Spain,
E322 Napeseed Lecitiiii	Emuisiliei	0.190	Spairi,
Derived from:Rapeseed			
E414 Gum acacia	Glazing agent	0.196	Chad, Senegal, Sudan,
	0 0		
Derived from:Acacia			
Sugar	Glazing agent	0.196	France,
,			
Derived from:Beet E415 Xanthan Gum	Otal:Iliaana	0.47000	Ohion
E415 Xanthan Gum	Stabilisers	0.17932	China,
Derived from:Xanthomonas			
Campestris			
E471 Mono - and	Emulsifier	0.14561	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm			
E422 Glycerol	Humectant	0.14561	Germany,
Dariyod from Danas			
Derived from:Rapeseed E172 Iron oxides	Colours	<0.1%	United States,
Z 17 Z 11011 OXIGOS	Colodio	30.170	
E322 Sunflower lecithins	Emulsifier	<0.1%	Indonesia, Malaysia,
		1311/3	
Derived from:Sunflower			

Ingredients Declaration

Ingredients: Sugar, Maize starch, Palm Oil, Rice Flour, Vegetable Oil, Glucose Syrup, Water, Glazing agent: Shellac, E414 Gum acacia, Sugar; Colours: Titanium dioxide, Iron oxides; Vegetable Fat (Palm Kernel, Palm Oil), Palm Kernel, Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum arabic; Emulsifier: E322 Rapeseed Lecithin, Mono - and Diglycerides of Fatty Acids, Sunflower lecithin; Anti-caking agent: Potato Starch; Stabilisers: Xanthan Gum; Humectant: Glycerol.

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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	1290.0
Energy Kcal	312.2
Fat	6.0
Fat (Saturated)	1.2
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	64.6
Sugars	57.8
of which polyols	0.0
of which starch	0.0
Protein	0.2
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.

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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 (%)	2.28
Total Palm Kernel (%)	0.41
Total Palm Oil & Palm Kernel in product (%)	2.69

Free From:			
Artificial Colours	No	Artificial Flavours	No
Artificial Sweetners	No	Preservatives	No
MonoSodiumGlutamate	No	Modified Organisms	No
Irradiated Ingredients	No	Hydrogenated Fats	No

Suitable For:			
Nut/Seed Allergy	No	Lacto-Ovo Vegetarian	No
Sufferers			
Lactose Intolerance	No	Vegetarians	No
Coeliacs	No	Vegans	No
Kosher	No	Halal	No

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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