



Finished Product Specification	
Product Code	BA103306
Product Name	Creepy Halloween Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	27/10/2020
Specification Version Number	1

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

SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
	Ashington
	Northumberland
	NE63 0YH
CONTACT	Tony Wadley
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OFFICE TELEPHONE	01792 293689
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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	72.17539	United Kingdom,
-			
Derived from:BeetSugar Beet			
Rice Flour	Base	6.028	Australia, Brazil,
Davis and frame Disc			Cambodia, Egypt, Greece,
Derived from:Rice			Guyana, India, Kazakhstan,
			Myanmar, Paraguay, Portugal, Puerto Rico,
			Russian Federation, Spain,
			Thailand, Turkey,
Glucose Syrup	Base	5.09042	France,
, ,			,
Derived from:Wheat (not declarable)			
Vegetable Oil	Base	5.022	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm Oil		2.2224	Solomon Islands,
Water	Base	2.37604	United Kingdom,
Derived from:Mainslocal			
source - mineral			
Vegetable Fat (Palm	Base	1.95785	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia, Papua
			New Guinea,
Derived from:palm kernel, palm			
Invert Sugar Syrup	Base	1.56628	The Netherlands,
vort Oagar Oyrap	2400	1.00020	The Hemonanae,
Derived from:Beet			
E341 (iii) Tricalcium	Anti-caking agent	0.66375	Germany,
ohosphate			
Danis and frances Calaisses			
Derived from:Calcium E414 Gum Arabic	Thickeners	0.58736	Sudan,
L414 Guill Alabic	THICKEHEIS	0.30730	Gudan,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.58736	Austria,
Derived from:Fermentation with Xanthomonas campestris			
Maltodextrin	Carriers	0.53518	Austria, Czech Republic,
			France, Germany, Hungary,
Derived from:maize &/or			Italy, Poland, Slovakia,
potatoVegetable (potato)Corn			Spain, The Netherlands,
5 400 A d		0.51155	United States,
E163 Anthocyanins	Colours	0.51429	China,
Derived from:Red Cabbage			
Extraction method Aluminum			
Lake			
	i e e e e e e e e e e e e e e e e e e e	•	•

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	Co. 1		Lau		
E415 Xanthan Gum	Stabilisers	0.498	China,		
Derived from:Xanthomonas Campestris					
E422 Glycerol	Humectant	0.39157	Germany,		
Derived from:Rapeseed					
E471 Mono - and	Emulsifier	0.39157	Denmark,		
Diglycerides of Fatty Acids					
Derived from:Palm	Dana	0.07000	Favoder Chana		
Cocoa powder	Base	0.27808	Ecuador, Ghana, Indonesia, Ivory Coast,		
Derived from:Theobroma Cocoa			Malaysia, Nigeria,		
E202 Potassium sorbate	Preservatives	0.25827	China,		
Derived from:sorbic acid and potassium hydroxideSynthetic					
Maltodextrin	Base	0.25715	Belgium, The Netherlands,		
Derived from:Potato		0.0555=			
Sunflower Oil	Carriers	0.22987	China, India, United		
Derived from:Sunflower			Kingdom,		
E162 Beetroot red	Colours 0.16107		France, Germany, Poland,		
			United Kingdom,		
Derived from:Beta vulgaris L.					
E422 Glycerol	Carriers	<0.1%	France,		
Derived from:Vegetable Fat					
Trehalose	Stabilisers	<0.1%	China, India, United States,		
Derived from:Sugar E433 Polyoxyethylene	Emulsifier	<0.1%	Austria Dalaium Bulgaria		
sorbitan mono-oleate;	Emuisinei	<0.1%	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech		
Polysorbate 80			Republic, Denmark, Estonia,		
. 0,900,2000			Finland, France, Germany,		
Derived from:Vegetable fat			Greece, Hungary, Italy,		
			Ireland, Latvia, Lithuania,		
			Luxembourg, Malta, The		
			Netherlands, Poland,		
			Portugal, Romania, Spain, Slovakia, Slovenia, Sweden,		
E160c Paprika extract	Colours	<0.1%	India,		
•	- 		,		
Derived from:Plant extract		0.121			
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United States,		
Derived from:Arthrospira					
Platensis Algae					
Safflower	Colours	<0.1%	China,		
Derived from:Carthamus Tinctorius					

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E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate			
Derived from:Vegetable			
(maize) E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,
propylene glycol	Carriers	Q0.170	The Netherlands,
propyrenie gryeer			The Neuronande,
Derived from:Synthetic			
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal - Vegetable			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
233 Till Trisodiditi Citrate	Acidity Regulator	Q0.170	Crima,
Derived from:sodium salts from			
citric acid			
Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower seeds			
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium,
		1	Belize, Czech Republic,
Derived from:maize or molasse			Egypt, El Salvador, Ethiopia,
(beet or cane)			France, Germany, Hungary,
			India, Indonesia, Mexico,
			Poland, Romania, Russian
			Federation, Slovakia, The
			Netherlands,
E301 Sodium ascorbate	Antioxidants	<0.1%	China,
Derived from:Fruit. Vegetables			
Delived Hom.Fruit. Vegetables			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Dorived from 1/2 satable			
Derived from:Vegetable (maize)			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
],
Derived from:Corn			

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Vegetable Oil, Water, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Colours: Anthocyanin, Beetroot, Paprika extract, Safflower, Carotenes; Stabilisers: Xanthan Gum; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Cocoa Powder, Colouring foodstuff: Spirulina Concentrate.

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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	1678.8
Energy Kcal	396.0
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	82.8
Sugars	74.7
of which polyols	0.0
of which starch	0.0
Protein	0.6
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 (%)	4.97
Total Palm Kernel (%)	0.86
Total Palm Oil & Palm Kernel in product (%)	5.83

UTZ id: CO1000001690

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	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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