



Finished Product Specification	
Product Code	BA103735
Product Name	Vampire Mash Sprinkles BOW
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	11/03/2024
Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776
Download current RSPO certificate	http://bakeart.co.uk/certificates&policies.php

For use as cake decorations, not for resale.

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



Case size - 5 kg

Pantone: Black-Black, Orange-142u, White-No Pantone

Ingredients Declaration

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Ingredient Name	Function	%	Country Of Origin

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Sugar	Base	79.24136	Austria, FranceGermanyH
Dugai	Dase	7 3.24130	ungaryUnited Kingdom
Derived from:Beet. Sugar not			l l l l l l l l l l l l l l l l l l l
filtered with bone charBeet			
Anti-caking agent from			
plantBeet			
Glucose Syrup	Base	4.5771	Czech Republic,
			FranceHungary
Derived from:Wheat. Wheat			
not declarable Non declarable			
<20ppm. (Brix: 80 - 85%). Nor			
GMO100s & 1000s glucose syrup derived from Corn (Brix			
42%)			
Rice Flour	Base	3.90276	Portugal, Spain,
Derived from:Rice. Tested			
anually for pesticides			
(multiscreen), mycotoxins			
(aflatoxins, ohratoxin A)			
Heavy metals (cadmium, lead			
& arsenic). In accordance with			
EC regulations 1829/2003 &			
1830/2003 does not require GMO labelling declaration			
Palm Oil	Base	3.25008	Indonesia, Malaysia,
		0.2000	Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			Colonion lolando,
Water	Base	2.07679	United Kingdom,
Derived from:Potable Mains	0	4 00050	A strict Palet as B to serie O
Maltodextrin	Carriers	1.23859	, AustriaBelgiumBulgariaC
			roatiaCyprusCzech Republ
Derived from:Corn, Potato			icDenmarkEstoniaFinland
Non declarable carrier. Non			FranceGermanyGreeceHu
GMOMaize, Potato - Nor			ngarylrelandltalyLatviaLith
declarable carrier, serves no function in finished product			uaniaLuxembourgMaltaNe
Non GMOPotato, Maize. Nor			therlandsPolandPortugalR
GMO. Non declarable carrier			omaniaSlovakiaSloveniaS
serves no function in finished			painSweden
product. Wheat. No			
considered a major allergen			
	Base	1.06587	Austria, Belgium, Bulgaria,
			Croatia, Cyprus, Czech
Derived from:Palm RSPO-	-		Republic, Indonesia, Italy,
SG, Rapeseed. (Non GMO).			Latvia, Lithuania,
Palm Oil 51.03%, Rapeseed			Luxembourg, Malaysia,
48.97%.			Malta, Papua New Guinea,
			Solomon Islands,
E163 Anthocyanins	Colours	0.78089	China (Not Xinjiang
, -			Region),
Derived from:Red Cabbage			
Extraction from Aluminium			
Lake			

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F4440 A 1:	b:	b 70044	
E414 Gum Arabic	Stabilisers	0.73911	Chad, Niger, Sudan (not South Sudan)
Derived from:Acacia			South Sudan)
SenegalAcacia Gum. Nor			
declarable carrier			
E415 Xanthan Gum	Stabilisers	0.71665	China (Not Xinjiang
			Region),
Derived from:Xanthomonas Campestris			
E341 (iii) Tricalcium	Anti-caking agent	0.69951	Germany,
phosphate	And caking agent	0.03331	Comany,
prioopriato			
Derived from:Calcium - from	1		
plant / Non declarable			
carryover additive.		2 22244	011 (0111)
E202 Potassium sorbate	Preservatives	0.39044	China (Not Xinjiang
Derived from:Sorbic Acid 8			Region),
Potassium Hydroxide. Sulphui	1		
dioxide & Sulphites ARE NOT			
(added) at concentrations of	f		
more than 10mg/kg. Nor			
declarable carrier.		0.04000	
Plain Caramel	Base	0.31968	France,
Derived from:Maize (Nor			
GMO), sugar cane, wheat			
Wheat not considered a major			
allergen			
E422 Glycerol	Humectant	0.30138	Belgium, Czech Republic,
			France, Germany,
Derived from:Rapeseed. Nor GMO. Declarable. E422			Hungary, Poland,
complies with EU regulations			Romania, The
2023/1329 and 2023/1428.	1		Netherlands, United
E162 Beetroot red	Colours	0.19221	Kingdom,
E 162 Beetroot red	Colours	0.19221	France,
Derived from:Beta vulgaris L			
Denved from Deta valgaris E			
Dextrose	Base	0.18377	Belgium, Bulgaria, China
			(Not Xinjiang Region),
Derived from:Wheat, Maize			France,
Non GMO. Dextrose 10-20%	1		
Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).]		
Fructose	Base	0.18377	France, Hungary,
		5557.7	Romania, Turkey,
Derived from:Maize,Corr))		, , , , , , , , , , , , , , , , , , , ,
Syrup. Non GMO			
Sunflower oil	Base	<0.1%	UK,
Derived from:Sunflower. Nor declarable carrier			
ueciarable carrier			

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E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.		<0.1%	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
E160a Carotenes Derived from:Blakslea Trispora. CAS No 10191-41-0		<0.1%	China (Not Xinjiang Region),
E551 Silicon dioxide Derived from:Synthetic. Non declarable carrier		<0.1%	United Kingdom,
E300 Ascorbic acid Derived from:Synthetic. Non declarable carrier	Antioxidants	<0.1%	China (Not Xinjiang Region),
E307 Alpha-tocopherol Derived from:Synthetic. Non declarable carrier	Antioxidants	<0.1%	China (Not Xinjiang Region),
Sunflower Oil Derived from:Sunflower. Non declarable carryover, serves no function in finished product		<0.1%	France,
E330 Citric Acid Derived from:Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO		<0.1%	Austria, France, Germany, Switzerland,

Ingredients Declaration

Ingredients: Sugar, Glucose Syrup, Rice Flour, Palm Oil, Water, Stabilisers: Gum Arabic, Xanthan Gum; Vegetable Oil, Colours: E163 Anthocyanin, Beetroot, Carotenes; Plain Caramel, Humectant: Glycerol; Dextrose, Fructose, Emulsifier: Mono - and Diglycerides of Fatty Acids.

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

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Allergen Statement

This product is free from allergens

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	1634.0
Energy Kcal	386.3
Fat	4.4
Fat (Saturated)	0.6
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	86.6
Sugars	80.5
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.

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

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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

The state of the s						
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/q	External Lab	annual	

Tariff Code	
17 04 90 99 91	

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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