

$\mathbf{C}$	Finished P
	Product Co
	Product Na
DARCAIL	Legal Desc
ARTISTRY IN THE BAKING	Medium
	Specificatio

Finished Product Specification	
Product Code	BA103767
Product Name	Sweet Mom Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	12/01/2022
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	sales1@bakeart.co.uk



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

Date

12/01/2022

Issue

2

Written By

Authorised By

L. Just



L.Lisle



Full recipe	Function	%	Country Of Origin		
Ingredient Name					
Sugar Base		77.78686	Belgium, The Netherlands		
C			United Kingdom,		
Derived from:BeetSugar Beet					
Rice Flour	Base	5.25464	Australia, Brazil,		
			Cambodia, Egypt, Greece,		
Derived from:Rice. Not from			Guyana, India, Kazakhstan		
GMO in accordance with Reg EC) No 1829/2003 and (EC) No			Myanmar, Paraguay,		
1830/2003 and their			Portugal, Puerto Rico,		
amendments Heavy metal			Russian Federation, Spain		
testing carried out on this			Thailand, Turkey,		
ingredient					
Glucose Syrup	Base	4.55216	France,		
Derived from:Wheat (not declarable)					
Palm Oil	Base	4.38029	Indonesia, Malaysia,		
			Papua New Guinea,		
Derived from:Palm (RSPO -			Solomon Islands,		
SG)					
Water	Base	2.18157	United Kingdom,		
Vegetable Fat (Palm	Base	1.75083	Brazil, Colombia,		
(ernel, Palm Oil)			Indonesia, Malaysia, Papua		
, ,			New Guinea,		
Derived from:palm kernel, palm					
(RSPO-SG)	-				
Invert Sugar Syrup	Base	1.40066	The Netherlands,		
Derived from:Beet					
E341 (iii) Tricalcium	Anti-caking agent	0.57784	Germany,		
phosphate	Anti-caking agent	0.57704	Germany,		
noophato					
Derived from:Calcium					
FUNCTION anti-caking agent					
Not declarable		0.52525			
E415 Xanthan Gum	415 Xanthan Gum Thickeners		Austria,		
Derived from:Fermentation with Xanthomonas campestris					
E414 Gum Arabic	Thickeners	0.52525	Sudan,		
	THOREHOIS	0.02020	oudan,		
Derived from:Vegetable -					
Stems of Acacia Senegal					
E422 Glycerol	Humectant	0.35017	Germany,		
Derived from:Rapeseed. In accordance with Guideline EU					
1829/2003 and EU 1830/2003					
this product is free from					
obligatory declaration					
E471 Mono - and	Emulsifier	0.35017	Denmark,		
Diglycerides of Fatty Acids					
Derived from:Palm (RSPO-SG)					
·		M/-: D	theried Dr		
Document Number	Issue Date	Written By Au	uthorised By		

Document Number QP18023

2

Date

12/01/2022

Written By L.Lisle

L. Suit

Page 2/5



E 44 E Vanthan Cum	<u>Ctobilioaro</u>	0.04000	China
E415 Xanthan Gum	Stabilisers	0.34288	China,
Derived from:Xanthomonas			
Campestris			
E163 Anthocyanins	Colours	<0.1%	China,
Derived from:Radish			
(Raphanus Sativus) Extraction			
method NOT from Lake,			
Maltodextrin	Carriers	<0.1%	China,
Derived from:Cassava & Corn - Non GMO Certified IP			
Certificate No NL18/819943233.			

## **Ingredients Declaration**

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Stabilisers: Xanthan Gum; Colours: Anthocyanin.

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

Α	llergen Statement
Th	nis 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	

Document Issue Number QP18023 2 Date 12/01/2022 Written By

L.Lisle

Authorised By

L. Lund

Page 3/5



Nutritional Information	
Energy KJ	1711.8
Energy Kcal	403.6
Fat	6.2
Fat (Saturated)	0.8
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	86.7
Sugars	80.0
of which polyols	0.0
of which starch	0.0
Protein	0.4
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
Зох	Walled	225mm x				
	Cardboard	125mm				

Palm Oil Percentage	
Total Palm Oil (%)	5.49
Total Palm Kernel (%)	0.98
Total Palm Oil & Palm Kernel in product (%)	6.48

Free From:				
Artificial Colours	Yes	Artificial Flavours	Yes	
Artificial Sweetners	Yes	Preservatives	Yes	
MonoSodiumGlutamate	Yes	Modified Organisms	Yes	
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes	

Document Issue Date Written By Authorised By Number QP18023 2 12/01/2022 L.Lisle

Page 4/5



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	
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.

Document	
Number	
QP18023	

Issue

2

Date

12/01/2022

Wi

Written By

Authorised By

J. Line

Page 5/5

L.Lisle