	Finished Product Specification	
	Product Code	BA103911
	Product Name	Banshee Sprinkles
	Legal Description	Sugar Sprinkles
	Medium	Sugar Sprinkles
	Specification Date	15/03/2021
	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
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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
Case size - 5 kg

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:BeetSugar BeetBeet	Base	63.08141	Belgium, The Netherlands, United Kingdom,
Dextrose Derived from:WHEATWheat	Base	12.5625	France, Germany,
Rice Flour Derived from:Rice	Base	6.90975	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Glucose Syrup Derived from:Wheat (not declarable)WHEATWheat	Base	4.91581	France,
Vegetable Oil Derived from:Palm OilMCT derived from CoconutCoconut	Base	3.80418	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from:local source - mineral	Base	1.98755	United Kingdom,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:palm kernel, palm	Base	1.48204	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup Derived from:Beet	Base	1.18564	The Netherlands,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	0.49878	Germany,
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.44461	Austria,
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.44461	Sudan,
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	0.3725	China,
E163 Anthocyanins Derived from:Red Cabbage Extraction method Aluminum Lake	Colours	0.34549	China,

E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm	Emulsifier	0.29641	Denmark,
E422 Glycerol Derived from:Rapeseed	Humectant	0.29641	Germany,
Cocoa powder Derived from:Theobroma Cocoa	Base	0.1738	Ecuador, Ghana, Indonesia, Ivory Coast, Malaysia, Nigeria,
E202 Potassium sorbate Derived from:sorbic acid and potassium hydroxideSynthetic	Preservatives	0.17344	China,
Maltodextrin Derived from:Potato	Base	0.17274	Belgium, The Netherlands,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.14304	France,
Maltodextrin Derived from:maize &/or potatoVegetable (potato)	Carriers	0.12861	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E171 Titanium dioxide Derived from:MineralMinerals	Colours	0.1275	Germany,
Ethanol Derived from:Grain	Base	0.10125	United Kingdom,
E153 Vegetable carbon Derived from:Vegetable	Colours	<0.1%	Germany,
E555 Potassium aluminium silicate Derived from:Mica	Anti-caking agent	<0.1%	Brazil, India,
E901 Beeswax Derived from:Honey Bee	Glazing agent	<0.1%	The Netherlands,
E903 Carnauba wax Derived from:Copernicia Cerifera	Glazing agent	<0.1%	The Netherlands,
E904 Shellac Derived from:LaLac Insects	Glazing agent	<0.1%	Germany, United States,
E1450 Starch sodium octenyl succinate Derived from:Vegetable (maize)	Carriers	<0.1%	United States,

E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
Salt Derived from:Salt	Base	<0.1%	Germany,
E172 Iron oxides Derived from:Mineral	Colours	<0.1%	Germany,
E160a Carotenes Derived from:Algal - Vegetable	Colours	<0.1%	Australia,
Flavouring Derived from:Raspberry Fruit	Base	<0.1%	Germany,
E330 Citric acid Derived from:Synthetic	Preservatives	<0.1%	Germany,
Sunflower oil Derived from:Sunflower seeds	Base	<0.1%	United Kingdom,
E330 Citric Acid Derived from:maize or molasse (beet or cane)	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,
E300 Ascorbic Acid Derived from:Corn	Acidity Regulator	<0.1%	China,
E300 Ascorbic acid Derived from:Vegetable (maize)	Antioxidants	<0.1%	China,
E307 Alpha-tocopherol Derived from:Synthetic	Antioxidants	<0.1%	Germany,

Ingredients Declaration

Ingredients: Sugar, Dextrose, Rice Flour, Glucose Syrup, Vegetable Oil, Water, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Colours: Anthocyanin, Beetroot, Titanium Dioxide, Vegetable carbon, Iron oxides, Carotenes; Stabilisers: Xanthan Gum; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Cocoa Powder, Glazing agent: Beeswax, Carnauba wax, Shellac; Sodium Chloride, Flavouring, Preservatives: Citric acid.

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
This product contains Wheat. May contain traces of Milk, Soya & Gluten

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	1462.8
Energy Kcal	393.7
Fat	5.4
Fat (Saturated)	0.7
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	86.0
Sugars	77.4
	<i>of which polyols</i> 0.0
	<i>of which starch</i> 0.0
Protein	0.5
	<i>Sodium</i> 0.0
Salt	0.0
	<i>Fibre</i> 0.0
	<i>Moisture</i> 0.0
	<i>Ash</i> 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							
Component	Material	Size	Guage	No Per Pack	Weight	Qty per pack	Total weight per pack
Blue plastic bags	Polythene	419 x 686mm			31.4g	2	62.8g
Sprinkle Box	Double Walled Cardboard	325mm x 225mm x 125mm			266.8g	1	266.8g


Palm Oil Percentage	
Total Palm Oil (%)	4.72
Total Palm Kernel (%)	0.83
Total Palm Oil & Palm Kernel in product (%)	5.55

UTZ id: CO1000001690

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

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

Tariff Code
17 04 90 99 91

Document Number QP18023 Issue 1 Date 15/03/2021 Written By L.Lisle Authorised By 

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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