



Finished Product Specification	
Product Code	BA103914
Product Name	Doom Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	01/12/2021
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
CONTACT	Tony Wadley
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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

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Full recipe					
	Function	%	Country Of Origin		
Ingredient Name					
Sugar	Base	73.17597	United Kingdom,		
Derived from:Beet					
Rice Flour Derived from:Rice. Not from	Base	6.052	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan,		
GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and their amendments Heavy metal testing carried out on this ingredient			Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,		
Glucose Syrup	Base	5.23818	France,		
Derived from:Wheat (not declarable)					
Palm Oil Derived from:Palm (RSPO -	Base	5.04	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,		
SG)		0.4040	·		
Water	Base	2.1816	United Kingdom,		
Derived from:Mains	_				
Vegetable Fat (Palm Kernel, Palm Oil)	Base	2.01468	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,		
Derived from:palm kernel, palm (RSPO-SG)					
Invert Sugar Syrup	Base	1.61175	The Netherlands,		
Derived from:Beet					
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.66642	Germany,		
Derived from:Calcium FUNCTION anti-caking agent Not declarable					
E415 Xanthan Gum	Thickeners	0.60441	Austria,		
Derived from:Fermentation with Xanthomonas campestris					
E414 Gum Arabic	Thickeners	0.60441	Sudan,		
Derived from:Vegetable - Stems of Acacia Senegal					
E415 Xanthan Gum	Stabilisers	0.518	China,		
Derived from:Xanthomonas Campestris					
E422 Glycerol	Humectant	0.40294	Germany,		
Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration					

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E471 Mono - and	Emulsifier	0.40294	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-SG)			
Maltodextrin	Carriers	0.3894	China,
Mailodexiiii	Carriers	0.3094	Grillia,
Derived from:Corn - IP Cert			
No. NL18/819943210maize &/or			
potato FUNCTION carrier Not			
declarable			
Sunflower Oil	Carriers	0.22987	China, India, United
			Kingdom,
Derived from:Sunflower	On minus	0.44450	The Noth ordered
E422 Glycerol	Carriers	0.14152	The Netherlands,
Derived from:Vegetable Fat			
E153 Vegetable carbon	Colours	0.14031	The Netherlands,
2 100 vogotasio carson	Colouro	0.11001	The Netherlands,
Derived from:Plant extract			
E160c Paprika extract	Colours	0.122	India,
·			, i
Derived from:Plant extract			
E433 Polyoxyethylene	Emulsifier	0.122	Austria, Belgium, Bulgaria,
sorbitan mono-oleate;			Croatia, Cyprus, Czech
Polysorbate 80			Republic, Denmark, Estonia,
			Finland, France, Germany,
Derived from:Vegetable fat			Greece, Hungary, Italy,
			Ireland, Latvia, Lithuania,
			Luxembourg, Malta, The
			Netherlands, Poland,
			Portugal, Romania, Spain,
			Slovakia, Slovenia, Sweden,
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.	04 1 111	0.40/	
Trehalose	Stabilisers	<0.1%	China, India, United States,
Derived from:Sugar			
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United States,
Opiralina Concentrate	Colouring roodstan	VO.170	orinia, maia, orinida otatos,
Derived from:Arthrospira			
Platensis Algae			
Safflower	Colours	<0.1%	China,
Derived from:Carthamus			
Tinctorius. This is an extract			
NOT concentrate	Colours	<0.1%	China,
E163 Anthocyanins	Colouis	SU.170	Cililia,
Derived from:Red Cabbage			
Extraction method Aluminum			
Lake			
Maltodextrin	Base	<0.1%	Belgium, The Netherlands,
Derived from:Potato			

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E202 Potassium sorbate	Preservatives	<0.1%	China,
Derived from:Scorbic acid & Potassium Hydroxide. Sulphur dioxide & sulphites ARE NOT (added) at concentrations of more than 10mg/kg or 10mg/l expressed as SO2			
E1520 Propan-1,2-diol; propylene glycol	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
Derived from:Synthetic FUNCTION carrier Not declarable			
E331iii Trisodium Citrate Derived from:sodium salts from citric acid	Acidity Regulator	<0.1%	China,
E301 Sodium ascorbate Derived from:Sodium Salt of Ascorbic Acid	Antioxidants	<0.1%	China,
E300 Ascorbic Acid Derived from:Corn - Certified Non GMO FUNCTION acidity regulator Not declarable	Acidity Regulator	<0.1%	China,
E330 Citric Acid Derived from:maize or molasse (beet or cane) FUNCTION acidity regulator Not declarable	Acidity Regulator		Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,

Ingredients Declaration

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

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	1692.8
Energy Kcal	399.3
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.5
Sugars	75.8
of which polyols	0.0
of which starch	0.0
Protein	0.5
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	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
Box	Walled	225mm x				
	Cardboard	125mm				

Palm Oil Percentage	
Total Palm Oil (%)	2.49
Total Palm Kernel (%)	0.44
Total Palm Oil & Palm Kernel in product (%)	2.93

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	
17 04 90 99 91	

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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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