



Finished Product Specification	
Product Code	For full range of shapes & codes see
	list below
Product Name	SPRING GREEN SPRINKLE
	SPECIFICATION (for full range of
	shapes & codes see list below)
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Single
Specification Date	30/07/2023
Specification Version Number	2

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

SUPPLIER	BakeArt Limited
OOI I LILK	
	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

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

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Products that us	Products that use this recipe:		
	BA103987 Spring Green Rabbit Sprinkles Product Dimensions: H:mm L:11mm B:6mm D:mm		
	BA104020 Spring Green Vermicelli Product Dimensions: H:mm L:mm B:mm D:2mm		
	BA104024 Spring Green Egg Sprinkles Product Dimensions: H:mm L:8mm B:6mm D:mm		
	BA104029 Spring Green Dot Sprinkles Product Dimensions: H:mm L:mm B:mm D:3mm		

**Ingredients Declaration** 

Ingredient Name	Function	%	Country Of Origin
Sugar  Derived from:Beet / Anticaking agent from plantBeet. Sugar not filtered with bone char			Belgium, The NetherlandsUnited Kingdom
Rice Flour  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		6.01	Portugal, Spain,
Glucose Syrup  Derived from:Wheat (not declarable) Brix: 82.2 – 83.2	Base	5.213	France,
Palm Oil  Derived from:Palm (RSPO - SG)	Base		Indonesia, Malaysia, Papua New Guinea, Solomon Islands,

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<u> </u>	_	T ==	1 =
Vegetable Fat (Palm	Base	2.005	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
Barina differenza Balanda anno al			Papua New Guinea,
Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-			
SG			
Water	Base	2	United Kingdom,
	2400		l cinica i migacin,
Maltodextrin	Carriers	1.8	Austria, Belgium,
			Bulgaria, China, Croatia,
Derived from:Corn - SGS			Cyprus, Czech Republic,
Non GMO Cert No.			Denmark, Estonia,
SK19/2968 - Non declarable			Finland, France, Germany,
carrier, serves no function in			Greece, Hungary, Ireland,
finished product			Italy, Latvia, Lithuania,
			Luxembourg, Malta,
			Poland, Portugal,
			Romania, Serbia,
			Slovakia, Slovenia, Spain,
			Sweden, The Netherlands,
			Ukraine, United Kingdom,
Invert Sugar Syrup	Base	1.604	The Netherlands,
Derived from:Beet (Brix: 67.5			
- 69.5%)		0.0045	
E341 (iii) Tricalcium	Anti-caking agent	0.6615	Germany,
phosphate			
Davis and frames Calais are frame			
Derived from:Calcium - from plant / Non declarable			
carryover additive.			
E415 Xanthan Gum	Thickeners	0.6015	Austria,
			· ·
Derived from:Fermentation			
with Xanthomonas campestris.			
Trade name Xanthan Gum			
FED. Manufacturer			
Jungbunzlauer E414 Gum Arabic	Thickeners	0.6015	Sudan (Kordofan
L414 Gain Alabic	THIOROTIOIS	0.0013	Region),
Derived from:Vegetable -			rtegion),
Stems of Acacia Senegal			
E415 Xanthan Gum	Stabilisers	0.5	China,
Derived from:Xanthomonas			
Campestris	Humantant	0.404	Cormony
E422 Glycerol	Humectant	0.401	Germany,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from			
obligatory declaration. Derived			
from vegetable fat			

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E471 Mono - and	Emulsifier	0.401	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-SG)			
Safflower	Colouring foodstuff	0.2	China,
Derived from:Safflower Extract (Carthamus Tinctorius).			
Sunflower oil	Base	0.1778	China, India, United
Derived from:Sunflower - Non declarable carrier			Kingdom,
Trehalose	Stabilisers	<0.1%	China, India, United States,
Derived from:Sugar from Beet - Non declarable carrier			
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United
Derived from:Arthrospira Platensis Algae			States,
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
Derived from:Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive			

## **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; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colouring foodstuff: Safflower, Spirulina Concentrate.

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	
Additional information	

Allergen Statement	
This product is free from allergens	

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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	1680.0
Energy Kcal	396.6
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	82.9
Sugars	75.3
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
Box	Walled	225mm x				
	Cardboard	125mm				

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Palm Oil Percentage	
Total Palm Oil (%)	6.29
Total Palm Kernel (%)	1.12
Total Palm Oil & Palm Kernel in product (%)	7.41

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	Yes
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	

Microbiological Standards

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/g	External Lab	annual

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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