



Finished Product Specification	
Product Code	BA104143
Product Name	Quacker Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	08/09/2021
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
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

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Full recipe			
1 un 100.po	Function	%	Country Of Origin
Ingredient Name	i dilotion	/*	ocularly or origin
Sugar	Base	71.70373	Belgium, The Netherlands,
Sugai	Dase	71.70373	United Kingdom,
Derived from:BeetBeet,Cane			Officed Kingdom,
Water	Base	6.6775	United Kingdom,
vvatei	Dase	0.0773	Officed Kingdom,
Derived from:Portable mains			
Rice Flour	Base	4.575	Australia, Brazil,
1 1100 1 1001	2400		Cambodia, Egypt, Greece,
Derived from:Rice			Guyana, India, Kazakhstan,
			Myanmar, Paraguay,
			Portugal, Puerto Rico,
			Russian Federation, Spain,
			Thailand, Turkey,
Glucose Syrup	Base	3.96175	France,
Gladede Cyrap	Daoo	0.00170	Tranco,
Derived from:Wheat (not			
declarable)			
Palm Oil	Base	3.81	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			
Maize starch	Base	3.725	Germany, Italy, Spain, The
			Netherlands,
Derived from:Maize (Corn)			
Vegetable Fat (Palm	Base	1.52375	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia, Papua
			New Guinea,
Derived from:palm kernel, palm			
(RSPO-SG) Invert Sugar Syrup	Base	1.219	The Netherlands,
iliveit Sugai Sylup	Dase	1.219	The Netherlands,
Derived from:Beet			
E341 (iii) Tricalcium	Anti-caking agent	0.50303	Germany,
phosphate	Anti-caking agent	0.30303	Germany,
priospriate			
Derived from:Calcium			
FUNCTION anti-caking agent			
Not declarable			
E415 Xanthan Gum	Thickeners	0.45713	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	0.45713	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal E415 Xanthan Gum	Stabilisers	0.375	China,
L413 Adillidii Guiii	Stabilisels	0.373	Cililla,
Derived from:Xanthomonas			
Campestris			
E471 Mono - and	Emulsifier	0.30475	Denmark,
Diglycerides of Fatty Acids		3.33 11 3	
g., 0011000 01 1 010, 7 10100			
Derived from:Palm (RSPO-SG)			
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E422 Glycerol	Humectant	0.30475	Germany,
Derived from:Rapeseed. In			
accordance with Guideline EU 1829/2003 and EU 1830/2003			
this product is free from obligatory declaration			
Maltodextrin	Carriers	0.18225	China,
Derived from:Corn - IP Cert No. NL18/819943210			
E161b Lutein	Colours	0.125	China, India,
Derived from:Xanthophyll			
Coconut Oil	Base	<0.1%	Germany, Philippines,
Derived from:Coconut			
E901 Beeswax	Glazing agent	<0.1%	Germany,
Derived from:Bees			
Safflower	Colours	<0.1%	China,
Derived from:Carthamus Tinctorius			

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Maize starch, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Stabilisers: Xanthan Gum; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Carriers: Maltodextrin; Colours: Lutein, Safflower; Coconut Oil, Glazing agent: Beeswax.

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		

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	1617.4
Energy Kcal	381.9
Fat	5.4
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	82.9
Sugars	73.7
of which polyols	
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.

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 (%)	3.19
Total Palm Kernel (%)	0.57
Total Palm Oil & Palm Kernel in product (%)	3.76

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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	No
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.

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