



Finished Product Specification	
Product Code	BA104431
Product Name	Bumpkin Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	06/05/2021
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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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 Case size - 5 kg

Document Number QP18023 Issue

Date

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Full recipe				
·	Function	%	Country Of Origin	
Ingredient Name				
Sugar	Base	82.52457	United Kingdom,	
Derived from:BeetSugar Beet				
Rice Flour  Derived from:Rice	Base	3.584	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,	
Glucose Syrup	Base	2.98737	France,	
Derived from:Wheat (not declarable)				
Vegetable Oil	Base	2.986	Indonesia, Malaysia,	
Derived from:Palm Oil			Papua New Guinea, Solomon Islands,	
Water	Base	1.42884	United Kingdom,	
Derived from:Mainslocal source - mineral	Dasc	1.42004	Office Kingdom,	
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:palm kernel, palm	Base	1.14899	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,	
Invert Sugar Syrup	Base	0.91919	The Netherlands,	
	Dase	0.91919	The Netherlands,	
Derived from:Beet	•	0.50040		
Maltodextrin  Derived from:Vegetable (potato)Cornmaize &/or potato	Carriers	0.50918	The Netherlands,	
E163 Anthocyanins	Colours	0.47478	China,	
Derived from:Red Cabbage Extraction method Aluminum Lake				
E341 (iii) Tricalcium	Anti-caking agent	0.39477	Germany,	
phosphate				
Derived from:Calcium				
E414 Gum Arabic	Thickeners	0.3447	Sudan,	
Derived from:Vegetable - Stems of Acacia Senegal				
E415 Xanthan Gum	Thickeners	0.3447	Austria,	
Derived from:Fermentation with Xanthomonas campestris	2.1.0			
E415 Xanthan Gum  Derived from:Xanthomonas  Campestris	Stabilisers	0.296	China,	

Document Number QP18023 Issue

Date

06/05/2021

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2/7



	Dana	0.07000	Favordon Objects
ocoa powder	Base	0.27808	Ecuador, Ghana,
Dariyad fram: Theahrans			Indonesia, Ivory Coast,
Derived from:Theobroma Cocoa			Malaysia, Nigeria,
	Preservatives	0.23891	Germany,
Derived from:Syntheticsorbic			
cid and potassium hydroxide	Dana	0.00700	Dalainas The Nesteenteeste
altodextrin	Base	0.23739	Belgium, The Netherlands,
Derived from:Potato			
	Carriers	0.22987	China, India, United
			Kingdom,
Derived from:Sunflower			
422 Glycerol	Humectant	0.2298	Germany,
Daminad francis Damasa			
Derived from:Rapeseed 471 Mono - and	Emulsifier	0.2298	Denmark,
lycerides of Fatty Acids	LITIUISIIICI	0.2230	Delillark,
Tyourides of Fally Acids			
Derived from:Palm			
162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.			
422 Glycerol	Carriers	<0.1%	The Netherlands,
Derived from:Vegetable Fat			
	Stabilisers	<0.1%	China, India, United States,
Citation (	Clabilisors	<b>-0.1</b> /0	Jama, maia, omitea states,
Derived from:Beet /			
CaneSugar			
160c Paprika extract	Colours	<0.1%	India,
Derived from:Plant extract 433 Polyoxyethylene	Emulsifier	<0.1%	Austria, Belgium, Bulgaria,
bitan mono-oleate;	LITIUISITIEI	< U. 1 /0	Croatia, Cyprus, Czech
ysorbate 80			Republic, Denmark, Estonia,
,001,0010			Finland, France, Germany,
Derived from:Vegetable fat			Greece, Hungary, Italy,
			Ireland, Latvia, Lithuania,
			Luxembourg, Malta, The
			Netherlands, Poland,
			Portugal, Romania, Spain,
			Slovakia, Slovenia, Sweden,
oirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United States,
Danis and function Authors at 1			
	Carriers	<0.1%	United States.
enyl succinate		1.75	,
•			
Derived from:Vegetable			
	0.1	0.404	
attiower	Colours	<0.1%	China,
Derived from:Carthamus			
Derived from:Arthrospira Platensis Algae  1450 Starch sodium enyl succinate  Derived from:Vegetable (maize)	Colouring foodstuff  Carriers  Colours	<0.1% <0.1%	

Document Number QP18023 Issue

Date

06/05/2021

Written By

Authorised By

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Page 3/7



Spirulina Powder	Colouring foodstuff	<0.1%	China, United States,
Derived from:Arthrospira Plantensis Algae			
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal - Vegetable			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
Derived from:sodium salts from citric acid			
Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower seeds			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Derived from:Vegetable (maize)			
E301 Sodium ascorbate	Antioxidants	<0.1%	China,
Derived from:Fruit. Vegetables			
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium,
Derived from:maize or molasse			Belize, Czech Republic, Egypt, El Salvador, Ethiopia,
(beet or cane)			France, Germany, Hungary,
			India, Indonesia, Mexico,
			Poland, Romania, Russian
			Federation, Slovakia, The
E331 Sodium citrates	Carriers	<0.1%	Netherlands, China,
Derived from:Sodium Salts of Citric Acid			
Ethanol	Base	<0.1%	United Kingdom,
Derived from:Grain			

## **Ingredients Declaration**

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

Document Issue Number QP18023 1 Date

Written By

Authorised By

06/05/2021 L.Lisle

Page 4/7



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 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	1674.9
Energy Kcal	394.8
Fat	4.2
Fat (Saturated)	0.6
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	88.8
Sugars	83.9
of which polyols	
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.

Document Issue Date Written By Authorised By Number

QP18023 1 06/05/2021 L.Lisle

Page 5/7



Packaging							
	Material	Size	Guage	No Per	Weight	Qty per	Total weight
Component				Pack		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 (%)	2.42
Total Palm Kernel (%)	0.41
Total Palm Oil & Palm Kernel in product (%)	2.83

UTZ id: CO1000001690

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:	ıitable 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

Document Number QP18023 Issue

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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.

Document Number QP18023

Issue

Date

06/05/2021

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