

	Finished Product Specification	
	Product Code	BA104483
	Product Name	Confetti Sprinkles BbICGrPuRY-saf
	Legal Description	Sugar Sprinkles
	Medium	Sugar Sprinkles
	Specification Date	06/08/2024
	Specification Version Number	7

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776

For use as cake decorations, not for resale.

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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TECHNICAL	sales1@bakeart.co.uk



Product Dimensions:
Diameter 4.5mm
Case size - 5 kg

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Beet. Sugar not filtered with bone char Beet / Anti-caking agent from plant	Base	73.39643605	Belgium, Netherlands, United Kingdom,
Rice Flour Derived from: Rice. Tested annually 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	Base	6.068327	Portugal, Spain,
Glucose Syrup Derived from: Wheat (not declarable) (Brix: 82.2 â€“ 83.2%)	Base	5.26131073	France,
Palm Oil Derived from: Palm (RSPO - SG)	Base	5.053328	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from: Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	2.02358105	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Water	Base	2.019998	United Kingdom,
Invert Sugar Syrup Derived from: Beet (Brix: 67.5 â€“ 69.5%)	Base	1.61886484	Netherlands,
E341 (iii) Tricalcium phosphate Derived from: Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.66779928	Germany,
Gum Arabic Derived from: Vegetable - Stems of Acacia Senegal	Thickeners	0.607074315	Sudan (not South Sudan) ,
Xanthan Gum Derived from: Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer	Thickeners	0.607074315	Austria,
Maltodextrin Derived from: Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO	Carriers	0.57385995	, Austria, Belgium, Bulgaria, China (Not Xinjiang Region), Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France,

Potato, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Tapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Cassava, Maize. Non GMO. Non declarable carrier, serves no function in finished product.			Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden
Xanthan Gum Derived from: Xanthomonas Campestris	Stabilisers	0.498333	China (Not Xinjiang Region),
Glycerol 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	Humectant	0.40471621	Germany,
Mono - and Diglycerides of Fatty Acids Derived from: Palm (RSPO-SG)	Emulsifier	0.40471621	Denmark,
Sunflower oil Derived from: Sunflower. Non declarable carrier.	Base	0.23917529	China (Not Xinjiang Region), India, United Kingdom,
Beetroot Derived from: Beta Vulgaris L. Beta vulgaris L.	Colours	0.16753038	France, Germany Poland United Kingdom
E163 Anthocyanin Derived from: Red Cabbage - Extraction from Aluminium Lake Radish Extract (Raphanus Sativus) Extraction method NOT from Lake	Colours	0.1036874	China (Not Xinjiang Region),
Trehalose Derived from: Cassava, Tapioca. FUNCTION Stabiliser Not declarable Sugar from Beet - Non declarable carrier	Stabilisers	0.09720526	China, China (Not Xinjiang Region), India, United States
Spirulina Concentrate Derived from: Arthrospira Platensis Algae	Colouring foodstuff	0.0564981	China (Not Xinjiang Region), India, United States,
Safflower Derived from: Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	0.0463426	China (Not Xinjiang Region),
Spirulina Derived from: Arthrospira Plantensis Algae	Colouring foodstuff	0.03205125	China, United States,

Propan-1,2-diol; propylene glycol Derived from: Synthetic. Non declarable. No function in final product	Carriers	0.02160432	, France, Germany, Netherlands, Spain,
Potassium sorbate Derived from: Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of more than 10mg/kg. Non declarable carrier.	Preservatives	0.01625325	China (Not Xinjiang Region),
Trisodium Citrate Derived from: Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive	Acidity Regulator	0.00941635	China (Not Xinjiang Region),
Ascorbic acid Derived from: Maize. Non GMO. Non declarable serves no function in finished product.	Antioxidants	0.00240048	China (Not Xinjiang Region),
Citric Acid Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	0.00183362	Austria, France, Germany, Switzerland,
Trisodium citrate Derived from: Corn, Potato. Non GMO. FUNCTION carrier Not declarable	Carriers	0.00058275	China,

Ingredients Declaration

Sugar, Rice Flour, Glucose Syrup, Palm Oil, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colours: Beetroot, E163 Anthocyanin; Colouring foodstuff: Spirulina Concentrate, Safflower , Spirulina.

Allergy Information

Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	SulphurDioxide	-

+ Product contains, +/- Product may contain, - Does not contain

Allergen Statement:

This product is free from allergens

Nutritional Information	
Energy KJ	1694.0
Energy Kcal	400.6
Fat	7.1
Fat (Saturated)	1.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	83.7
Sugars	76.0
<i>of which polyols</i>	0.0
<i>of which starch</i>	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.

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 Vegetarians	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes	Halal	Yes

Finished Product Microbiological Standards:

Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Enterobacteriaceae	<100	100	cfu/g	External Lab	Annual
E.Coli	<10	<10	cfu/g	External Lab	Annual
Yeast	<10(3)	1000	cfu/g	External Lab	Annual
Staphylococcus	<20	100	cfu/g	External Lab	Annual
Salmonella species	Not detected	Not detected	cfu/g	External Lab	Annual

Tariff Code:

17 04 90 99 91

Additional Information:

There is no additional information for this product

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

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.