



Finished Product Specification	
Product Code	BA104553
Product Name	Rabbit Sprinkles BblCPuSgrY
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	13/03/2023
Specification Version Number	4

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
	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:11mm B:6mm D:mm Case size - 5 kg

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Ingredient Name Sugar Derived from:Beet / Anticaking agent from plantBeet. Sugar not filtered with bone char			Country Of Origin Belgium, The NetherlandsUnited Kingdom

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Rice Flour Derived from:Rice. Produced in accordance with Reg (EC) No 1829/2003 & (EC) No 1830/2003 & their amendments, Foodchain ID Non GMO Cert No. 2459513 UK1673-02. Tested for Pesticides (Multiscreen), Mycotoxins (Aflatoxins, Ochratoxin A), Heavy Metals (Cadmium, Lead & Arsenic). Supplier tests on intake, then every 2 years.		6.084	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Spain, Thailand, Turkey,
Glucose Syrup	Base	5.27514	France,
Derived from:Wheat (not declarable) Brix: 82.2 – 83.2			
Palm Oil Derived from:Palm (RSPO -	Base	5.066	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:Palm kernel (56%) Palm Oil (44%) RSPO- SG	Base	2.0289	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Water	Base	2.024	United Kingdom,
Invert Sugar Syrup	Base	1.62312	The Netherlands,
Derived from:Beet (Brix: 67.5 - 69.5%)			
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.66969	Germany,
Derived from:Calcium - from plant / Non declarable carryover additive.			
Maltodextrin Derived from:Corn - SGS		0.6549	Austria, Belgium, Bulgaria, China, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, The Netherlands, Ukraine, United Kingdom,

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E415 Xanthan Gum	Thickeners	0.60867	Austria,
Derived from:Fermentation with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	0.60867	Sudan (Kordofan
Derived from:Vegetable - Stems of Acacia Senegal			Region),
E415 Xanthan Gum	Stabilisers	0.502	China,
Derived from:Xanthomonas Campestris			
E422 Glycerol	Humectant	0.40578	Germany,
Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration			
E471 Mono - and	Emulsifier	0.40578	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-SG)			
E162 Beetroot red	Colours	0.19944	France, Germany,
Derived from:Beta vulgaris L.			Poland, United Kingdom,
Sunflower oil	Base	<0.1%	China, India, United
Derived from:Sunflower - Non declarable carrier			Kingdom,
Safflower	Colouring foodstuff	<0.1%	China,
Derived from:Safflower Extract (Carthamus Tinctorius).			
E163 Anthocyanins	Colours	<0.1%	China,
Derived from:Red Cabbage - Extraction from Aluminium Lake			
E1520 Propan-1,2-diol; propylene glycol	Humectant	<0.1%	France, Germany, Spain, The Netherlands,
Derived from:Synthetic - Non declarable carrier			
E202 Potassium sorbate	Preservatives	<0.1%	China,
Derived from:Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of more than 10mg/kg - Non declarable carrier			

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Trehalose	Stabilisers	<0.1%	China, India, United
Derived from:Sugar from			States,
Beet - Non declarable carrier			
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United
			States,
Derived from:Arthrospira Platensis Algae			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
2000 / 10001010 / 1010	riolarly riogalator	101170	Orimia,
Derived from:Corn (Maize) -			
NON GMO IP Supply Chain			
Standard SGS V4.0 / Cert No.			
CN19/10539. Non declarable carrier			
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			
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, France,
Davis and from Mr.			Germany, Switzerland,
Derived from:Maize / molasse (beet/cane) - 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; Colours: Beetroot, Anthocyanin; 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		

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	1700.0
Energy Kcal	401.5
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.9
Sugars	76.2
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 (%)	5.11
Total Palm Kernel (%)	0.9
Total Palm Oil & Palm Kernel in product (%)	6.01

M&S Approved Sites				
Supplier	0			
Supplier Code				
Manufacturing Site				

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

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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