



Finished Product Specification	
Product Code	BA104556
Product Name	Spring Fling Sprinkles
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	15/03/2023
Specification Version Number	1

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

Ingredient Name	Function	%	Country Of Origin
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Sugar Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plantBeet,Cane		72.22167	Argentina, Australia, Barbados, BelgiumBelizeB eninBrazilColombiaCosta RicaDominican RepublicEl SalvadorFijiGermanyGuad eloupeGuatemalaGuyana HondurasJamaicaLao Peoples Democratic Repu blicMalawiMozambiqueNic araguaPanamaPolandReu nionSouth AfricaSwazilandThe NetherlandsUnited KingdomZambia
Water Derived from:Portable mains	Base	5.12872	United Kingdom,
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.	Base	5.06631	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Spain, Thailand, Turkey,
Glucose Syrup Derived from:Wheat (not declarable) Brix: 82.2 – 83.2	Base	4.39008	France,
Palm Oil Derived from:Palm (RSPO - SG)	Base	4.21998	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Maize starch Derived from:Maize (Corn)	Base	2.4883	Germany, Italy, Spain, The Netherlands,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:Palm kernel (56%) Palm Oil (44%) RSPO- SG	Base	1.68849	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup Derived from:Beet (Brix: 67.5 – 69.5%)	Base	1.35079	The Netherlands,

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E341 (iii) Tricalcium	Anti-caking agent	0.55733	Germany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
Maltodextrin	Carriers	0.54278	Austria, Belgium,
D			Bulgaria, China, Croatia,
Derived from:Corn - SGS Non GMO Cert No.			Cyprus, Czech Republic,
SK19/2968 - Non declarable			Denmark, Estonia,
carrier, serves no function in			Finland, France, Germany,
finished product			Greece, Hungary, Ireland,
			Italy, Latvia, Lithuania,
			Luxembourg, Malta, Poland, Portugal,
			Romania, Serbia,
			Slovakia, Slovenia, Spain,
			Sweden, The Netherlands,
			Ukraine, United Kingdom,
E415 Xanthan Gum	Thickeners	0.50655	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	0.50655	Sudan (Kordofan
2111 04117 114010	rmononoro	0.0000	Region),
Derived from:Vegetable -			13 1 //
Stems of Acacia Senegal			
E415 Xanthan Gum	Stabilisers	0.4165	China,
Derived from:Xanthomonas			
Campestris			
E422 Glycerol	Humectant	0.3377	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	0.3377	Denmark,
Diglycerides of Fatty Acids			
Destruction Description			
Derived from:Palm (RSPO-SG)			
E161b Lutein	Colours	<0.1%	China, India,
Derived from:Xanthophyll			
Safflower	Colouring foodstuff	<0.1%	China,
Dominad frame O-fff-			
Derived from:Safflower Extract (Carthamus			
Tinctorius).			
Coconut Oil	Base	<0.1%	Germany, Philippines,
Derived from:Coconut			

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Sunflower oil Derived from:Sunflower - Non declarable carrier	Base	<0.1%	China, India, United Kingdom,
E901 Beeswax Derived from:Bees	Glazing agent	<0.1%	Germany,
Trehalose Derived from:Sugar from Beet - Non declarable carrier	Stabilisers	<0.1%	China, India, United States,
Spirulina Concentrate Derived from:Arthrospira Platensis Algae		<0.1%	China, India, United States,
E331iii Trisodium Citrate Derived from:Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive		<0.1%	China,

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; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colours: Lutein; Colouring foodstuff: Safflower, Spirulina Concentrate; 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 Sta	ement
This product	s 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	1639.0
Energy Kcal	387.8
Fat	5.9
Fat (Saturated)	0.8
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.1
Sugars	74.4
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				

Palm Oil Percentage	
Total Palm Oil (%)	4.29
Total Palm Kernel (%)	0.76
Total Palm Oil & Palm Kernel in product (%)	5.06

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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	No
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		
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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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