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Finished Product Specification	
Product Code	BA104562
Product Name	Puddle Duck Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	28/01/2022
Specification Version Number	3

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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Function	%	Country Of Origin
	/0	Country Of Origin
Base	72.14684	Belgium, The Netherlands,
		United Kingdom,
Base	5.588	United Kingdom,
Dana	4.00	Aveteslie Deseil
Base	4.88	Australia, Brazil,
		Cambodia, Egypt, Greece, Guyana, India, Kazakhstan,
		Myanmar, Paraguay,
		'
		Portugal, Puerto Rico,
		Russian Federation, Spain,
		Thailand, Turkey,
Base	4.2276	France,
Raco	4.064	Indonesia, Malaysia,
Dase	4.004	Papua New Guinea,
		1 .
		Solomon Islands,
Base	3.2	Germany, Italy, Spain, The
		Netherlands,
		, to in one in our
Base	1.626	Brazil, Colombia,
		Indonesia, Malaysia, Papua
		New Guinea,
	1,000	
Base	1.3008	The Netherlands,
	0.52676	Germany,
Anti-caking agent	0.55070	Germany,
Thickeners	0.4878	Austria,
Thickeners	0.4878	Sudan,
Stabilicara	0.4	China
Stabilisets	0.4	China,
	Base  Base  Base  Base  Base  Anti-caking agent  Thickeners  Thickeners	Base       5.588         Base       4.88         Base       4.2276         Base       4.064         Base       3.2         Base       1.626         Base       1.3008         Anti-caking agent       0.53676         Thickeners       0.4878         Stabilisers       0.4

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E471 Mono - and	Emulsifier	0.3252	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-SG)			
E422 Glycerol	Humectant	0.3252	Germany,
Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration			
Maltodextrin	Carriers	0.2916	China,
Derived from:Corn - IP Cert No. NL18/819943210			
Coconut Oil	Base	<0.1%	Germany, Philippines,
Derived from:Coconut. Oil refined			
Safflower	Colours	<0.1%	China,
Derived from:Carthamus Tinctorius. This is an extract NOT concentrate			
E901 Beeswax	Glazing agent	<0.1%	Germany,
Derived from: Bees			

## **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; Coconut Oil, Colours: Safflower; 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
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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	1638.9
Energy Kcal	387.3
Fat	5.8
Fat (Saturated)	0.9
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.3
Sugars	74.2
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 (%)	2.55
Total Palm Kernel (%)	0.46
Total Palm Oil & Palm Kernel in product (%)	3

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	

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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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