



Finished Product Specification	
Product Code	BA104565
Product Name	Spring Fever Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	23/05/2022
Specification Version Number	2

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	technical@bakeart.co.uk



Product Dimensions: H:mm L:mm B:mm D:mm Case size - 5 kg

Ingredients Declaration Ingredient Name	Function	%	Country Of Origin
ingredient Name	Function	/0	Country of Origin

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		I	1
Sugar	Base	72.15078	Argentina, Australia,
1			Barbados, BelgiumBelizeB
Derived from:Beet. Sugar not			eninBrazilColombiaCosta
filtered with bone charBeet /			RicaDominican RepublicEl
Anti-caking agent from			SalvadorFijiGermanyGuad
plantBeet,Cane			eloupeGuatemalaGuyana
			HondurasJamaicaLao
			Peoples Democratic Repu
			blicMalawiMozambiqueNic
			araguaPanamaPolandReu
			nionSouth
			AfricaSwazilandThe
			NetherlandsUnited
			KingdomZambia
Water	Base	5.3928	United Kingdom,
vvalei	Dase	5.3926	Officed Kingdom,
Derived from:Portable			
mainsMains - Non declarable			
Rice Flour	Base	4.878	Australia, Brazil,
11.00 1 1001	2400	1.070	Cambodia, Egypt, Greece,
Derived from:Rice. Not from			Guyana, India,
GMO in accordance with Reg			Kazakhstan, Myanmar,
(EC) No 1829/2003 and (EC)			Paraguay, Portugal,
No 1830/2003 and their			Puerto Rico, Spain,
amendments Heavy metal			Thailand, Turkey,
testing carried out on this			Trialiand, ruikey,
ingredient		4.0070	
Glucose Syrup	Base	4.2276	France,
Derived from:Wheat (not			
declarable)			
Palm Oil	Base	4.062	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			,
Maize starch	Base	3.2	Germany, Italy, Spain,
			The Netherlands,
Derived from:Maize (Corn).			
Non GMO certified. Certificate			
no 291470		4 000	
Vegetable Fat (Palm	Base	1.626	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm kernel			
(56%) Palm Oil (44%) RSPO- SG			
Invert Sugar Syrup	Base	1.3008	The Netherlands,
5.1. 5.3gai 5,14p	= 300	1.5555	1
Derived from:Beet			
E341 (iii) Tricalcium	Anti-caking agent	0.53682	Germany,
phosphate			
['			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			

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E415 Xanthan Gum	Thickeners	0.4878	Austria,
Derived from:Fermentation with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	0.4878	Sudan,
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan Gum	Stabilisers	0.4	China,
Derived from:Xanthomonas Campestris			
E471 Mono - and Diglycerides of Fatty Acids	Emulsifier	0.3252	Denmark,
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 - SGS Non GMO Cert No. SK19/2968 - Non declarable carrier			
E422 Glycerol	Carriers	<0.1%	The Netherlands,
Derived from:Vegetable Fat - Non declarable carrier			
E433 Polyoxyethylene	Emulsifier	<0.1%	Austria, Belgium,
sorbitan mono-oleate;			Bulgaria, Croatia, Cyprus,
Polysorbate 80			Czech Republic, Denmark, Estonia, Finland, France,
Derived from:Vegetable Fat -			Germany, Greece,
Non declarable carrier			Hungary, Ireland, Italy,
			Latvia, Lithuania,
			Luxembourg, Malta, Poland, Portugal,
			Romania, Slovakia,
			Slovenia, Spain, Sweden,
			The Netherlands,
E160c Paprika extract	Colours	<0.1%	India,
Derived from:Plant extract - Capsicum Annum L.			
Coconut Oil	Base	<0.1%	Germany, Philippines,
Derived from:Coconut. Oil refined			
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Safflower	Colouring foodstuff	<0.1%	China,
Derived from:Safflower Extract (Carthamus Tinctorius).			
E901 Beeswax	Glazing agent	<0.1%	Germany,
Derived from: Bees			
E301 Sodium ascorbate	Antioxidants	<0.1%	China,
Derived from:Sodium Salt of Ascorbic Acid - Non declarable carryover additive			

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; Colours: Paprika extract; Coconut Oil, Colouring foodstuff: 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	
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

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Nutritional Information	
Energy KJ	1637.0
Energy Kcal	387.3
Fat	5.8
Fat (Saturated)	0.9
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.4
Sugars	74.3
of which polyols	0.0
of which starch	0.0
Protein	0.3
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 (%)	5.15		
Total Palm Kernel (%)	0.91		
Total Palm Oil & Palm Kernel in product (%)	6.07		

M&S Approved Sites		
Supplier	0	
Supplier Code		
Manufacturing Site		

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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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