



Finished Product Specification	
Product Code	BA104577
Product Name	Sprinkle Bell Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	21/06/2021
Specification Version Number	1

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
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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

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Full recipe					
	Function	%	Country Of Origin		
Ingredient Name					
Sugar	Base	75.40426	Belgium, The Netherlands,		
Derived from:BeetBeet / Cane			United Kingdom,		
Rice Flour	Base	4.81709	Australia, Brazil,		
1.1.00 1.104.	2400	1.01100	Cambodia, Egypt, Greece,		
Derived from:Rice			Guyana, India, Kazakhstan,		
			Myanmar, Paraguay,		
			Portugal, Puerto Rico,		
			Russian Federation, Spain,		
Olympia and Original	Dana	4.47040	Thailand, Turkey,		
Glucose Syrup	Base	4.17242	France,		
Derived from:Wheat (not					
declarable)					
Vegetable Oil	Base	4.01392	Indonesia, Malaysia,		
Derived from:Palm Oil			Papua New Guinea, Solomon Islands,		
Water	Base	2.24079	United Kingdom,		
vvatei	Dase	2.24079	Officea Kingaom,		
Derived from:Potable					
Mainslocal source					
Maize starch	Base	2.086	Germany, Italy, Spain, The		
Derived from:Maize			Netherlands,		
Vegetable Fat (Palm	Base	1.60478	Brazil, Colombia,		
Kernel, Palm Oil)			Indonesia, Malaysia, Papua		
·			New Guinea,		
Derived from:palm kernel, palm					
Invert Sugar Syrup	Base	1.28382	The Netherlands,		
invoit Sugar Syrup	2400	1.2002	The Healthands,		
Derived from:Beet					
E341 (iii) Tricalcium	Anti-caking agent	0.52971	Germany,		
phosphate					
Derived from:Calcium					
E415 Xanthan Gum	Thickeners	0.48143	Austria,		
			,		
Derived from:Fermentation					
with Xanthomonas campestris E414 Gum Arabic	Thickeners	0.48143	Sudan,		
L414 Guill Alabic	THICKEHEIS	0.40143	Sudan,		
Derived from:Vegetable -					
Stems of Acacia Senegal					
Maltodextrin	Carriers	0.396	China,		
Derived from:Cornmaize &/or					
potatoCassava & Corn					
E415 Xanthan Gum	Stabilisers	0.39563	China,		
Dominad frame.V-11					
Derived from:Xanthomonas Campestris					
Campound					

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E172 Iron oxides Derived from:Minerals (yellow	Colours	0.394	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia,
iron oxide pigment)			Finland, France, Germany,
			Greece, Hungary, Ireland,
			Italy, Latvia, Lithuania,
			Luxembourg, Malta, Poland,
			Portugal, Romania, Slovakia, Slovenia, Spain,
			Sweden, The Netherlands,
			United Kingdom,
E471 Mono - and	Emulsifier	0.32096	Denmark,
Diglycerides of Fatty Acids			
D : 1/ D			
Derived from:Palm E422 Glycerol	Humectant	0.32096	Germany,
L422 Olycolol	Tumodant	0.02030	Comany,
Derived from:Rapeseed			
Radish Concentrate	Colouring foodstuff	0.3	Belgium, Germany, The
Derived from:Radish			Netherlands,
Sunflower Oil	Carriers	0.22987	China, India, United
	Ga G	0.2200	Kingdom,
Derived from:Sunflower			
E163 Anthocyanins	Colours	<0.1%	China,
Derived from:Radish			
(Raphanus Sativus) Extraction			
method NOT from Lake,			
Trehalose	Stabilisers	<0.1%	China, India, United States,
Derived from:Sugar			
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United States,
'	3		
Derived from:Arthrospira			
Platensis Algae	Paga	<0.1%	France, United Kingdom,
Caramelised sugar	Base	<0.170	France, Officed Kingdom,
Derived from:Beet			
Sucrose Syrup	Carriers	<0.1%	Belgium, Germany, The
Danis and frames Danis / Conn			Netherlands,
Derived from:Beet / Cane Safflower	Colours	<0.1%	China,
Gamewei	Oolouio	10.170	Orimia,
Derived from:Carthamus			
Tinctorius	r r	0.40/	11.55.116.1
Ethanol	Base	<0.1%	United Kingdom,
Derived from:Grain			
Carrot Concentrate	Colouring foodstuff	<0.1%	Belgium, Germany, The
			Netherlands,
Derived from:Carrot	Carriers	<0.1%	Erongo United Kingdom
Isopropanol	Calliels	<u. 170<="" td=""><td>France, United Kingdom,</td></u.>	France, United Kingdom,
Derived from:Chemical			

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Coconut Oil	Base	<0.1%	Indonesia, Philippines,
Derived from:Coconut			
Lemon Concentrate	Colouring foodstuff	<0.1%	Argentina, Italy, Turkey,
Derived from:Lemon	Carriers	<0.1%	Cormony
E341 Calcium phosphates	Carners	<0.1%	Germany,
Derived from:Mineral			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
Derived from:sodium salts from citric acid			
Blackcurrant Concentrate	Colouring foodstuff	<0.1%	France, Italy, Poland,
Derived from:Blackcurrant			
Zein	Base	<0.1%	United States,
Derived from:Corn/Maize Protein			
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.	Carriers	<0.1%	Cormony The
E422 Glycerol	Carners	<0.1%	Germany, The Netherlands,
Derived from:Rapeseed Oil			rectionalido,
Hibiscus Concentrate	Colouring foodstuff	<0.1%	Nigeria, Thailand, Vietnam,
Derived from:Hibiscus			
E901 Beeswax	Glazing agent	<0.1%	Germany,
Derived from:Honey Bee		2.40/	
E330 Citric Acid	Carriers	<0.1%	Austria, Belgium,
Derived from:Beet / Cane			Germany,
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium,
			Belize, Czech Republic,
Derived from:maize or molasse			Egypt, El Salvador, Ethiopia,
(beet or cane)			France, Germany, Hungary,
			India, Indonesia, Mexico, Poland, Romania, Russian
			Federation, Slovakia, The
			Netherlands,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Vegetable Oil, Water, Maize starch, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Colours: Iron oxides, Anthocyanin, Safflower, Beetroot; Colouring foodstuff: Radish Concentrate, Spirulina Concentrate, Carrot Concentrate, Lemon Concentrate, Blackcurrant Concentrate, Hibiscus Concentrate; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Caramelised sugar, Carriers: Isopropanol; Coconut Oil, Zein, Glazing agent: Beeswax.

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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				

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			

Nutritional Information	
Energy KJ	1669.5
Energy Kcal	393.9
Fat	5.6
Fat (Saturated)	0.8
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	85.4
Sugars	77.4
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.

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Packaging							
	Material	Size	Guage	No Per	Weight	Qty per	Total weight
Component				Pack		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 (%)	5.01
Total Palm Kernel (%)	0.89
Total Palm Oil & Palm Kernel in product (%)	5.9

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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