



Finished Product Specification	
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Product Code	BA104587
Product Name	Champion Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	08/12/2021
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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OFFICE TELEPHONE	01792 293689
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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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Full recipe			
Ingredient Name	Function	%	Country Of Origin
	Raco	72.89171	Belgium, The Netherlands,
Sugar	Base	72.09171	United Kingdom,
Derived from:Beet			
Rice Flour Derived from:Rice. Not from GMO in accordance with Reg (EC) No 1829/2003 and (EC) No	Base	6.06337	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico,
1830/2003 and their amendments Heavy metal testing carried out on this ingredient			Russian Federation, Spain, Thailand, Turkey,
Glucose Syrup	Base	5.18483	France,
Derived from:Wheat (not declarable)			
Palm Oil Derived from:Palm (RSPO -	Base	5.05003	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
SG)			Colombia Iolando,
Water	Base	2.35735	United Kingdom,
Vegetable Fat (Palm	Base	1.99416	Brazil, Colombia,
Kernel, Palm Oil)		1.000	Indonesia, Malaysia, Papua New Guinea,
Derived from:palm kernel, palm (RSPO-SG)			New Guillea,
Invert Sugar Syrup	Base	1.59533	The Netherlands,
Derived from:Beet			
E163 Anthocyanins	Colours	0.89349	China,
Derived from:Red Cabbage Extraction method Aluminum LakeRadish (Raphanus Sativus) Extraction method NOT from Lake,			
E341 (iii) Tricalcium phosphate	Tricalcium Anti-caking agent		Germany,
Derived from:Calcium FUNCTION anti-caking agent Not declarable			
E414 Gum Arabic	Thickeners	0.59825	Sudan,
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.59825	Austria,
Derived from:Fermentation with Xanthomonas campestris			
E415 Xanthan Gum	Stabilisers	0.49667	China,
Derived from:Xanthomonas Campestris			

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E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG)	Emulsifier	0.39883	Denmark,
E422 Glycerol Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration		0.39883	Germany,
Maltodextrin Derived from:Potato	Base	0.37565	Belgium, The Netherlands,
E202 Potassium sorbate Derived from:Scorbic acid & Potassium Hydroxide. Sulphur dioxide & sulphites ARE NOT (added) at concentrations of more than 10mg/kg or 10mg/l expressed as SO2		0.37565	China,
Maltodextrin Derived from:Cassava & Corn - Non GMO Certified IP Certificate No NL18/819943233.	Carriers	<0.1%	China,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Colours: Anthocyanin; Stabilisers: Xanthan Gum; Emulsifier: Mono and Diglycerides of Fatty Acids; Humectant: Glycerol; Preservatives: Potassium sorbate.

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	1698.1
Energy Kcal	400.6
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.7
Sugars	75.4
of which polyols	0.0
of which starch	0.0
Protein	0.5
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 (%)	6.32
Total Palm Kernel (%)	1.12
Total Palm Oil & Palm Kernel in product (%)	7.43

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

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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