



Finished Product Specification	
Product Code	BA104593
Product Name	Elf Sprinkles
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	25/07/2023
Specification Version Number	4

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
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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
Sugar	Base	73.35268	Belgium, The
			Netherlands, United
Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant			Kingdom,

Document Issue Number QP18023 4 Date

Written By

Authorised By

25/07/2023

L.Lisle

Page 1/7



Rice Flour	Base	6.07	Portugal, Spain,
Derived from:Rice. Tested			
anually for pesticides			
(multiscreen), mycotoxins			
(aflatoxins, ohratoxin A),			
Heavy metals (cadmium, lead			
& arsenic). In accordance with			
EC regulations 1829/2003 & 1830/2003 does not require			
GMO labelling declaration			
Glucose Syrup	Base	5.25772	France,
			,
Derived from:Wheat (not			
declarable) Brix: 82.2 – 83.2	Paga	E 050	Indonosia Malaysia
Palm Oil	Base	5.058	Indonesia, Malaysia,
Derived from:Palm (RSPO -			Papua New Guinea,
SG)			Solomon Islands,
Water	Base	2.426	United Kingdom,
			,
Vegetable Fat (Palm	Base	2.0222	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
[ <u> </u>			Papua New Guinea,
Derived from:Palm kernel			
(56%) Palm Oil (44%) RSPO- SG			
Invert Sugar Syrup	Base	1.61776	The Netherlands,
Derived from:Beet (Brix: 67.5			
- 69.5%)			
E341 (iii) Tricalcium	Anti-caking agent	0.66744	Germany,
phosphate			
Dominal for the Collins			
Derived from:Calcium - from plant / Non declarable			
carryover additive.			
E414 Gum Arabic	Thickeners	0.60666	Sudan (Kordofan
	-		Region),
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.60666	Austria,
Derived from:Fermentation			
with Xanthomonas campestris.			
Trade name Xanthan Gum			
FED. Manufacturer			
Jungbunzlauer	Otal Tax	0.400	Olive
E415 Xanthan Gum	Stabilisers	0.498	China,
Derived from:Xanthomonas			
Campestris			
33			

Document Number QP18023 Issue

Date

Written By

Authorised By

25/07/2023

L.Lisle

Page 2/7



Maltodextrin	Carriers	0.4326	Austria, Belgium,
			Bulgaria, China, Croatia,
Derived from:Corn - SGS			Cyprus, Czech Republic,
Non GMO Cert No.			Denmark, Estonia,
SK19/2968 - Non declarable			Finland, France, Germany,
carrier, serves no function in			Greece, Hungary, Ireland,
finished productMaize / potato			Italy, Latvia, Lithuania,
<ul> <li>Non declarable carrier, serves no function in finished</li> </ul>			Luxembourg, Malta,
productCassava & Corn - Non			Poland, Portugal,
GMO In accordance with (EC)			Romania, Serbia,
No 1829/2003 and (EC) No			Slovakia, Slovenia, Spain,
1830/2003, Non declarable			Sweden, The Netherlands,
carrier, serves no function in			•
finished product. Covered by			Ukraine, United Kingdom,
SGS Non GMO IP supply			
chain standard from New			
Francisco Biotechnology Corp			
Ltd Cert No NL18/819943233		10.4044	<u> </u>
E471 Mono - and	Emulsifier	0.40444	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-			
SG)		10.4044	
E422 Glycerol	Humectant	0.40444	Germany,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from			
obligatory declaration. Derived from vegetable fat			
Sunflower oil	Base	0.22987	China, India, United
	2400	0.22001	Kingdom,
Derived from:Sunflower -			Tangaoni,
Non declarable carrier			
E163 Anthocyanins	Colours	0.1708	China,
Derived from:Radish Extract			
(Raphanus Sativus) Extraction			
method NOT from Lake			
Trehalose	Stabilisers	<0.1%	China, India, United
			States,
Derived from:Sugar from			
Beet - Non declarable carrier		<u> </u>	
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United
'			States,
Derived from:Arthrospira			'
Platensis Algae			
Safflower	Colouring foodstuff	<0.1%	China,
	-		
Derived from:Safflower			
Extract (Carthamus			
Tinctorius).			
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Document Number QP18023 Issue

Date

Written By

Authorised By

25/07/2023

L.Lisle

Page 3/7



E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
Derived from:Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive			
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.			
E330 Citric Acid  Derived from:Maize / molasse (beet/cane) - Non declarable carryover additive		<0.1%	Austria, France, Germany, Switzerland,

## **Ingredients Declaration**

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Stabilisers: Xanthan Gum; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Colours: Anthocyanin, Beetroot; Colouring foodstuff: Spirulina Concentrate, Safflower.

Allergy Information			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	Sulphur Dioxide	-
+ Product contains, +	-/- Product may cor	ntain, - 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

Authorised By Document Issue Date Written By Number 25/07/2023

QP18023

Page 4/7

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Nutritional Information	
Energy KJ	1693.0
Energy Kcal	400.2
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.7
Sugars	76.0
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 (%)	12.66
Total Palm Kernel (%)	2.26
Total Palm Oil & Palm Kernel in product (%)	14.92

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

Document Issue Date Written By Authorised By Number

QP18023 4 25/07/2023 L.

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Page 5/7

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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	Yes
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	
17 04 90 99 91	

Document Number QP18023 Issue

Date

Written By

Authorised By

25/07/2023

L.Lisle

Page 6/7



## **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.

Document Number QP18023 Issue

Date

25/07/2023

Written By

Authorised By

L.Lisle

Page 7/7