



Finish ad Duadout Cussification	
Finished Product Specification	
Product Code	BA104604
Product Name	Over the Rainbow Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	12/07/2021
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		
TELEPHONE	07966 793806		
EMAIL	tony@bakeart.co.uk		
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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

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Full recipe	Full recipe				
Ingredient Name	Function	%	Country Of Origin		
Sugar	Base	73.34685	Belgium, The Netherlands,		
Sugar	Dase	73.34000	United Kingdom,		
Derived from:Beet			Offited Kingdom,		
Rice Flour	Base	6.06161	Australia, Brazil,		
			Cambodia, Egypt, Greece,		
Derived from:Rice			Guyana, India, Kazakhstan,		
			Myanmar, Paraguay,		
			Portugal, Puerto Rico,		
			Russian Federation, Spain,		
			Thailand, Turkey,		
Glucose Syrup	Base	5.25693	France,		
Derived from:Wheat (not declarable)					
Palm Oil	Base	5.04829	Indonesia, Malaysia,		
	Dasc	3.04023	Papua New Guinea,		
Derived from:Palm (RSPO -			Solomon Islands,		
SG)			Colomon lolands,		
Water	Base	2.02398	United Kingdom,		
Derived from:Mains	Dana	0.0040	Dravil Calambia		
Vegetable Fat (Palm	Base	2.0219	Brazil, Colombia,		
Kernel, Palm Oil)			Indonesia, Malaysia, Papua New Guinea,		
Derived from:palm kernel, palm			New Guinea,		
Denved from paint kerner, paint					
Invert Sugar Syrup	Base	1.61752	The Netherlands,		
Derived from:Beet	A 11	0.00=40			
E341 (iii) Tricalcium	Anti-caking agent	0.66742	Germany,		
phosphate					
Derived from:Calcium					
E415 Xanthan Gum	Thickeners	0.60657	Austria,		
			, , , , , , , , , , , , , , , , , , , ,		
Derived from:Fermentation					
with Xanthomonas campestris					
E414 Gum Arabic	Thickeners	0.60657	Sudan,		
Darius d franci) / a natable					
Derived from:Vegetable - Stems of Acacia Senegal					
Maltodextrin	Carriers	0.53151	China,		
		·	, ,		
Derived from:Cornmaize &/or					
potato	O(a) III a and	0.40000	Ohio		
E415 Xanthan Gum	Stabilisers	0.49833	China,		
Derived from:Xanthomonas					
Campestris					
E422 Glycerol	Humectant	0.40438	Germany,		
,			,,		
Derived from:Rapeseed					

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[[474 Mana and	Faculation	0.40400	Denosado		
E471 Mono - and Diglycerides of Fatty Acids	Emulsifier	0.40438	Denmark,		
Digiycelides of Fally Acids					
Derived from:Palm					
Sunflower Oil	Carriers	0.23849	China, India, United		
Derived from:Sunflower			Kingdom,		
E162 Beetroot red	Colours	0.17004	France,		
			,		
Derived from:Beta vulgaris L.	0. 1.11	0.40/			
Trehalose	Stabilisers	<0.1%	China, India, United States,		
Derived from:SugarBeet / Cane					
E422 Glycerol	Carriers	<0.1%	The Netherlands,		
Daring different Manustable Fat					
Derived from:Vegetable Fat Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United States,		
Opiralina Concentrate	Colouring roodotain	40.170	Crima, maia, crimoa ciatos,		
Derived from:Arthrospira					
Platensis Algae E433 Polyoxyethylene	Emulsifier	<0.1%	Austria, Belgium, Bulgaria,		
sorbitan mono-oleate;	Emuisinei	<0.176	Croatia, Cyprus, Czech		
Polysorbate 80			Republic, Denmark, Estonia,		
			Finland, France, Germany,		
Derived from:Vegetable fat			Greece, Hungary, Italy,		
			Ireland, Latvia, Lithuania, Luxembourg, Malta, The		
			Netherlands, Poland,		
			Portugal, Romania, Spain,		
			Slovakia, Slovenia, Sweden,		
E160c Paprika extract	Colours	<0.1%	India,		
Derived from:Plant extract					
Safflower	Colours	<0.1%	China,		
			,		
Derived from:Carthamus					
Tinctorius E163 Anthocyanins	Colours	<0.1%	China,		
2 100 7 than coyanino	Colouid	40.170	Janua,		
Derived from:Red Cabbage					
Extraction method Aluminum Lake					
Spirulina Powder	Colouring foodstuff	<0.1%	China, United States,		
·					
Derived from:Arthrospira					
Plantensis Algae E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,		
propylene glycol			The Netherlands,		
Derived from:Synthetic	Dana	-0.10/	Dolgium The Notherlands		
Maltodextrin	Base	<0.1%	Belgium, The Netherlands,		
Derived from:Potato					

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E202 Potassium sorbate	Preservatives	<0.1%	China,	
Derived from:sorbic acid and potassium hydroxide				
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,	
Derived from:sodium salts from citric acid				
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,	
Derived from:Corn				
E301 Sodium ascorbate	Antioxidants	<0.1%	China,	
Derived from:Fruit. Vegetables				
E330 Citric Acid Derived from:maize or molasse (beet or cane)	Acidity Regulator		Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,	
E331 Sodium citrates	Carriers	<0.1%	China,	
Derived from:Sodium Salts of Citric Acid				

Ingredients Declaration

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

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	1696.7
Energy Kcal	400.3
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.6
Sugars	75.9
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	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
Вох	Walled	225mm x					
	Cardboard	125mm					

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Palm Oil Percentage	
Total Palm Oil (%)	4.18
Total Palm Kernel (%)	0.74
Total Palm Oil & Palm Kernel in product (%)	4.92

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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