
	Finished Product Specification	
	Product Code	BA104636
	Product Name	Day of Dead Sprinkles
	Legal Description	Sugar Sprinkles
	Medium	Sugar Sprinkles
	Specification Date	07/10/2021
	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
OFFICE TELEPHONE	01792 293689
OFFICE EMAIL	admin@bakeart.co.uk
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
Sugar Derived from:BeetBeet / Cane	Base	72.10201	Belgium, The Netherlands, United Kingdom,
Water Derived from:Potable MainsMains	Base	6.5585	United Kingdom,
Rice Flour Derived from:Rice	Base	4.54375	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Glucose Syrup Derived from:Wheat (not declarable)	Base	3.93981	France,
Palm Oil Derived from:Palm (RSPO - SG)	Base	3.78375	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Maize starch Derived from:Maize (Corn)Maize	Base	2.63375	Germany, Italy, Spain, The Netherlands,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:palm kernel, palm (RSPO-SG)	Base	1.51531	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup Derived from:Beet	Base	1.21225	The Netherlands,
Maltodextrin Derived from:maize &/or potato FUNCTION carrier Not declarable Corn - IP Cert No. NL18/819943210	Carriers	0.5295	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E341 (iii) Tricalcium phosphate Derived from:Calcium FUNCTION anti-caking agent Not declarable	Anti-caking agent	0.50031	Germany,
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.45459	Austria,
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.45459	Sudan,

E415 Xanthan Gum Derived from: Xanthomonas Campestris	Stabilisers	0.375	China,
E422 Glycerol Derived from: Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration	Humectant	0.30306	Germany,
E471 Mono - and Diglycerides of Fatty Acids Derived from: Palm (RSPO-SG)	Emulsifier	0.30306	Denmark,
E162 Beetroot red Derived from: Beta vulgaris L.	Colours	0.12368	France, Germany, Poland, United Kingdom,
E422 Glycerol Derived from: Vegetable Fat	Carriers	<0.1%	The Netherlands,
E160c Paprika extract Derived from: Plant extract	Colours	<0.1%	India,
E433 Polyoxyethylene sorbitan mono-oleate; Polysorbate 80 Derived from: Vegetable fat	Emulsifier	<0.1%	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Ireland, Latvia, Lithuania, Luxembourg, Malta, The Netherlands, Poland, Portugal, Romania, Spain, Slovakia, Slovenia, Sweden,
Coconut Oil Derived from: Coconut	Base	<0.1%	Indonesia, Philippines,
Sunflower Oil Derived from: Sunflower	Carriers	<0.1%	China, India, United Kingdom,
Safflower Derived from: Carthamus Tinctorius	Colours	<0.1%	China,
Carrot Concentrate Derived from: Carrot	Colours	<0.1%	Belgium, Germany, The Netherlands,
Hibiscus Concentrate Derived from: Hibiscus	Colouring foodstuff	<0.1%	Nigeria, Thailand, Vietnam,
Spirulina concentrate Derived from: Algae	Colours	<0.1%	China, India, Taiwan,
Apple concentrate Derived from: Apple	Colours	<0.1%	Austria, Germany, Italy,

E163 Anthocyanins Derived from:Red Cabbage Extraction method Aluminum Lake	Colours	<0.1%	China,
Trehalose Derived from:Sugar	Stabilisers	<0.1%	China, India, United States,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic FUNCTION carrier Not declarable	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
E901 Beeswax Derived from:Bees	Glazing agent	<0.1%	Germany,
Sweet potato concentrate Derived from:Sweet Potato	Colouring foodstuff	<0.1%	Austria, Germany, The Netherlands,
Spirulina Concentrate Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China, India, United States,
E202 Potassium sorbate Derived from:sorbic acid and potassium hydroxide. Sulphur dioxide & sulphites (added) at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂ - NO	Preservatives	<0.1%	China,
Maltodextrin Derived from:Potato	Base	<0.1%	Belgium, The Netherlands,
Radish Concentrate Derived from:Radish	Colouring foodstuff	<0.1%	Belgium, Germany, The Netherlands,
E301 Sodium ascorbate Derived from:Sodium Salt of Ascorbic Acid	Antioxidants	<0.1%	China,
E331iii Trisodium Citrate Derived from:sodium salts from citric acid	Acidity Regulator	<0.1%	China,
E300 Ascorbic Acid Derived from:Corn - Certified Non GMO FUNCTION acidity regulator Not declarable	Acidity Regulator	<0.1%	China,

E330 Citric Acid Derived from:maize or molasse (beet or cane) FUNCTION acidity regulator Not declarable	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,
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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; Colours: Beetroot, Paprika extract , Safflower, Carrot Concentrate, Spirulina concentrate, Apple concentrate, Anthocyanin; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Coconut Oil, Colouring foodstuff: Hibiscus Concentrate , Sweet potato concentrate , Spirulina Concentrate, Radish Concentrate; Glazing agent: Beeswax; 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

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	1604.9
Energy Kcal	379.0
Fat	5.4
Fat (Saturated)	0.8
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	82.2
Sugars	74.0
	<i>of which polyols</i> 0.0
	<i>of which starch</i> 0.0
Protein	0.3
	<i>Sodium</i> 0.0
Salt	0.0
	<i>Fibre</i> 0.0
	<i>Moisture</i> 0.0
	<i>Ash</i> 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

Component	Material	Size	Guage	Weight	Qty per pack	Total weight per pack
Blue plastic bags	Polythene	419 x 686mm		31.4g	2	62.8g
Sprinkle Box	Double Walled Cardboard	325mm x 225mm x 125mm		266.8g	1	266.8g

Palm Oil Percentage

Total Palm Oil (%)	1.58
Total Palm Kernel (%)	0.28
Total Palm Oil & Palm Kernel in product (%)	1.86

Free From:

Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	No
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

Suitable For:			
Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarian	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	No
Kosher	Yes without Certification	Halal	Yes without Certification

Tariff Code
17 04 90 99 91

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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