



Finished Product Specification	
Product Code	BA104644
Product Name	Dots & Confetti Sprinkles CGrY
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	22/07/2021
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	
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

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	72.97226	Belgium, The Netherlands,
Cugai	Dasc	72.07220	United Kingdom,
Derived from:Beet			ermea rungaem,
Rice Flour	Base	6.03007	Australia, Brazil,
			Cambodia, Egypt, Greece,
Derived from:Rice			Guyana, India, Kazakhstan,
			Myanmar, Paraguay,
			Portugal, Puerto Rico,
			Russian Federation, Spain,
			Thailand, Turkey,
Glucose Syrup	Base	5.22953	France,
Derived from:Wheat (not			
declarable)			
Palm Oil	Base	5.02339	Indonesia, Malaysia,
		0.0200	Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			
Vegetable Fat (Palm	Base	2.01136	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia, Papua
Davissed framenalm Isamal, nalm			New Guinea,
Derived from:palm kernel, palm			
Water	Base	2.00669	United Kingdom,
Invert Sugar Syrup	Base	1.60909	The Netherlands,
Derived from:Beet			
Maltodextrin	Carriers	1.00373	China,
Derived from:Cornmaize &/or			
potato			
E341 (iii) Tricalcium	Anti-caking agent	Anti-caking agent 0.66406 German	
ohosphate	0 0		
Derived from:Calcium			
E414 Gum Arabic	Thickeners	0.60341	Sudan,
5 : 1/ 1/ //			
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.60341	Austria,
	THOROTOTO	0.00011	, taotha,
Derived from:Fermentation			
with Xanthomonas campestris			
E415 Xanthan Gum	Stabilisers	0.49667	China,
Dank and form V 4			
Derived from:Xanthomonas Campestris			
E422 Glycerol	Humectant	0.40227	Germany,
			,
Derived from:Rapeseed			
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E471 Mono - and	Emulsifier	0.40227	Denmark,
Diglycerides of Fatty Acids			
D : 1/ D1			
Derived from:Palm Sunflower Oil	Carriers	0.38273	China, India, United
Surmower On	Camers	0.30273	Kingdom,
Derived from:Sunflower			i iii gaaiii,
E162 Beetroot red	Colours	0.21695	France,
Derived from:Beta vulgaris L.	Stabilisers	0.11.152	China India United States
Trehalose	Stabilisers	0.11452	China, India, United States,
Derived from:Sugar			
Safflower	Colours	<0.1%	China,
Derived from:Carthamus			
Tinctorius Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United States,
Opirulina Concentrate	Colouring loodstall	Q0.170	Official, fridia, Officed States,
Derived from:Arthrospira			
Platensis Algae			
E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Derived from:Synthetic			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
	, 0		
Derived from:sodium salts from			
citric acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium,
E330 Citric Acid	Acidity Regulator	<0.176	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
	A LIII D		Netherlands,
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn			

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; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colours: Beetroot, Safflower; Colouring foodstuff: Spirulina Concentrate.

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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			

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	1687.5
Energy Kcal	398.0
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.3
Sugars	75.6
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

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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 (%)	4.1
Total Palm Kernel (%)	0.73
Total Palm Oil & Palm Kernel in product (%)	4.83

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

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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