



Finished Product Specification	
Product Code	BA104647
Product Name	Gothic Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	30/11/2021
Specification Version Number	4

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					
	Function	%	Country Of Origin		
Ingredient Name			,		
Sugar	Base	73,55488	Belgium, The Netherlands		
ougui	Base	70.00400	United Kingdom,		
Derived from:Beet			Officea Kingaom,		
Rice Flour	Base	6.09143	Australia, Brazil,		
Nice i loui	Dase	0.09143	Cambodia, Egypt, Greece,		
Derived from:Rice. Not from					
GMO in accordance with Reg			Guyana, India, Kazakhstan,		
(EC) No 1829/2003 and (EC) No			Myanmar, Paraguay,		
1830/2003 and their			Portugal, Puerto Rico,		
amendments Heavy metal			Russian Federation, Spain,		
testing carried out on this			Thailand, Turkey,		
ingredient					
Glucose Syrup	Base	5.26346	France,		
, .					
Derived from:Wheat (not					
declarable)					
Palm Oil	Base	5.07143	Indonesia, Malaysia,		
			Papua New Guinea,		
Derived from:Palm (RSPO -			Solomon Islands,		
SG)			,		
Water	Base	United Kingdom,			
Vegetable Fat (Palm	Base	2.02441	Brazil, Colombia,		
Kernel, Palm Oil)			Indonesia, Malaysia, Papua		
,			New Guinea,		
Derived from:palm kernel, palm			,		
(RSPO-SG)					
Invert Sugar Syrup	Base	1.61953	The Netherlands,		
Derived from:Beet					
E341 (iii) Tricalcium	Anti-caking agent	0.67003	Germany,		
phosphate					
Derived from:Calcium					
FUNCTION anti-caking agent					
Not declarable					
E415 Xanthan Gum	Thickeners	0.60732	Austria,		
Derived from:Fermentation					
with Xanthomonas campestris					
E414 Gum Arabic	Thickeners	0.60732	Sudan,		
Derived from:Vegetable -					
Stems of Acacia Senegal E415 Xanthan Gum	Stabilisers	0.52857	China,		
E415 Aanman Gum	Stabilisers	0.52657	China,		
Davis and frames Vandhamana					
Derived from:Xanthomonas					
Campestris E422 Glycerol	Humectant	0.40488	Germany,		
L-722 Olyocioi	Tranicolant	0.70700	Joinnarry,		
Derived from:Rapeseed. In					
accordance with Guideline EU					
1829/2003 and EU 1830/2003					
this product is free from					
obligatory declaration					
		•	•		

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E471 Mono - and	Emulsifier	0.40488	Denmark,
Diglycerides of Fatty Acids	Emalomor	0.10100	Dominark,
Derived from:Palm (RSPO-SG)			
E153 Vegetable carbon	Colours	0.20043	The Netherlands,
Derived from:Plant extract			
E162 Beetroot red	Colours	0.10099	France,
Derived from:Beta vulgaris L.			
E163 Anthocyanins	Colours	<0.1%	China,
Derived from:Red Cabbage Extraction method Aluminum Lake			
Maltodextrin Derived from:maize &/or potato	Carriers	<0.1%	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia,
FUNCTION carrier Not declarable			Spain, The Netherlands, United States,
Maltodextrin	Base	<0.1%	Belgium, The Netherlands,
Derived from:Potato			
E202 Potassium sorbate	Preservatives	<0.1%	China,
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			
E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Derived from:Synthetic FUNCTION carrier Not declarable			
E300 Ascorbic Acid	Acidity Regulator <0.1%		China,
Derived from:Corn - Certified Non GMO FUNCTION acidity regulator Not declarable			
E330 Citric Acid Acidity Regulator Derived from:maize or molasse (beet or cane) FUNCTION acidity regulator Not declarable		<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,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, 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: Vegetable carbon, Beetroot, Anthocyanin; Preservatives: Potassium sorbate.

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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	1702.0
Energy Kcal	401.5
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.9
Sugars	76.2
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 (%)	4.55
Total Palm Kernel (%)	0.81
Total Palm Oil & Palm Kernel in product (%)	5.36

Free From:				
Artificial Colours	Yes	Artificial Flavours	Yes	
Artificial Sweetners	Yes	Preservatives	details not entered - if required contact your sales contact	
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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