



Finished Product Specification	
Product Code	For full range of shapes & codes see list below
Product Name	WHITE SPRINKLE SPECIFICATION (IG) - APPLIES TO ALL SHAPES (IG) (for full range of shapes & codes see list below)
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles - Single
Specification Date	04/09/2024
Specification Version Number	2








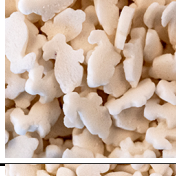


For use as cake decorations, not for resale.










SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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TECHNICAL	sales1@bakeart.co.uk

Case size - 5 kg

Pantone: No Pantone

Products that use this recipe:

	BA106658 White Confetti Sprinkles
	BA106656 White Heart Sprinkles
	BA106657 White Mini Heart Sprinkles
	BA106659 White Flower Sprinkles
	BA106660 White 5 Star Sprinkles
	BA106661 White Mini 5 Star Sprinkles
	BA106662 White Butterfly Sprinkles
	BA106663 White Rabbit Sprinkles
	BA106664 White Duck Sprinkles
	BA106665 White Ghost Sprinkles

	BA106666 White Tree Sprinkles
	BA106667 White Candy Cane Sprinkles
	BA106668 White Holly Sprinkles
	BA106669 White Vermicelli
	BA106670 White Dot Sprinkles
	BA106672 White Reindeer Sprinkles
	BA106673 White Maple Leaf Sprinkles
	BA106674 White Disc Sprinkles
	BA106675 White Egg Sprinkles
	BA106676 White Bone Sprinkles
	BA106997



White Snowflake Sprinkles



BA107361
White Mega Strands

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Beet. Sugar not filtered with bone char Beet / Anti-caking agent from plant	Base	74.178772125	United Kingdom,
Rice Flour Derived from: Rice. Tested annually 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	Base	6.15	Portugal, Spain,
Glucose Syrup Derived from: Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO	Base	5.3318485	France,
Palm Oil Derived from: Palm (RSPO - SG)	Base	5.13	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from: Potable Mains	Base	3.27166825	United Kingdom,
Vegetable Oil Derived from: Palm RSPO-SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%.	Base	1.680691375	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
Xanthan Gum Derived from: Xanthomonas Campestris	Stabilisers	1.12545	China (Not Xinjiang Region),
E341 (iii) Tricalcium phosphate Derived from: Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	1.103149125	Germany,
Gum Arabic Derived from: Acacia Senegal	Stabilisers	0.927278	Chad, Niger,
Glycerol Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.475229975	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
Dextrose Derived from: Wheat,	Base	0.289774375	Belgium, Bulgaria, China (Not Xinjiang Region),

Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).			France,
Fructose Derived from: Maize, Corn Syrup. Non GMO	Base	0.289774375	France, Hungary, Romania, Turkey,
Mono - and Diglycerides of Fatty Acids Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	0.0463639	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,

Ingredients Declaration

Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil (Palm Oil, Rapeseed), Humectant: Glycerol; Dextrose, Fructose, Emulsifier: Mono - and Diglycerides of Fatty Acids.

Allergy Information

Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	SulphurDioxide	-

+ Product contains, +/- Product may contain, - Does not contain

Allergen Statement:

This product is free from allergens

Nutritional Information	
Energy KJ	1680.0
Energy Kcal	397.8
Fat	6.8
Fat (Saturated)	0.9
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	83.7
Sugars	75.8
<i>of which polyols</i>	0.0
<i>of which starch</i>	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.

Free From:

Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	Yes
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

Suitable For:

Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarians	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes	Halal	Yes

Finished Product Microbiological Standards:

Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Enterobacteriaceae	<100	100	cfu/g	External Lab	Annual
E.Coli	<10	<10	cfu/g	External Lab	Annual
Yeast	<10(3)	1000	cfu/g	External Lab	Annual
Staphylococcus	<20	100	cfu/g	External Lab	Annual
Salmonella species	Not detected	Not detected	cfu/g	External Lab	Annual

Tariff Code:

17 04 90 99 91

Additional Information:

There is no additional information for this product

Product Shelf Life:

Maximum Life from date of manufacture: <small>in months</small>	12
Minimum Shelf Life on Delivery: <small>in months</small>	9
Shelf Life Once Opened: <small>in months</small>	3

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.