



Finished Product Specification	
Product Code	BA104704
Product Name	Scandi Forest Sprinkles
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	15/09/2022
Specification Version Number	2

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
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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

Ingredients Declaration		0/	0 1 010::
Ingredient Name	Function	%	Country Of Origin

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			<u>,                                    </u>
Sugar  Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plantBeet,Cane			Argentina, Australia, Barbados, BelgiumBelizeB eninBrazilColombiaCosta RicaDominican RepublicEl SalvadorFijiGermanyGuad eloupeGuatemalaGuyana HondurasJamaicaLao Peoples Democratic Repu blicMalawiMozambiqueNic araguaPanamaPolandReu nionSouth AfricaSwazilandThe NetherlandsUnited KingdomZambia
Water  Derived from:Portable mains	Base	6.23	United Kingdom,
Rice Flour  Derived from:Rice. Not from GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and their amendments Heavy metal testing carried out on this ingredient	Base	4.585	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Spain, Thailand, Turkey,
Maize starch  Derived from:Maize (Corn). Non GMO certified. Certificate	Base	4	Germany, Italy, Spain, The Netherlands,
no 291470			
Glucose Syrup  Derived from:Wheat (not	Base	3.9702	France,
declarable)			
Palm Oil  Derived from:Palm (RSPO - SG)	Base	3.82	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Vegetable Fat (Palm	Base	1.527	Brazil, Colombia,
Kernel, Palm Oil)  Derived from:Palm kernel (56%) Palm Oil (44%) RSPO- SG			Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup	Base	1.2216	The Netherlands,
Derived from:Beet (Brix: 67.5 - 69.5%)			
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.50393	Germany,
Derived from:Calcium - from plant / Non declarable carryover additive.			
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		I	
E415 Xanthan Gum	Thickeners	0.4581	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	0.4581	Sudan,
L414 Guill Alabic	THICKEHEIS	0.4301	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan Gum	Stabilisers	0.375	China,
			·
Derived from:Xanthomonas			
Campestris			
E422 Glycerol	Humectant	0.3054	Germany,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003 this product is free from			
obligatory declaration			
E471 Mono - and	Emulsifier	0.3054	Denmark,
Diglycerides of Fatty Acids		0.000	2 3
light contact on a unity monac			
Derived from:Palm (RSPO-			
SG)			
E163 Anthocyanins	Colours	0.2135	China,
Derived from:Radish Extract			
(Raphanus Sativus) Extraction			
method NOT from Lake,	0	0.40/	Object
Maltodextrin	Carriers	<0.1%	China,
Dariyad fram:Caaaaya 8			
Derived from:Cassava & Corn - Non GMO Cert No			
NL19/819943500 - Non			
declarable carrier			
Coconut Oil	Base	<0.1%	Germany, Philippines,
			, , , , ,
Derived from:Coconut. Oil			
refined			
E901 Beeswax	Glazing agent	<0.1%	Germany,
Derived from: Bees			

## **Ingredients Declaration**

Ingredients: Sugar, Rice Flour, Maize starch, 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: Anthocyanin; Coconut Oil, Glazing agent: Beeswax.

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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 co	ntain, - 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	1621.0
Energy Kcal	383.7
Fat	5.4
Fat (Saturated)	0.8
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.2
Sugars	73.8
of which polyols	0.0
of which starch	0.0
Protein	0.3
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 (%)	4.79
Total Palm Kernel (%)	0.86
Total Palm Oil & Palm Kernel in product (%)	5.64

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

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	No
Kosher	Yes without Certification	Halal	Yes without Certification

**Microbiological Standards** 

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Microorganism	Typical	Maximum	Units	Method	Frequency
TVC	10,000	50,0000	Cfu/g	External Lab	annual
Enterobacteriaceae	100	1000	Cfu/g	External Lab	annual
E.coli	<10	10	Cfu/g	External Lab	annual
Yeast	<100	1000	Cfu/g	External Lab	annual
Staphylococcus Aureus	<10	100	Cfu/g	External Lab	annual
Salmonella Species	Not detected	Not detected	Cfu/g	External Lab	annual

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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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