



Finished Product Specification	
Product Code	BA104704
Product Name	Scandi Forest Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	01/10/2021
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
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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	71.83528	Belgium, The Netherlands, United Kingdom,	
Derived from:BeetBeet,Cane			,	
Water	Base	6.23	United Kingdom,	
Derived from:Portable mains				
Rice Flour Derived from:Rice	Base	4.585	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,	
Maize starch	Base	4	Germany, Italy, Spain, The Netherlands,	
Derived from:Maize (Corn)				
Glucose Syrup	Base	3.9702	France,	
Derived from:Wheat (not declarable)				
Palm Oil	alm Oil Base		Indonesia, Malaysia, Papua New Guinea,	
Derived from:Palm (RSPO - SG)		1.527	Solomon Islands,	
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:palm kernel, palm (RSPO-SG)	alm Oil) om:palm kernel, palm		Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,	
Invert Sugar Syrup	Base	1.2216	The Netherlands,	
Derived from:Beet				
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	0.50393	Germany,	
FUNCTION anti-caking agent Not declarable				
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.4581	Austria,	
E414 Gum Arabic	Thickeners	0.4581	Sudan,	
Derived from:Vegetable - Stems of Acacia Senegal				
E415 Xanthan Gum	Stabilisers	0.375	China,	
Derived from:Xanthomonas Campestris		0.0, 0		

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E422 Glycerol Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration	Humectant	0.3054	Germany,
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG)	Emulsifier	0.3054	Denmark,
E163 Anthocyanins Derived from:Radish (Raphanus Sativus) Extraction method NOT from Lake,	Colours	0.2135	China,
Maltodextrin Derived from:Cassava & Corn - Non GMO Certified IP Certificate No NL18/819943233.	Carriers	<0.1%	China,
Coconut Oil Derived from:Coconut	Base	<0.1%	Germany, Philippines,
E901 Beeswax Derived from: Bees	Glazing agent	<0.1%	Germany,

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.

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		
Additional information		

Allergen Statement	
Allergen otatement	
This product is free from allergens	

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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	1624.7
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

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				

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Palm Oil Percentage	
Total Palm Oil (%)	4.79
Total Palm Kernel (%)	0.86
Total Palm Oil & Palm Kernel in product (%)	5.64

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

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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