

Finished Product Specification	
Product Code	BA104750
Product Name	Shirt & Ball Sprinkles BblGrRYW
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	18/02/2026
Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	NQA-RSPO-000776

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: Bright Blue-2193u, Green-347u, Red-207u, Yellow-601u, White-No Pantone

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Beet. Sugar not filtered with bone char Beet & plant-derived anti caking agent (carryover)	Base	73.312214814157	Belgium, Netherlands, UK, United Kingdom
Rice Flour Derived from: Rice. Tested annually for: Pesticides (multiscreen), mycotoxins (aflatoxins, ochratoxin A), and heavy metals (cadmium, lead, arsenic). Produced in compliance with EU GMO Regulations (EC) No. 1829/2003 & 1830/2003. Certified Non GMO	Base	6.068037	Portugal, Spain,
Glucose Syrup Derived from: Wheat (not declarable) (Brix: 82.2 - 83.2%) Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO	Base	5.25829210543	France,
Palm Oil Derived from: Palm (RSPO - SG)	Base	5.0556894	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from: Potable Mains	Base	2.465033547435	United Kingdom,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from: Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	1.6156	Brazil, Colombia, Ind onesia, Malaysia, Pa pua New Guinea,
Invert Sugar Syrup Derived from: Beet (Brix: 67.5 - 69.5%)	Base	1.29248	Netherlands,
E341 (iii) Tricalcium phosphate Derived from: Plant origin calcium salts. Additive status: Carryover additive not required to be declared on the final product in accordance with EU additive legislation.	Anti-caking agent	0.7519727234175	Germany,
Xanthan Gum Derived from: Microbial fermentation using Xanthomonas campestris	Stabilisers	0.621266771	China (Not Xinjiang Region),
Maltodextrin Derived from: Tapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Cassava, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO	Carriers	0.5418	, Austria, Belgium, B ulgaria China (Not Xinjiang Region) Croatia Cyprus Czech Republic Denmark Estonia Finland France Germany Greece Hungary Ireland Italy Latvia Lithuania Luxembourg Malta Netherlands Poland Portugal Romania Slovakia Slovenia Spain Sweden
E414 Gum Arabic Derived from: Vegetable - Stems of Acacia Senegal	Thickeners	0.48468	Sudan (not South Sudan) ,
E415 Xanthan Gum Derived from: Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer	Thickeners	0.48468	Austria,
E422 Glycerol Derived from: Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration. Derived from vegetable fat Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.4173961224405	Belgium, Czech Republic France Germany Hungary Poland Romania The

			Netherlands United Kingdom
Vegetable Oil Derived from: Palm RSPO-SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%. Rapeseed oil refined to SCOPA standards.	Base	0.3334155549725	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
E471 Mono- and diglycerides of fatty acids Derived from: Palm (RSPO-SG) Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	0.332317670482	Brazil, Colombia Denmark Ecuador Guatemala Honduras Indonesia Ivory Coast Malaysia Papua New Guinea
Sunflower Oil Derived from: Sunflower. Non declarable carrier.	Base	0.28702	China (Not Xinjiang Region), India, United Kingdom,
Gum Arabic Derived from: Acacia Senegal	Stabilisers	0.18395340964	Chad, Niger,
Trehalose Derived from: Sugar from Beet - Non declarable carrier Cassava, Tapioca. FUNCTION Stabiliser Not declarable	Stabilisers	0.11668	China (Not Xinjiang Region), India, United States,
E163 Anthocyanin Derived from: Raphanus Sativus (Radish Extract). Classified by NATCOL as an 'Additive Colour-Natural Origin. Complies with EU regulation 1333/2008 and its implementing specifications under Commission Regulation (EU) No 231/2012, as amended. This colour is not an aluminium lake. It is a water soluble anthocyanin extract obtained directly from edible plant source.	Colours	0.0854	China (Not Xinjiang Region),
Spirulina Concentrate Derived from: Derived From: Arthrospira Platensis (a photosynthetic cyanobacterium commonly referred to as spirulina or microalgae). Classified by NATCOL as an 'Additive Colour-Natural Origin. Complies with EU regulation 1333/2008 and its implementing specifications under Commission Regulation (EU) No 231/2012, as amended. Not formulated as an aluminium lake.	Colouring foodstuff	0.0678	China (Not Xinjiang Region), India,
Dextrose Derived from: Wheat, Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).	Base	0.0574854405125	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose Derived from: Maize, Corn Syrup. Non GMO	Base	0.0574854405125	France, Hungary, Romania, Turkey,
Safflower Derived from: Carthamus Tinctorius (Safflower Extract). Classified by NATCOL as an 'Additive Colour-Natural Origin. Complies with EU regulation 1333/2008 and its implementing specifications under Commission Regulation (EU) No 231/2012, as amended.	Colouring foodstuff	0.0556	China (Not Xinjiang Region),
Spirulina Derived from: Derived From: Arthrospira Platensis (a photosynthetic cyanobacterium commonly referred to as spirulina or microalgae). Classified by NATCOL as an 'Additive Colour-Natural Origin. Complies with EU regulation 1333/2008 and its implementing specifications under Commission Regulation (EU) No 231/2012, as amended. Not formulated as an aluminium lake.	Colouring foodstuff	0.0385	China (Not Xinjiang Region),
Trisodium Citrate Derived from: Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive	Acidity Regulator	0.0113	China (Not Xinjiang Region),
Beetroot	Colours	0.00312	France,

Derived from: Beta Vulgaris (Red Beetroot), containing betanin as the principal pigment. Classified by NATCOL as an 'Additive Colour-Natural Origin. Complies with EU regulation 1333/2008 and its implementing specifications under Commission Regulation (EU) No 231/2012, as amended.			
Trisodium citrate Derived from: Corn, Potato. Non GMO. FUNCTION carrier Not declarable	Carriers	0.0007	China (Not Xinjiang Region),
Citric Acid Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	8.0E-5	Austria, France, Germany, Switzerland,

**Ingredients Declaration**

Sugar, Rice Flour, Glucose Syrup, Palm Oil, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: E414 Gum Arabic , E415 Xanthan Gum; Stabilisers: Xanthan Gum, Gum Arabic; Humectant: E422 Glycerol; Vegetable Oil, Emulsifier: E471 Mono- and diglycerides of fatty acids; Colouring foodstuff: Spirulina Concentrate, Safflower , Spirulina; Colours: E163 Anthocyanin, Beetroot; Dextrose, Fructose.

**Allergen Statement:**

No Statement Selected

Nutritional Information	
Energy KJ	1714
Energy Kcal	402.9
Fat	6.65
Fat (Saturated)	0.45
<i>of which mono-unsaturates</i>	0
<i>of which polysaturates</i>	0
Carbohydrates	82.9
Sugars	75.3
<i>of which polyols</i>	0
<i>of which starch</i>	0
Protein	0.2
Sodium	0
Salt	0
Fibre	0
Moisture	0
Ash	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 Sweetners	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 without certification	Halal	Yes without certification

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:
1704909999

Additional Information:
There is no additional information for this product

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

## 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 there under.\_\_\_\_\_