



Finish at Declaration of Control	
Finished Product Specification	
Product Code	BA104923
Product Name	Berry & Strand Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	28/09/2021
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
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OFFICE EMAIL	admin@bakeart.co.uk
OUT OF HOURS	07966 793806 (Tony Wadley, Director)
	01792 363361 (Michelle Wadley, Director)
TECHNICAL	sales1@bakeart.co.uk

Image not available.

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	58.99862	France, Germany,		
Derived from:Sugar					
BeetBeetBeet,Cane Dextrose	Base	16.74445	France Cormony		
Dexilose	Dase	10.74445	France, Germany,		
Derived from:WHEAT. On EU					
permanent allergen exemption					
list	_				
Rice Flour	Base	6.35427	Germany,		
Derived from:Rice					
Water	Base	4.1425	United Kingdom,		
Water	Daoc	7.1720	Office Ringdom,		
Derived from:Portable mains					
Glucose Syrup	Base	3.95162	France, Germany, The		
			Netherlands, United		
Derived from:WHEAT. On EU			Kingdom,		
permanent allergen exemption listWheat (not declarable)					
Maize starch	Base	2.6672	Germany, Italy, Spain, The		
			Netherlands,		
Derived from:Maize (Corn)					
Palm Oil	Base	2.51884	Indonesia, Malaysia,		
Daring d Grove Bales (BODO			Papua New Guinea,		
Derived from:Palm (RSPO - SG)			Solomon Islands,		
Vegetable Fat (Palm	Base	1.0072	Brazil, Colombia,		
Kernel, Palm Oil)			Indonesia, Malaysia, Papua		
·			New Guinea,		
Derived from:palm kernel, palm					
(RSPO-SG) Invert Sugar Syrup	Base	0.80576	The Netherlands,		
Invert Sugar Syrup	Dase	0.80376	The Netherlands,		
Derived from:Beet					
E414 Gum Arabic	Thickeners	0.33546	Sudan,		
Derived from:Vegetable -					
Stems of Acacia SenegalAcacia Senegal					
E341 (iii) Tricalcium	Anti-caking agent	0.33244	Germany,		
phosphate	7 in a canning agoni	0.00211	Johnson, T.		
['					
Derived from:Calcium					
FUNCTION anti-caking agent					
Not declarable Maltodextrin	Carriers	0.33007	China,		
Wallodextill	Odificis	0.55007	Orinia,		
Derived from:Cassava & Corn -					
Non GMO Certified IP					
Certificate No NL18/819943233.Corn - IP Cert					
No. NL18/819943233.Com - IP Cen No. NL18/819943210maize &/or					
potato FUNCTION carrier Not					
declarable					

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E415 Xanthan Gum	Thickeners	0.30216	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E415 Xanthan Gum	Stabilisers	0.24838	China,
Derived from:Xanthomonas Campestris			
E471 Mono - and	Emulsifier	0.20144	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-SG)			
E422 Glycerol	Humectant	0.20144	Germany,
Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration			
Sunflower Oil	Carriers	0.1916	China, India, United
			Kingdom,
Derived from:Sunflower			-
E163 Anthocyanins	Colours	<0.1%	China,
Derived from:Radish (Raphanus Sativus) Extraction method NOT from Lake,			
Trehalose	Stabilisers	<0.1%	China, India, United States,
Derived from:Sugar			
Radish Concentrate	Colouring foodstuff	<0.1%	Germany,
Derived from:Raphanus sativus (Radish)			
Blackcurrant Concentrate	Colouring foodstuff	<0.1%	Germany,
Derived from:Ribes Nigrum (Blackcurrant)			
Lemon Concentrate	Colouring foodstuff	<0.1%	Germany,
Derived from:Citrus Limon (Lemon)			
Coconut Oil	Base	<0.1%	Germany, Philippines,
Derived from:Coconut			
E171 Titanium dioxide	Colours	<0.1%	Germany,
Derived from:MineralsMineral Salt	Base	<0.1%	Germany,
Jan	Dase	<u.170< td=""><td>Germany,</td></u.170<>	Germany,
Derived from:SaltSodium Chloride			
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United States
Derived from:Arthrospira Platensis Algae			

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Vegetable Oil	Base <0.1%		Bangladesh, Bhutan, Brazil, India, Nepal,	
Derived from:Coconut			Pakistan, Sri Lanka,	
Flavouring Derived from:Rubus (Raspberry)	Flavouring	<0.1%	Germany,	
E330 Citric Acid	Acid	<0.1%	Germany,	
Derived from:Synthetic Safflower	Colours	<0.1%	China,	
Derived from:Carthamus Tinctorius		VO. 170	Gillia,	
E901 Beeswax Derived from: Bees	Glazing agent	<0.1%	Germany,	
Flavouring	Base	<0.1%	Germany,	
Derived from:Raspberry Fruit				
E331iii Trisodium Citrate Derived from:sodium salts from citric acid	Acidity Regulator	lity Regulator <0.1% China,		
E330 Citric acid Derived from:Synthetic	Preservatives	<0.1%	Germany,	
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	<0.1%	France,	
E904 Shellac Derived from:Lac Insects	Glazing agent	<0.1%	The Netherlands,	
E330 Citric Acid 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, Dextrose, Rice Flour, Glucose Syrup, Maize starch, Palm Oil, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Stabilisers: Xanthan Gum; Colouring foodstuff: Radish Concentrate, Blackcurrant Concentrate, Lemon Concentrate, Spirulina Concentrate; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Colours: Anthocyanin, Titanium Dioxide, Safflower, Beetroot; Coconut Oil, Sodium Chloride, Vegetable Oil, Acid: E330 Citric Acid; Glazing agent: Beeswax, Shellac; Flavouring, Preservatives: Citric acid.

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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 This product is produced in a factory that handles, milk, soya & gluten

Allergen Statement
This product may contain traces of milk, soya & gluten

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	1338.9
Energy Kcal	381.2
Fat	3.7
Fat (Saturated)	0.5
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	86.4
Sugars	76.8
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 (%)	3.14
Total Palm Kernel (%)	0.56
Total Palm Oil & Palm Kernel in product (%)	3.7

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	No
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

Suitable For:			
Nut/Seed Allergy	Yes	Lacto-Ovo Vegetarian	Yes
Sufferers			
Lactose Intolerance	No	Vegetarians	Yes
Coeliacs	No	Vegans	No
Kosher	No	Halal	No

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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