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Finished Product Specification	
Product Code	BA104942
Product Name	Easter Party Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	01/11/2021
Specification Version Number	3

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	63.22348	United Kingdom,
3			g.,
Derived from:Beet			
Rice Flour	Base	5.22974	Australia, Brazil,
			Cambodia, Egypt, Greece,
Derived from:Rice. Not from			Guyana, India, Kazakhstan,
GMO in accordance with Reg			Myanmar, Paraguay,
(EC) No 1829/2003 and (EC) No			Portugal, Puerto Rico,
1830/2003 and their			Russian Federation, Spain,
amendments Heavy metal			Thailand, Turkey,
testing carried out on this			irrialianu, rurkey,
ingredient	<u> </u>	4.5050	
Glucose Syrup	Base	4.52879	France,
Derived from:Wheat (not			
declarable)	Dana	4.05407	Indonesia Malavaia
Palm Oil	Base	4.35407	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)	Door	4.00050	Linite di Minerale ne
Water	Base	1.89053	United Kingdom,
Davis and frames Maine			
Derived from:Mains	Door	4 74404	Dro-il Colombia
Vegetable Fat (Palm	Base	1.74184	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia, Papua
			New Guinea,
Derived from:palm kernel, palm			
(RSPO-SG)	Door	4 20247	The Netherlands
Invert Sugar Syrup	Base	1.39347	The Netherlands,
Derived from:Beet			
E341 (iii) Tricalcium	Anti-caking agent	0.57552	Germany,
` '	Anti-caking agent	0.57552	Gennary,
phosphate			
Derived from:Calcium			
FUNCTION anti-caking agent			
Not declarable			
E415 Xanthan Gum	Thickeners	0.52255	Austria,
L410 Administration	THIOROTIOIS	0.02200	rastra,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	0.52255	Sudan,
			,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan Gum	Stabilisers	0.43141	China,
Derived from:Xanthomonas			
Campestris			
E422 Glycerol	Humectant	0.34837	Germany,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from			
obligatory declaration		1	

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		1	T -
E471 Mono - and	Emulsifier	0.34837	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-SG)			
Maltodextrin	Carriers	0.19658	Austria, Czech Republic,
			France, Germany, Hungary,
Derived from:maize &/or potato			Italy, Poland, Slovakia,
FUNCTION carrier Not			Spain, The Netherlands,
declarableCorn - IP Cert No.			United States,
NL18/819943210			ŕ
E162 Beetroot red	Colours	0.14232	France, Germany, Poland,
			United Kingdom,
Derived from:Beta vulgaris L.			
E422 Glycerol	Carriers	<0.1%	The Netherlands,
Derived from:Vegetable Fat			
E160c Paprika extract	Colours	<0.1%	India,
Derived from:Plant extract			
E433 Polyoxyethylene	Emulsifier	<0.1%	Austria, Belgium, Bulgaria,
sorbitan mono-oleate;			Croatia, Cyprus, Czech
Polysorbate 80			Republic, Denmark, Estonia,
			Finland, France, Germany,
Derived from:Vegetable fat			Greece, Hungary, Italy,
			Ireland, Latvia, Lithuania,
			The state of the s
			Luxembourg, Malta, The
			Netherlands, Poland,
			Portugal, Romania, Spain,
			Slovakia, Slovenia, Sweden,
E163 Anthocyanins	Colours	<0.1%	China,
Derived from:Red Cabbage			
Extraction method Aluminum			
Lake			
Sunflower Oil	Carriers	<0.1%	China, India, United
			Kingdom,
Derived from:Sunflower			
E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Derived from:Synthetic			
FUNCTION carrier Not			
declarable			
Maltodextrin	Base	<0.1%	Belgium, The Netherlands,
Derived from:Potato			
E202 Potassium sorbate	Preservatives	<0.1%	,
Derived from:Scorbic acid &			
Potassium Hydroxide. Sulphur			
dioxide & sulphites ARE NOT			
(added) at concentrations of			
more than 10mg/kg or 10mg/l			
expressed as SO2			
		1	1

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Safflower	Colours	<0.1%	China,
Derived from:Carthamus Tinctorius			
Trehalose	Stabilisers	<0.1%	China, India, United States,
Derived from:Sugar			
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United States,
Derived from:Arthrospira Platensis Algae			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn - Certified Non GMO FUNCTION acidity regulator Not declarable			
E301 Sodium ascorbate	Antioxidants	<0.1%	China,
Derived from:Sodium Salt of Ascorbic Acid			
E330 Citric Acid Derived from:maize or molasse	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia,
(beet or cane) FUNCTION			France, Germany, Hungary,
acidity regulator Not declarable			India, Indonesia, Mexico,
			Poland, Romania, Russian Federation, Slovakia, The
			Netherlands,
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
Derived from:sodium salts from citric acid			

Ingredients Declaration

Ingredients: Sugar, Rice Flour, 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: Beetroot, Paprika extract, Anthocyanin, Safflower; Preservatives: Potassium sorbate; Colouring foodstuff: Spirulina Concentrate.

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
Auditional	IIIIOHIIIauon

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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	1462.6
Energy Kcal	345.0
Fat	6.1
Fat (Saturated)	0.8
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	72.0
Sugars	65.4
of which polyols	0.0
of which starch	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.

Palm Oil Percentage	
Total Palm Oil (%)	3.63
Total Palm Kernel (%)	0.64
Total Palm Oil & Palm Kernel in product (%)	4.27

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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	Yes	Vegetarians	Yes		
Coeliacs	Yes	Vegans	Yes		
Kosher	Yes without Certification	Halal	Yes without Certification		

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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