



Finished Product Specification	
Product Code	BA104943
Product Name	Confetti Sprinkles BblY
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	19/10/2022
Specification Version Number	2

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776
Download current RSPO certificate	http://bakeart.co.uk/certificates&policies.php

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:4.5mm Case size - 5 kg

Ingredients Declaration

Ingredient Name	Function		%	Country Of Origin
Sugar	Base		73.80945	Belgium, The
				NetherlandsUnited
Derived from:Beet / Anti-				Kingdom
caking agent from plantBeet.				
Sugar not filtered with bone				
char				
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Rice Flour	Base	6.1	Australia, Brazil,
	Dage		Cambodia, Egypt, Greece,
Derived from:Rice. Not from			Guyana, India,
GMO in accordance with Reg			Kazakhstan, Myanmar,
(EC) No 1829/2003 and (EC)			
No 1830/2003 and their			Paraguay, Portugal,
amendments Heavy metal			Puerto Rico, Spain,
testing carried out on this			Thailand, Turkey,
ingredient			
Glucose Syrup	Base	5.291	France,
Derived from:Wheat (not declarable)			
Palm Oil	Base	5.08	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			
Vegetable Fat (Palm	Base	2.035	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
. ,			Papua New Guinea,
Derived from:Palm kernel			
(56%) Palm Oil (44%) RSPO-			
ŚŚŚ			
Water	Base	2.03	United Kingdom,
Invert Sugar Syrup	Base	1.628	The Netherlands,
	2000		
Derived from:Beet (Brix: 67.5 – 69.5%)			
E341 (iii) Tricalcium	Anti-caking agent	0.67155	Germany,
phosphate	5 5		, , , , , , , , , , , , , , , , , , ,
pricopriato			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
E414 Gum Arabic	Thickeners	0.6105	Sudan (Kordofan
			Region),
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.6105	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E415 Xanthan Gum	Stabilisers	0.5	China,
Derived from:Xanthomonas			
Campestris			
E422 Glycerol	Humectant	0.407	Germany,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from			
obligatory declaration			
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E471 Mono - and	Emulsifier	0.407	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO- SG)			
Maltodextrin	Carriers	0.3765	Austria, Belgium,
Derived from:Maize / potato - Non declarable CarrierCorn - SGS Non GMO Cert No. SK19/2968 - Non declarable carrier			Bulgaria, China, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany GreeceHungaryIrelandItaly LatviaLithuaniaLuxembour gMaltaPolandPortugalRom aniaSerbiaSlovakiaSloveni
			aSpainSwedenThe NetherlandsUkraineUnited
Sunflower oil	Paga	0.1397	KingdomUnited States China, India, United
Sumower on	Base	0.1397	Kingdom,
Derived from:Sunflower - Non declarable carrier			
Trehalose	Stabilisers	0.1188	China, India, United
Derived from:Beet / Cane. FUNCTION Stabiliser Not declarableSugar from Beet - Non declarable carrier			States,
Spirulina Powder	Colouring foodstuff	<0.1%	China, United States,
Derived from:Arthrospira Plantensis Algae			
Safflower	Colouring foodstuff	<0.1%	China,
Derived from:Safflower Extract (Carthamus Tinctorius).			
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United
Derived from:Arthrospira Platensis Algae			States,
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
Derived from:Corn - Non GMO Cert IP-			
QDC-201806017 - Non declarable carryover additive			
E331(iii) Trisodium citrate	Carriers	<0.1%	China,
Derived from:Sodium Salts of Citric Acid FUNCTION carrier Not declarable			
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E330 Citric Acid	Acidity Regulator	<0.1%	Austria, Belgium, Belize,
			Czech Republic, Egypt, El
Derived from:Maize /			Salvador, Ethiopia,
molasse (beet or cane) - Non			France, Germany,
declarable carryover additive			Hungary, India, Indonesia,
			Mexico, Poland, Romania,
			Slovakia, The
			Netherlands,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono and Diglycerides of Fatty Acids; Colouring foodstuff: Spirulina, Safflower, Spirulina Concentrate; Colours: Beetroot.

Allergy Information			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	Sulphur Dioxide	-
+ Product contains, +/- Pr	oduct may contain, - 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

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Nutritional Information	
Energy KJ	1704.0
Energy Kcal	402.6
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	84.1
Sugars	76.4
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.

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 (%)	6.45
Total Palm Kernel (%)	1.13
Total Palm Oil & Palm Kernel in product (%)	7.59

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

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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	Yes
Kosher	Yes without Certification	Halal	Yes without Certification

Microbiological Standards

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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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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