



Finished Product Specification	
Product Code	BA105095
Product Name	Confetti Sprinkles CY
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	22/02/2022
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	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	73.66988	Belgium, The
			Netherlands, United
Derived from:BeetBeet / Anti- caking agent from plant			Kingdom,

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Rice Flour	Base	6.09	Australia, Brazil,
			Cambodia, Egypt, Greece,
Derived from:Rice. Not from			Guyana, India,
GMO in accordance with Reg (EC) No 1829/2003 and (EC)			Kazakhstan, Myanmar,
No 1830/2003 and their			Paraguay, Portugal,
amendments Heavy metal			Puerto Rico, Russian
testing carried out on this			Federation, Spain,
ingredient			Thailand, Turkey,
Glucose Syrup	Base	5.2793	France,
Derived from:Wheat (not			
declarable) Palm Oil	Base	5.07	Indonesia, Malaysia,
	Dasc	3.07	Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			Colombia Islands,
Vegetable Fat (Palm	Base	2.0305	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
,			Papua New Guinea,
Derived from:palm kernel,			<u> </u>
palm (RSPO-SG)			
Water	Base	2.025	United Kingdom,
	<u> </u>	4.0044	T N d
Invert Sugar Syrup	Base	1.6244	The Netherlands,
Dorived from Poet			
Derived from:Beet E341 (iii) Tricalcium	Anti caking agant	0.67043	Cormony
phosphate	Anti-caking agent	0.67043	Germany,
Priospriate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
E415 Xanthan Gum	Thickeners	0.60915	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	0.60915	Sudan,
E414 Guill Alabic	THICKEHEIS	0.60915	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal			
Maltodextrin	Carriers	0.6075	Austria, China, Czech
			Republic, France,
Derived from:Maize / potato -			Germany, Hungary, Italy,
Non declarable CarrierCorn -			Poland, Slovakia, Spain,
SGS Non GMO Cert No.			The Netherlands, United
SK19/2968 - Non declarable			States
carrier	Ctabilias	0.5	
E415 Xanthan Gum	Stabilisers	0.5	China,
Derived from:Xanthomonas			
Derived from:xantnomonas Campestris			
Campesins			
	I		

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E422 Glycerol	Humectant	0.4061	Germany,
Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration			
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-	Emulsifier	0.4061	Denmark,
SG)			
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.31795	France, Germany, Poland, United Kingdom,
Safflower	Colouring foodstuff	<0.1%	China,
Derived from:Safflower Extract (Carthamus Tinctorius).			
E1520 Propan-1,2-diol; propylene glycol	Humectant	<0.1%	France, Germany, Spain, The Netherlands,
Derived from:Synthetic - Non declarable carrier			
E330 Citric Acid Derived from:Maize / molasse (beet or cane) - Non declarable carryover additive	Acidity Regulator	<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,
E300 Ascorbic Acid Derived from:Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No. CN19/10539. Non declarable carrier	Acidity Regulator	<0.1%	China,

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, Propan-1,2-diol; propylene glycol, E300 Ascorbic Acid; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colours: Beetroot; Colouring foodstuff: Safflower.

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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 conta	in, - 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

Nutritional Information	
Energy KJ	1702.0
Energy Kcal	401.8
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	84.0
Sugars	76.3
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

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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 (%)	3.13
Total Palm Kernel (%)	0.55
Total Palm Oil & Palm Kernel in product (%)	3.68

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

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

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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