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Finished Product Specification	
Product Code	BA105104
Product Name	Holiday Cheer Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	10/02/2022
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:mm Case size - 5 kg

**Ingredients Declaration** 

ingiculation			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	72.84459	Belgium, The
			Netherlands, United
Derived from:Beet			Kingdom,
			-

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Rice Flour	Base	6.02428	Australia, Brazil, Cambodia, Egypt, Greece,
Derived from:Rice. Not from			Guyana, India,
GMO in accordance with Reg			Kazakhstan, Myanmar,
(EC) No 1829/2003 and (EC)			Paraguay, Portugal,
No 1830/2003 and their			Puerto Rico, Russian
amendments Heavy metal			Federation, Spain,
testing carried out on this ingredient			Thailand, Turkey,
Glucose Syrup	Base	5.22117	France,
Derived from:Wheat (not declarable)			
Palm Oil	Base	5.02143	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO - SG)			Solomon Islands,
Water	Base	2.2956	United Kingdom,
Vegetable Fat (Palm	Base	2.00814	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
,			Papua New Guinea,
Derived from:palm kernel, palm (RSPO-SG)			
Invert Sugar Syrup	Base	1.60651	The Netherlands,
Davis and Grassa David			
Derived from:Beet Maltodextrin	Carriers	0.0005	Acception China Consult Dan
Mailodexiin	Camers	0.8225	Austria, ChinaCzech RepublicFranceGermanyHung
Derived from:Corn - IP Cert			aryltalyPolandSlovakiaSpa
No. NL18/819943210maize			inThe NetherlandsUnited
&/or potato FUNCTION carrier			States
Not declarableCassava &			States
Corn - Non GMO Certified IP			
Certificate No			
NL18/819943233.			
E341 (iii) Tricalcium	Anti-caking agent	0.66283	Germany,
phosphate			
Derived from:Calcium			
FUNCTION anti-caking agent			
Not declarable			
E414 Gum Arabic	Thickeners	0.60244	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.60244	Austria,
Dorived from Farmanta ('are			
Derived from:Fermentation with Xanthomonas campestris			
with Adminomonas campesins			
E415 Xanthan Gum	Stabilisers	0.49571	China,
Derived from:Xanthomonas			
Campestris			
Sunflower Oil	Carriers	0.49261	China, India, United
Dorived from Conflorer			Kingdom,
Derived from:Sunflower			

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		I	
E471 Mono - and	Emulsifier	0.40163	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-			
SG)			
E422 Glycerol	Humectant	0.40163	Germany,
, , , , ,			,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from			
obligatory declaration			
Trehalose	Stabilisers	0.1474	China, India, United
Tronaisco	Ctabilicoro	0.1171	States,
Dariyod from: Sugar			States,
Derived from:Sugar	Colours	0.12204	China,
E163 Anthocyanins	Colouis	0.12204	Cillia,
5 5			
Derived from:Radish			
(Raphanus Sativus) Extraction			
method NOT from Lake,			<u> </u>
Spirulina Concentrate	Colouring foodstuff	0.11636	China, India, United
			States,
Derived from:Arthrospira			
Platensis Algae			
Safflower	Colours	<0.1%	China,
Derived from:Carthamus			
Tinctorius. This is an extract			
NOT concentrate			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
Derived from:sodium salts			
from citric acid			
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.			
Benved nom.Beta valgane E.			
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, Belarus,
	resulty regulator	10.170	Belgium, Belize, Czech
Derived from:maize or			
molasse (beet or cane)			Republic, Egypt, El
FUNCTION acidity regulator			Salvador, Ethiopia,
Not declarable			France, Germany,
Not declarable			Hungary, India, Indonesia,
			Mexico, Poland, Romania,
			Russian Federation,
			Slovakia, The
			Netherlands,
			i venienanus,

## **Ingredients Declaration**

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

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Allergy Information			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	Sulphur Dioxide	-
+ Product contains, +/- P	roduct 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

Nutritional Information	
Energy KJ	1683.0
Energy Kcal	397.5
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.1
Sugars	75.4
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

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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 (%)	6.24
Total Palm Kernel (%)	1.11
Total Palm Oil & Palm Kernel in product (%)	7.36

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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