



Finished Product Specification	
Product Code	BA105107
Product Name	Snowfall Sprinkles
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	13/09/2022
Specification Version Number	7

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
OFFICE TELEPHONE	01792 293689
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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	Eunotion	0/	Country Of Origin
Ingredient Name	Function	%	Country Of Origin

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Sugar	Base	76.1079	Argentina, AustraliaAustri
-			aBarbadosBelgiumBelizeB
Derived from:Beet / Anti-			eninBrazilBulgariaColombi
caking agent from plantBeet.			aCosta
Sugar not filtered with bone			RicaCroatiaCyprusCzech
charSugar Beet / low water			* *
activity < 0.55 aWBeet,Cane			RepublicDenmarkDominic
			an RepublicEl SalvadorEst
			oniaFijiFinlandFranceGer
			manyGreeceGuadeloupeG
			uatemalaGuyanaHonduras
			HungarylrelandltalyJamaic
			aLao Peoples Democratic
			RepublicLatviaLithuaniaLu
			xembourgMalawiMaltaMoz
			ambiqueNicaraguaPanam
			aPolandPortugalReunionR
			omaniaSlovakiaSloveniaS
			outh AfricaSpainSwaziland
			SwedenThe
			NetherlandsUnited
			KingdomZambia
Rice Flour	Base	4.585	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, Spain,
amendments Heavy metal			•
testing carried out on this			Thailand, Turkey,
ingredient			
Water	Base	4.255	United Kingdom,
Derived from:Portable mains			
Glucose Syrup	Base	3.9689	France,
Dorived from Mhast /			
Derived from:Wheat (not declarable)			
Palm Oil	Base	3.8175	Indonesia, Malaysia,
raiiii Oii	Base	3.0175	· ·
Dorived frame Dales (DODG			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
Maize starch	Base	2	Germany, Italy, Spain,
INICIZE SICILII	Dase		
Dorived from Maiza (Cara)			The Netherlands,
Derived from:Maize (Corn).  Non GMO certified. Certificate			
no 291470			
Vegetable Fat (Palm	Base	1.5265	Brazil, Colombia,
	Dase	1.0200	The state of the s
Kernel, Palm Oil)			Indonesia, Malaysia,
Davis and fire see Deleg 1			Papua New Guinea,
Derived from:Palm kernel			
(56%) Palm Oil (44%) RSPO- SG			
Invert Sugar Syrup	Base	1.2212	The Netherlands,
Invert ougai Syrup	Dase	1.2212	THE INCHICHANUS,
Derived from:Beet (Brix: 67.5			
– 69.5%)			
- 09.5 %)			
		l	l .

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			<u> </u>
E341 (iii) Tricalcium	Anti-caking agent	0.504	Germany,
phosphate			
Davis and frances Calais are france			
Derived from:Calcium - from			
plant / Non declarable carryover additive.			
E415 Xanthan Gum	Thickeners	0.45795	Austria,
L-10 Adminan Guin	THOROTOIS	010100	, rastria,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	0.45795	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan Gum	Stabilisers	0.3775	China,
Derived from:Xanthomonas			
Campestris			
E422 Glycerol	Humectant	0.3053	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	Emulsifier	0.3053	Donmark
	⊏muismer	0.3033	Denmark,
Diglycerides of Fatty Acids			
Down and frame Date: (DODO)			
Derived from:Palm (RSPO-			
SG) Coconut Oil	Base	<0.1%	Germany, Philippines,
	Dase	NO. 1 /0	Jennany, Frimppines,
Derived from:Coconut, Oil			
refined			
Sunflower oil	Base	<0.1%	China, India, United
	· · · · · · · ·	1	Kingdom,
Derived from:Sunflower -			[
Non declarable carrier			
E901 Beeswax	Glazing agent	<0.1%	Germany,
			'
Derived from: Bees			
Trehalose	Stabilisers	<0.1%	China, India, United
			States,
Derived from:Sugar from			
Beet - Non declarable carrier			
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United
			States,
Derived from:Arthrospira			
Platensis Algae			
Maltodextrin	Carriers	<0.1%	Austria, Czech Republic,
			France, Germany,
Derived from:Maize / potato -			Hungary, Italy, Poland,
Non declarable Carrier			Slovakia, Spain, The
			Netherlands, United
			States,
1			1

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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			
E330 Citric Acid  Derived from:Maize / molasse (beet or cane) - Non declarable carryover additive	Acidity Regulator		Austria, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Slovakia, The Netherlands,

## **Ingredients Declaration**

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Maize starch, 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; Coconut Oil, Glazing agent: Beeswax; Colouring foodstuff: Spirulina Concentrate; Colours: Beetroot.

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	

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	1661.0
Energy Kcal	392.9
Fat	5.3
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	85.7
Sugars	78.1
of which polyols	0.0
of which starch	0.0
Protein	0.3
Sodium	0.0
Salt	0.0
Fibre	0.0
Moisture	0.0
Ash	0.0

## **Recommended Storage Conditions**

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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 (%)	4.79
Total Palm Kernel (%)	0.85
Total Palm Oil & Palm Kernel in product (%)	5.64

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	No	
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

Tariff Code
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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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