



Finished Product Specification	
Product Code	BA105195
Product Name	Leo SP-WSg
Legal Description	Sugar Sprinkles with a Metallic
	Finish
Medium	Sugar Paste
Specification Date	01/03/2022
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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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:1.9mm L:52mm B:49mm D:mm Average unit weight: 2.9 g Case size - 720 units

Ingredients Declaration

ingredients beolaration			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	72.27	Belgium, The
_			Netherlands, United
Derived from:Beet. Sugar not filtered with bone char			Kingdom,
Glucose Syrup	Base	12.87	France,
Derived from:Wheat (not declarable)			

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Vegetable Fat (Palm	Base	4.95	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
			Papua New Guinea,
Derived from:palm kernel,			
palm (RSPO-SG) Invert Sugar Syrup	Base	3.96	The Netherlands,
lilivert Sugar Syrup	Dase	3.90	The Netherlands,
Derived from:Beet			
E415 Xanthan Gum	Thickeners	1.485	Austria,
	THERETIES	11.100	, radina,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	1.485	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal E422 Glycerol	Humectant	0.99	Germany,
E422 Glycerol	Humeciani	0.99	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	0.99	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-			
SG) Ethanol	Corriere	0.40625	United Kingdom
Ethanoi	Carriers	0.40625	United Kingdom,
Derived from:Grain, Non			
declarable carrier			
Ethanol	Base	0.26675	United Kingdom,
] ,
Derived from:Wheat Grain			
E904 Shellac	Glazing agent	0.1875	Germany, United States,
Derived from:Lac (Kerria			
Lacca) - Vegetarian approved.			
Origin processing country			
USA. Registered establishment			
no.14681930996. Heat			
treatment: no formal kill,			
manufacturing process			
reduces microbial levels to an			
acceptable level	0	0.40/	D
E555 Potassium	Carriers	<0.1%	Brazil,
aluminium silicate			
Darissad frams.Miss			
Derived from:Mica E172 Iron oxides	Colours	<0.1%	Brazil,
LITZ HOH OXIGES	Colouis	NO. 1 /0	ו טומבוו,
Derived from:Mineral			
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Vegetable Oil	Base	<0.1%	Germany,
Derived from:MCT - from Coconut. refined, bleached & deodorised, Non declarable Carrier			
Water	Base	<0.1%	United Kingdom,

Ingredients Declaration

Ingredients: Sugar, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Glazing agent: Shellac; Colours: Iron oxides, Water.

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

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Nutritional Information	
Energy KJ	1650.0
Energy Kcal	389.6
Fat	5.0
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	85.7
Sugars	78.6
of which polyols	0.0
of which starch	0.0
Protein	0.0
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
Interleave	Pearlised P	365mm x	35 Micron	4.2g	15	63g
Sheets	olypropylene	480mm				
Backing	Kraft Paper	350mm x		29g	15	435g
Paper	with (MDPE)	480mm				
	Medium					
	Density					
	Polyethylene					
	coated					
Standard	Corrugated	495mm x		214g	1	214g
Pizza Box	Card - 200	405mm x				
	KRAFT	30mm				
Smaller	Cardboard	585mm x		875.3g	1	875.3g
Outer Box		405mm x				
		213mm				

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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	No
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: -

QP18023

- 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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