


|   |                                       |  |
|---|---------------------------------------|--|
|  | <b>Finished Product Specification</b> |  |
|   | Product Code                          | BA105259                               |
|   | Product Name                          | Bronze Mini 5 Star Sprinkles Glz-Veg   |
|   | Legal Description                     | Sugar Sprinkles with a Metallic Finish |
|   | Medium                                | Shaped Sugar Sprinkles – Single        |
|   | Specification Date                    | 19/10/2023                             |
|   | Specification Version Number          | 5                                      |

|                                   |   |
|-----------------------------------|---|
| RSPO Certification                | Segregated  |
| RSPO Membership Number            | 9-1583-16-000-00  |
| RSPO Certificate                  | BMT-RSPO-000776   |
| Download current RSPO certificate | <a href="http://bakeart.co.uk/certificates&amp;policies.php">http://bakeart.co.uk/certificates&amp;policies.php</a> |


|                  |   |
|------------------|---|
| SUPPLIER         | BakeArt Limited<br>Unit 18/19 Merchant Court<br>North Seaton Industrial Estate<br>Ashington<br>Northumberland<br>NE63 0YH |
| CONTACT          | Tony Wadley   |
| TELEPHONE        | 07966 793806  |
| EMAIL            | tony@bakeart.co.uk  |
| OFFICE TELEPHONE | 01792 293689  |
| OFFICE EMAIL     | admin@bakeart.co.uk   |
| OUT OF HOURS     | 07966 793806 (Tony Wadley, Director)<br>01792 363361 (Michelle Wadley, Director)  |
| TECHNICAL        | technical@bakeart.co.uk   |



Product Dimensions: H:mm L:5mm B:5mm D:mm  
Case size - 5 kg

#### Ingredients Declaration

| Ingredient Name  | Function | %        | Country Of Origin                     |
|--|----------|----------|---------------------------------------|
| Sugar<br><br>Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant | Base     | 72.17484 | Belgium, Netherlands, United Kingdom, |

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|--|-------------------|---------|--|
| Rice Flour<br><br>Derived from:Rice. Tested annually for pesticides (multiscreen), mycotoxins (aflatoxins, ochratoxin A), Heavy metals (cadmium, lead & arsenic). In accordance with EC regulations 1829/2003 & 1830/2003 does not require GMO labelling declaration | Base              | 5.978   | Portugal, Spain,   |
| Glucose Syrup<br><br>Derived from: sugar shape glucose syrup derived from Wheat (not declarable) (Brix: 82.2 – 83.2%)  | Base              | 5.17244 | France,  |
| Palm Oil<br><br>Derived from:Palm (RSPO - SG)  | Base              | 4.9784  | Indonesia, Malaysia, Papua New Guinea, Solomon Islands,  |
| Water<br><br>Derived from:local source   | Base              | 3.0442  | United Kingdom,  |
| Vegetable Fat (Palm Kernel, Palm Oil)<br><br>Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG   | Base              | 1.9894  | Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea, |
| Invert Sugar Syrup<br><br>Derived from:Beet (Brix: 67.5 – 69.5%)   | Base              | 1.59152 | Netherlands,   |
| E341 (iii) Tricalcium phosphate<br><br>Derived from:Calcium - from plant / Non declarable carryover additive.  | Anti-caking agent | 0.6568  | Germany,   |
| E555 Potassium aluminium silicate<br><br>Derived from:Mica   | Carriers          | 0.65    | Brazil, India,   |
| E414 Gum Arabic<br><br>Derived from:Vegetable - Stems of Acacia Senegal  | Thickeners        | 0.59682 | Sudan (Kordofan Region),                                 |
| E415 Xanthan Gum<br><br>Derived from:Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer  | Thickeners        | 0.59682 | Austria,   |
| E415 Xanthan Gum<br><br>Derived from:Xanthomonas Campestris  | Stabilisers       | 0.49    | China (Not Xinjiang Region),                             |

|  |               |         |   |
|--|---------------|---------|---|
| Ethanol<br><br>Derived from:Wheat Grain<br>FUNCTION Base Not<br>declarable   | Base          | 0.485   | United Kingdom,   |
| E471 Mono - and<br>Diglycerides of Fatty Acids<br><br>Derived from:Palm (RSPO-<br>SG)  | Emulsifier    | 0.39788 | Denmark,  |
| E422 Glycerol<br><br>Derived from:Rapeseed. In<br>accordance with Guideline EU<br>1829/2003 and EU 1830/2003<br>this product is free from<br>obligatory declaration. Derived<br>from vegetable fat   | Humectant     | 0.39788 | Germany,  |
| Isopropanol<br><br>Derived from:Chemical -<br>FUNCTION: carrier. Not<br>declarable due to evaporation<br>during production process &<br>application. Not detectable in<br>finished product   | Carriers      | 0.375   | Germany, Japan, The<br>Netherlands, United<br>Kingdom, United States, |
| E172 Iron oxides<br><br>Derived from:Ferric Oxide  | Colours       | 0.35    | Germany,  |
| Maize Protein<br><br>Derived from:Corn/Maize, IP<br>Certificate No US1594. Does<br>not contain GM material. Base<br>material not sourced from IP<br>source. Label as maize<br>protein/corn protein. Does not<br>require labelling under current<br>EU law  | Glazing agent | <0.1%   | United States,  |
| E422 Glycerol<br><br>Derived from:Rapeseed.<br>Supplier not part of non-GMO<br>scheme. Supplier stat: 'The<br>Glycerine supplied is not<br>produced from RM that has<br>been GM and/or has come<br>into contact/been mixed RM<br>that has been GM. The<br>product is not liable to<br>labelling under the Reg<br>(EC)1829/2003 &<br>(EC)1830/2003. It's not<br>possible to warrant the<br>product is exempt from traces<br>of GMO. This is in line with reg<br>(compare Reg (EC)<br>1829/2003, Art.12, 2; Art.24,<br>2; Art. 47).' | Carriers      | <0.1%   | Germany, The<br>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; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Colours: Iron oxides; Glazing agent: Maize Protein.

**Allergy Information**

|                    |   |                        |   |
|--------------------|---|------------------------|---|
| <b>Peanuts</b>     | - | <b>Sesame</b>          | - |
| <b>Fish</b>        | - | <b>Eggs</b>            | - |
| <b>Soya</b>        | - | <b>Milk</b>            | - |
| <b>Lupin</b>       | - | <b>Nuts</b>            | - |
| <b>Celery</b>      | - | <b>Mustard</b>         | - |
| <b>Crustaceans</b> | - | <b>Molluscs</b>        | - |
| <b>Cereals</b>     | - | <b>Sulphur Dioxide</b> | - |

+ 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  |

**Nutritional Information**

|                                  |        |
|----------------------------------|--------|
| Energy KJ                        | 1666.0 |
| Energy Kcal                      | 393.9  |
| Fat                              | 7.0    |
| Fat (Saturated)                  | 1.0    |
| <i>of which mono-unsaturates</i> | 0.0    |
| <i>of which polysaturates</i>    | 0.0    |
| Carbohydrates                    | 82.2   |
| Sugars                           | 74.7   |
| <i>of which polyols</i>          | 0.0    |
| <i>of which starch</i>           | 0.0    |
| Protein                          | 0.4    |
| <i>Sodium</i>                    | 0.0    |
| Salt                             | 0.0    |
| <i>Fibre</i>                     | 0.0    |
| <i>Moisture</i>                  | 0.0    |
| <i>Ash</i>                       | 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**

| Component  | Material  | Size                  | Guage       | Weight | Qty per pack | Total weight per pack |
|------------|-----------|-----------------------|-------------|--------|--------------|-----------------------|
| Bag - Blue | Polythene | 419mm x 686mm         | 60mu        | 31g    | 2            | 62g                   |
| Jar Box    | Cardboard | 325mm x 225mm x 125mm | Double Wall | 266g   | 1            | 266g                  |

**Palm Oil Percentage**

|   |       |
|---|-------|
| Total Palm Oil (%)                          | 12.49 |
| Total Palm Kernel (%)                       | 2.23  |
| Total Palm Oil & Palm Kernel in product (%) | 14.72 |

**M&S Approved Sites**

|                    |   |
|--------------------|---|
| Supplier           | 0 |
| Supplier Code      |   |
| Manufacturing Site |   |


**Free From:**

|                        |     |                     |     |
|------------------------|-----|---------------------|-----|
| Artificial Colours     | Yes | Artificial Flavours | Yes |
| Artificial Sweeteners  | Yes | Preservatives       | Yes |
| MonoSodiumGlutamate    | Yes | Modified Organisms  | Yes |
| Irradiated Ingredients | Yes | Hydrogenated Fats   | Yes |

**Suitable For:**

|                            |                           |                      |                           |
|----------------------------|---------------------------|----------------------|---------------------------|
| Nut/Seed Allergy Sufferers | Yes                       | Lacto-Ovo Vegetarian | Yes                       |
| Lactose Intolerance        | Yes                       | Vegetarians          | Yes                       |
| Coeliacs                   | Yes                       | Vegans               | Yes                       |
| Kosher                     | Yes without Certification | Halal                | Yes without Certification |

**Microbiological Standards**

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| Microorganism         | Typical      | Maximum      | Units | Method       | Frequency |
|-----------------------|--------------|--------------|-------|--------------|-----------|
| TVC                   | 10,000       | 50,000       | 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    |
| 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: -

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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