



Finished Product Specification	
Product Code	BA105330
Product Name	Jolly Holi Jamboree Sprinkles
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	17/08/2022
Specification Version Number	2

SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
	Ashington
	Northumberland
	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)
	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

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	73.11355	Belgium, The
			Netherlands, United
Derived from:Beet. Sugar not			Kingdom,
filtered with bone charBeet /			
Anti-caking agent from plant			
Rice Flour	Base	6.04334	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			
ingredient			

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F400 OL	IIt	0.40040		
E422 Glycerol	Humectant	0.40313	Germany,	
Dorived from Banasad In				
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	0.40313	Denmark,	
Diglycerides of Fatty Acids				
Derived from:Palm (RSPO-				
SG)	_			
Sunflower oil	Base	0.38308	China, India, United	
			Kingdom,	
Derived from:Sunflower -				
Non declarable carrier E163 Anthocyanins	Colours	0.14232	China,	
L 103 AHIHOUyaHIHS	Colouis	0.14202	Orima,	
Derived from:Radish Extract				
(Raphanus Sativus) Extraction				
method NOT from Lake,				
Trehalose	Stabilisers	0.11462	China, India, United	
			States,	
Derived from:Sugar from				
Beet - Non declarable carrier				
Safflower	Colouring foodstuff	<0.1%	China,	
5 6				
Derived from:Safflower Extract (Carthamus				
Tinctorius).				
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United	
			States,	
Derived from:Arthrospira			,	
Platensis Algae				
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,	
Derived from:Corn - Non				
GMO Cert IP-				
QDC-201806017 - Non declarable carryover additive				
E162 Beetroot red	Colours	<0.1%	France,	
2.02.000.000.100	Ocionio	30.170	1 141100,	
Derived from:Beta vulgaris L.				
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, Belgium, Belize,	
			Czech Republic, Egypt, El	
Derived from:Maize /			Salvador, Ethiopia,	
molasse (beet or cane) - Non			France, Germany,	
declarable carryover additive			Hungary, India, Indonesia,	
			Mexico, Poland, Romania,	
			Slovakia, The	
			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; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colouring foodstuff: Safflower, Spirulina Concentrate; Colours: Anthocyanin, Beetroot.

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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 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	1687.0
Energy Kcal	398.8
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.4
Sugars	75.7
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 (%)	6.32
Total Palm Kernel (%)	1.12
Total Palm Oil & Palm Kernel in product (%)	7.45

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

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

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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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