



Finished Product Specification	
Product Code	BA105342
Product Name	Happy Holiday Sprinkles
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	02/02/2023
Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776
Download current RSPO certificate	http://bakeart.co.uk/certificates&policies.php

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 Derived from:Sugar Beet / Non declarableBeet. Sugar not filtered with bone charBeet / Anti-caking agent from plant			73.36213	Belgium, GermanyThe NetherlandsUnited Kingdom
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Rice Flour	Base	6.07326	Australia, Brazil, Cambodia, Egypt, Greece,
Derived from:Rice. Produced in accordance with Reg (EC)			Guyana, India, Kazakhstan, Myanmar,
No 1829/2003 & (EC) No			Paraguay, Portugal,
1830/2003 & their amendments, Foodchain ID			Puerto Rico, Spain,
Non GMO Cert No. 2459513			Thailand, Turkey,
UK1673-02. Tested for			
Pesticides (Multiscreen),			
Mycotoxins (Aflatoxins, Ochratoxin A), Heavy Metals			
(Cadmium, Lead & Arsenic).			
Supplier tests on intake, then			
every 2 years. Glucose Syrup	Base	5.38402	France, Spain
		0.00402	
Derived from:Wheat (not			
declarable) Brix: 82.2 – 83.2Maize - SGS Non GMO			
Cert: NL18/819943203			
Palm Oil	Base	5.05994	Indonesia, Malaysia,
Derived from:Palm (RSPO -			Papua New Guinea, Solomon Islands,
SG)			Solomon Islands,
Water	Base	2.43078	United Kingdom,
Derived from:local source -			
mineral / Non declarable	5	0.000.40	
Vegetable Fat (Palm	Base	2.02248	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia, Papua New Guinea,
Derived from:Palm kernel			
(56%) Palm Oil (44%) RSPO-			
SG Invert Sugar Syrup	Base	1.61798	The Netherlands,
invent ougar oyrup	Dase	1.01730	The Nethenands,
Derived from:Beet (Brix: 67.5 – 69.5%)			
E341 (iii) Tricalcium	Anti-caking agent	0.66749	Germany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
E414 Gum Arabic	Thickeners	0.60674	Sudan (Kordofan Region),
Derived from:Vegetable -			
Stems of Acacia Senegal	Thislasses	0.00074	
E415 Xanthan Gum	Thickeners	0.60674	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E415 Xanthan Gum	Stabilisers	0.5	China,
Derived from:Xanthomonas			
Campestris			
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E422 Glycerol	Humectant	0.4045	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	0.4045	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-			
SG) E150a Plain caramel	Colours	0.37675	Spain,
	Colouis	0.37073	Spain,
Derived from:Sucrose			
Maltodextrin	Carriers	0.19153	China, SpainThe
	Carriero		Netherlands
Derived from:Vegetable			Nothenando
(potato), None declarable			
carrier serves no function in			
finished productMaize - SGS			
Non GMO Cert:			
NL18/819943203 / Non			
declarable carrier, serves no			
function in finished			
productCassava & Corn - Non			
GMO In accordance with (EC)			
No 1829/2003 and (EC) No			
1830/2003, Non declarable carrier, serves no function in			
finished product			
E163 Anthocyanins	Colours	0.14219	China,
			• • • • • • • • • • • • • • • • • • •
Derived from:Radish Extract			
(Raphanus Sativus) Extraction			
method NOT from Lake,			
E162 Beetroot red	Colours	0.10154	France, Germany,
			Poland, United Kingdom,
Derived from:Beta vulgaris L.			_
E1520 Propan-1,2-diol;	Humectant	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Derived from:Synthetic - Non			
declarable carrier			
E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate			
Derived from:Corn (maize) -			
Non GMO in accordance with			
Reg (EC) No 1829/2003 and			
(EC) No 1830/2003 and their amendments, Non declarable			
carryover additive			
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal -			
Dunaliella salina (CAS No.			
7235-40-7)			
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E300 Ascorbic Acid Derived from:Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No. CN19/10539. Non declarable carrier	Acidity Regulator	<0.1%	China,
Sunflower oil Derived from:Sunflower seeds, None declarable carrier		<0.1%	United Kingdom,
E300 Ascorbic acid Derived from:Corn (maize) - Non GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and amendments, None declarable carryover additive		<0.1%	China,
E307 Alpha-tocopherol Derived from:Synthetic, None declarable carryover additive	Antioxidants	<0.1%	Germany,
E202 Potassium sorbate Derived from:Synthetic, None declarable carryover additive	Preservatives	<0.1%	Germany,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Colours: Plain Caramel, Anthocyanin, Beetroot, Carotenes; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids.

Allergy Information			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	Sulphur Dioxide	-
+ Product contains, +/- Pr	oduct may contain, - Does	not contain	

Additional Information

Allergen Statement

This product is free from allergens

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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	1696.0
Energy Kcal	400.6
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.8
Sugars	76.0
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

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				

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Palm Oil Percentage	
Total Palm Oil (%)	6.36
Total Palm Kernel (%)	1.13
Total Palm Oil & Palm Kernel in product (%)	7.48

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	No
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

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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