	Finished Product Specification	
	Product Code	BA105421
	Product Name	Orange Carrot Sprinkles - CP
	Legal Description	Sugar Sprinkles
	Medium	Shaped Sugar Sprinkles – Single
	Specification Date	22/11/2022
	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
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TECHNICAL	technical@bakeart.co.uk



Product Dimensions: H:mm L:mm B:mm D:2mm
Case size - 5 kg

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plantBeet - Non declarable carrier	Base	73.675	Belgium, Finland, Germany, The NetherlandsUnited Kingdom

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Rice Flour Derived from:Rice. Not from GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and their amendments Heavy metal testing carried out on this ingredient	Base	6.1	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Spain, Thailand, Turkey,
Glucose Syrup Derived from:Wheat (not declarable)	Base	5.278	France,
Palm Oil Derived from:Palm (RSPO - SG)	Base	5.07	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	2.03	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Water	Base	2.03	United Kingdom,
Invert Sugar Syrup Derived from:Beet (Brix: 67.5 – 69.5%)	Base	1.624	The Netherlands,
E341 (iii) Tricalcium phosphate Derived from:Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.6702	Germany,
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.609	Sudan (Kordofan Region),
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.609	Austria,
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	0.5	China,
E422 Glycerol Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration	Humectant	0.406	Germany,

E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG)	Emulsifier	0.406	Denmark,
Maltodextrin Derived from:Potato - Non declarable carrier serves no function in finished product	Base	0.306	The Netherlands,
E414 Gum arabic Derived from:Maize / Non declarable carrier	Stabilisers	0.238	United States,
Maltodextrin Derived from:Maize / potato - Non declarable carrier, serves no function in finished product	Carriers	0.204	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.1326	France,
Sunflower oil Derived from:Sunflower - Non declarable carrier	Base	<0.1%	United Kingdom,
E160a Carotenes Derived from:Dunaliella Salina (Algal)	Colours	<0.1%	Australia,
E307 Alpha-tocopherol Derived from:Synthetic	Antioxidants	<0.1%	Germany,
Glycerine Derived from:Rapeseed	Base	<0.1%	Ireland,
E300 Ascorbic acid Derived from:Maize - Non declarable carrier / Non GMO in accordance with Reg (EC) No 1829/2003 & (EC) No 1830/2003 inc amendments	Antioxidants	<0.1%	China,
E330 Citric Acid Derived from:Maize / molasse (beet or cane) - Non declarable carryover additive	Acidity Regulator	<0.1%	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, 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; Colours: Beetroot, Carotenes.

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	1706.0
Energy Kcal	403.1
Fat	7.1
Fat (Saturated)	1.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	84.3
Sugars	76.3
<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
Blue plastic bags	Polythene	419 x 686mm		31.4g	2	62.8g
Sprinkle Box	Double Walled Cardboard	325mm x 225mm x 125mm		266.8g	1	266.8g

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 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

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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