



Finished Product Specification	
Product Code	BA105430
Product Name	Jingle Berry Sprinkles-RFA
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	18/08/2022
Specification Version Number	1

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 - 0.5 kg

**Ingredients Declaration** 

ingredients Declaration			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	72.63806	Belgium, The
-			Netherlands, United
Derived from:Beet. Sugar not			Kingdom,
filtered with bone charBeet /			
Anti-caking agent from plant			
Rice Flour	Base	6.01	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			Thailand, Turkey,
testing carried out on this			Trialiaria, Tarkey,
ingredient			

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Glucose Syrup	Base	5.287	France, Spain
Derived from:Wheat (not			
declarable)Maize - SGS Non			
GMO Cert: NL18/819943203			
Palm Oil	Base	5.0075	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO - SG)			Solomon Islands,
Water	Base	2.255	United Kingdom,
Vegetable Fat (Palm	Base	2.0025	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
Danis and format Dalay Issue of			Papua New Guinea,
Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-			
SG			
Invert Sugar Syrup	Base	1.602	The Netherlands,
Derived from:Beet (Brix: 67.5			
- 69.5%) E341 (iii) Tricalcium	Anti-caking agent	0.66094	Germany,
phosphate	Anti-caking agent	0.00094	Germany,
priospriate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.	This land one	0.00075	Avatria
E415 Xanthan Gum	Thickeners	0.60075	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	0.60075	Sudan,
E414 Guill Alabic	THICKEHEIS	0.60075	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal			
Maltodextrin	Carriers	0.5755	Austria, BelgiumBulgaria
D : 1/ M : 000			ChinaCroatiaCyprusCzech
Derived from:Maize - SGS Non GMO Cert:			RepublicDenmarkEstoniaF
NL18/819943203Cassava &			inlandFranceGermanyGre
Corn - Non GMO Cert No			eceHungaryIrelandItalyLat viaLithuaniaLuxembourgM
NL19/819943500 - Non			altaPolandPortugalRomani
declarable carrierCorn - SGS			aSerbiaSlovakiaSloveniaS
Non GMO Cert No. SK19/2968 - Non declarable			painSwedenThe
carrierMaize / potato - Non			NetherlandsUkraineUnited
declarable Carrier			KingdomUnited States
E415 Xanthan Gum	Stabilisers	0.495	China,
Dank and frame West these			
Derived from:Xanthomonas Campestris			
Fat Reduced Cocoa	Colours	0.4625	Cameroon, Ghana, Ivory
Powder			Coast, Nigeria,
Derived from:Theobroma			
Cocoa (Cocoa Beans). UTZ			
Certified. ID CO1000000010.			

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		1	
E422 Glycerol	Humectant	0.4005	Germany,
Dorived from Panagad 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	0.4005	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-			
SG)			
Sunflower oil	Base	0.28734	China, India, United
			Kingdom,
Derived from:Sunflower -			
Non declarable carrier E150a Plain caramel	Calarina	0.0445	Cnain
E 150a Plain caramei	Colours	0.2415	Spain,
Derived from:Sucrose			
E163 Anthocyanins	Colours	0.1555	China,
Derived from:Red Cabbage -			
Extraction from Aluminium			
LakeRadish Extract (Raphanus Sativus) Extraction			
method NOT from Lake,			
Trehalose	Stabilisers	<0.1%	China, India, United
			States,
Derived from:Sugar from			
Beet - Non declarable carrier	O al a comina acta a al atout	0.40/	Obine India Haited
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United States,
Derived from:Arthrospira			States,
Platensis Algae			
Safflower	Colouring foodstuff	<0.1%	China,
Derived from:Safflower			
Extract (Carthamus Tinctorius).			
E162 Beetroot red	Colours	<0.1%	France, Germany,
			Poland, United Kingdom,
Derived from:Beta vulgaris L.			
		0.404	
Maltodextrin	Base	<0.1%	Belgium, The
Derived from Potato Non			ivetneriands,
E202 Potassium sorbate	Preservatives	<0.1%	China,
Derived from:Sorbic Acid &			
more than 10mg/kg - Non			
declarable carrier			
Derived from:Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of more than 10mg/kg - Non	Preservatives	<0.1%	Netherlands, China,

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E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
Derived from:Corn - Non GMO Cert IP- QDC-201806017 - Non declarable carryover additive			
E1520 Propan-1,2-diol;	Humectant	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Derived from:Synthetic - Non declarable carrier			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No. CN19/10539. Non declarable carrier			
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: Xanthan Gum, Gum Arabic; Colours: Fat Reduced Cocoa Powder, Plain Caramel, Anthocyanin, Beetroot; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colouring foodstuff: Spirulina Concentrate, Safflower.

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 S	tatement
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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	1685.0
Energy Kcal	398.3
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	82.7
Sugars	75.1
of which polyols	0.0
of which starch	0.0
Protein	0.5
Sodium	0.0
Salt	0.0
Fibre	0.2
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.

Palm Oil Percentage	
Total Palm Oil (%)	6.25
Total Palm Kernel (%)	1.12
Total Palm Oil & Palm Kernel in product (%)	7.37

M&S Approved Sites	
Supplier	F. Faigeson
Supplier Code	D158461
Manufacturing Site	F. Faiges, Spain

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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
17 04 90 99 91

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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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