	Finished Product Specification	
	Product Code	BA105459
	Product Name	Kaleidoscope Sprinkles
	Legal Description	Sugar Sprinkles
	Medium	Sugar Sprinkles
	Specification Date	21/07/2022
	Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776


SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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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 Case size - 0 units

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin

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Sugar Derived from:Beet / Anti-caking agent from plantBeet. Sugar not filtered with bone charBeetSugar Beet	Base	78.98428	Austria, BelgiumBulgaria CroatiaCyprusCzech RepublicDenmarkEstoniaFinlandFranceGermanyGreeceHungaryIrelandItalyLatviaLithuaniaLuxembourgMaltaPolandPortugalRomaniaSlovakiaSloveniaSpainSwedenThe NetherlandsUnited Kingdom
Dextrose Derived from:WHEAT. On EU permanent allergen exemption list	Base	5.90625	France, Germany,
Glucose Syrup Derived from:Wheat (not declarable)WHEAT. On EU permanent allergen exemption listWHEATWheat, Maize	Base	3.94743	Austria, BelgiumBulgaria CroatiaCyprusCzech RepublicDenmarkEstoniaFinlandFranceGermanyGreeceHungaryIrelandItalyLatviaLithuaniaLuxembourgMaltaPolandPortugalRomaniaSlovakiaSloveniaSpainSwedenThe NetherlandsUnited Kingdom
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 ingredientRice	Base	3.46938	Australia, Brazil, Cambodia, Egypt, Germany, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Spain, Thailand, Turkey
Palm Oil Derived from:Palm (RSPO - SG)	Base	1.90063	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Wheat Starch Derived from:Wheat Grain	Base	1.5	,
Water Derived from:Mains - Non declarable	Base	0.76213	United Kingdom,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	0.76103	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup Derived from:Beet (Brix: 67.5 – 69.5%)	Base	0.60883	The Netherlands,

E341 (iii) Tricalcium phosphate Derived from:Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.25115	Germany,
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia SenegalAcacia Senegal	Thickeners	0.24081	Germany, Sudan
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.22831	Austria,
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	0.1875	China,
Maltodextrin Derived from:Maize / potato - Non declarable CarrierCorn - SGS Non GMO Cert No. SK19/2968 - Non declarable carrierCassava & Corn - Non GMO Cert No NL19/819943500 - Non declarable carrier	Carriers	0.18038	Austria, Belgium, Bulgaria, China, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany GreeceHungaryIrelandItaly LatviaLithuaniaLuxembourgMaltaPolandPortugalRomaniaSerbiaSlovakiaSloveniaSpainSwedenThe NetherlandsUkraineUnited KingdomUnited States
E124 Ponceau 4R; Cochineal Red A Derived from:Coal Tar	Colours	0.16	,
E422 Glycerol Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration	Humectant	0.15221	Germany,
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG)	Emulsifier	0.15221	Denmark,
E104 Quinoline yellow Derived from:Coal Tar	Colours	<0.1%	,
E110 Sunset Yellow FCF; Orange Yellow S Derived from:Coal Tar	Colours	<0.1%	,
E901 Beeswax	Glazing agent	<0.1%	,

E163 Anthocyanins Derived from:Red Cabbage - Extraction from Aluminium LakeRadish Extract (Raphanus Sativus) Extraction method NOT from Lake,	Colours	<0.1%	China,
Sunflower oil Derived from:Sunflower - Non declarable carrier	Base	<0.1%	China, India, United Kingdom,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	<0.1%	France, GermanyPolandUnited Kingdom
E422 Glycerol Derived from:Vegetable Fat - Non declarable carrier	Carriers	<0.1%	The Netherlands,
Radish Concentrate Derived from:Raphanus sativus (Radish)	Colouring foodstuff	<0.1%	Germany,
Blackcurrant Concentrate Derived from:Ribes Nigrum (Blackcurrant)	Colouring foodstuff	<0.1%	Germany,
Lemon Concentrate Derived from:Citrus Limon (Lemon)	Colouring foodstuff	<0.1%	Germany,
E160c Paprika extract Derived from:Plant extract - Capsicum Annum L.	Colours	<0.1%	India,
E433 Polyoxyethylene sorbitan mono-oleate; Polysorbate 80 Derived from:Vegetable Fat - Non declarable carrier	Emulsifier	<0.1%	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands,
Trehalose Derived from:Beet / Cane. FUNCTION Stabiliser Not declarableSugar from Beet - Non declarable carrier	Stabilisers	<0.1%	China, India, United States,
Safflower Derived from:Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	<0.1%	China,

E171 Titanium dioxide Derived from:MineralMinerals	Colours	<0.1%	Germany,
Salt Derived from:Sodium ChlorideSalt	Base	<0.1%	Germany,
Flavouring Derived from:Rubus (Raspberry)	Flavouring	<0.1%	Germany,
E330 Citric Acid Derived from:Synthetic	Acid	<0.1%	Germany,
Spirulina Powder Derived from:Arthrospira Plantensis Algae	Colouring foodstuff	<0.1%	China, United States,
Spirulina Concentrate Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China, India, United States,
Maltodextrin Derived from:Potato - Non declarable carrier	Base	<0.1%	Belgium, The Netherlands,
E202 Potassium sorbate Derived from:Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of more than 10mg/kg - Non declarable carrier	Preservatives	<0.1%	China,
E904 Shellac Derived from:Lac Insects	Glazing agent	<0.1%	The Netherlands,
E120 Carmine Derived from:insect Dachylopus coccus	Colours	<0.1%	Germany,
E330 Citric acid Derived from:Synthetic	Preservatives	<0.1%	Germany,
Flavouring Derived from:Raspberry Fruit	Base	<0.1%	Germany,
Vegetable Oil Derived from:Coconut	Base	<0.1%	Bangladesh, Bhutan, Brazil, India, Nepal, Pakistan, Sri Lanka,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic - Non declarable carrier	Humectant	<0.1%	France, Germany, Spain, The Netherlands,

E331iii Trisodium Citrate Derived from: Corn - Non GMO Cert IP- QDC-201806017 - Non declarable carryover additive	Acidity Regulator	<0.1%	China,
E301 Sodium ascorbate Derived from: Sodium Salt of Ascorbic Acid - Non declarable carryover additive	Antioxidants	<0.1%	China,
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,
E331(iii) Trisodium citrate Derived from: Sodium Salts of Citric Acid FUNCTION carrier Not declarable	Carriers	<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, Dextrose, Glucose Syrup, Rice Flour, Palm Oil, **Wheat** Starch (Gluten), Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Colours: Ponceau 4R; Cochineal Red A, Quinoline yellow, Sunset Yellow FCF; Orange Yellow S, Anthocyanin, Beetroot, Paprika extract, Titanium Dioxide, Carmine; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colouring foodstuff: Radish Concentrate, Blackcurrant Concentrate, Lemon Concentrate, Safflower, Spirulina, Spirulina Concentrate; Glazing agent: Beeswax, Shellac; Sodium Chloride, Acid: E330 Citric Acid; Flavouring, Preservatives: Citric acid; Vegetable Oil.


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

This product contains colours that may have an adverse effect on the attention & activity in children.

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Allergen Statement

This product contains Wheat. May contain traces of Milk, Soya & Gluten

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	1576.0
Energy Kcal	394.8
Fat	2.7
Fat (Saturated)	0.4
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	92.5
Sugars	86.2
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.2
<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

Palm Oil Percentage	
Total Palm Oil (%)	2
Total Palm Kernel (%)	0.35
Total Palm Oil & Palm Kernel in product (%)	2.36

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	


Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	No
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

Suitable For:			
Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarian	No
Lactose Intolerance	No	Vegetarians	No
Coeliacs	No	Vegans	No
Kosher	No	Halal	No

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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