

Rake	Finished Product Specification		
	Product Code	BA105497	
	Product Name	Tahiti Tropical Sprinkles	
	Legal Description	Sugar Sprinkles	
ARTISTRY IN THE BAKING	Medium	Shaped Sugar Sprinkles – Mixed	
	Specification Date	26/07/2022	
	Specification Version Number	1	

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

### **Ingredients Declaration**

Number QP18023

1

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	73.05865	Belgium, The
			Netherlands, United
Derived from:Beet. Sugar not			Kingdom,
filtered with bone charBeet /			
Anti-caking agent from plant	1		
Rice Flour	Base	6.038	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			
Document	Issue Date	Written By	Authorised By

26/07/2022

L.Lisle

Page 1/6

L. Lunt



Glucose Syrup	Base	5.23588	France,
Derived from:Wheat (not declarable)			
Palm Oil	Base	5.03	Indonesia, Malaysia, Papua New Guinea,
Derived from:Palm (RSPO - SG)			Solomon Islands,
Water	Base	2.0168	United Kingdom,
Derived from:Mains - Non declarable			
Vegetable Fat (Palm Kernel, Palm Oil)	Base	2.0138	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Derived from:Palm kernel (56%) Palm Oil (44%) RSPO- SG			
Invert Sugar Syrup	Base	1.61104	The Netherlands,
Derived from:Beet (Brix: 67.5 – 69.5%)			
Maltodextrin Derived from:Corn - SGS Non GMO Cert No. SK19/2968 - Non declarable carrierMaize / potato - Non declarable Carrier E341 (iii) Tricalcium phosphate	Carriers Anti-caking agent	0.9624	Austria, Belgium, Bulgaria, China, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, The Netherlands, Ukraine, United Kingdom, United States Germany,
Derived from:Calcium - from plant / Non declarable carryover additive.			
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.60414	Austria,
E414 Gum Arabic	Thickeners	0.60414	Sudan,
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	0.498	China,
Document Number	Issue Date	Written By	Authorised By

1

Number QP18023

Date 26/07/2022

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Page 2/6

L.Lisle



E422 Glycerol	Humectant	0.40276	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 Diglycerides of Fatty Acids	Emulsifier	0.40276	Denmark,
Derived from:Palm (RSPO- SG)			
Sunflower oil Derived from:Sunflower - Non declarable carrier	Base	0.26543	China, India, United Kingdom,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.1303	France, GermanyPolandUnited Kingdom
Safflower Derived from:Safflower Extract (Carthamus Tinctorius).		<0.1%	China,
Trehalose Derived from:Sugar from Beet - Non declarable carrier	Stabilisers	<0.1%	China, India, United States,
E422 Glycerol Derived from:Vegetable Fat - Non declarable carrier	Carriers	<0.1%	The Netherlands,
Spirulina Concentrate Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China, India, United States,
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,
E160c Paprika extract Derived from:Plant extract - Capsicum Annum L.	Colours	<0.1%	India,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic - Non declarable carrier	Humectant	<0.1%	France, Germany, Spain, The Netherlands,
Document Number	Issue Date	Written By	Authorised By

Document Number QP18023

1

26/07/2022

Written By L.Lisle

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Page 3/6



E331iii Trisodium Citrate Derived from:Corn - Non GMO Cert IP- QDC-201806017 - Non declarable carryover additive		<0.1%	China,
E301 Sodium ascorbate Derived from:Sodium Salt of Ascorbic Acid - Non declarable carryover additive		<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,
E300 Ascorbic Acid Derived from:Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No. CN19/10539. Non declarable carrier		<0.1%	China,

### **Ingredients Declaration**

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colours: Beetroot, Paprika extract; Colouring foodstuff: Safflower, Spirulina Concentrate.

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

Document Number QP18023 Issue

1

Date 26/07/2022 Written By

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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	1686.0
Energy Kcal	398.5
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

## 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.

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

Document	Issue	Date	Written By	Authorised By
Number QP18023	1	26/07/2022	L.Lisle	$\rho = \rho$

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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	

#### 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.

Document	Issue	Date	Written By	Authorised
Number				
QP18023	1	26/07/2022	L.Lisle	0 0

L. Lunt

Page 6/6