



Finished Product Specification	
Product Code	BA105647
Product Name	Egg Sprinkles CPuWY
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	11/10/2023
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
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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:8mm B:6mm D:mm Case size - 5 kg

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	73.67289	Belgium, Netherlands, United Kingdom,
Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant			

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Diag Flagg	Dana	L 0 0005	Destruct Orali
Rice Flour	Base	6.0925	Portugal, Spain,
Derived from:Rice. Tested			
anually for pesticides			
(multiscreen), mycotoxins			
(aflatoxins, ohratoxin A),			
Heavy metals (cadmium, lead			
& arsenic). In accordance with			
EC regulations 1829/2003 &			
1830/2003 does not require			
GMO labelling declaration	Daga	5.28028	France
Glucose Syrup	Base	5.20020	France,
Derived from: sugar shape			
glucose syrup derived from			
Wheat (not declarable) (Brix:			
82.2 – 83.2%)			
Palm Oil	Base	5.0725	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
Water SG)	Base	2.28	United Kingdom,
vvalei	Dase	2.20	Officed Kingdom,
Vegetable Fat (Palm	Base	2.03088	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
,			Papua New Guinea,
Derived from:Palm kernel			
(56%) Palm Oil (44%) RSPO-			
SG			
Invert Sugar Syrup	Base	1.6247	Netherlands,
Danis and fragran Danis (Drive C7.5			
Derived from:Beet (Brix: 67.5 - 69.5%)			
E341 (iii) Tricalcium	Anti-caking agent	0.67039	Germany,
phosphate	and the second of the second o		,
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
E415 Xanthan Gum	Thickeners	0.60926	Austria,
Dariyad from: Formantation			
Derived from:Fermentation with Xanthomonas campestris.			
Trade name Xanthan Gum			
FED. Manufacturer			
Jungbunzlauer			
E414 Gum Arabic	Thickeners	0.60926	Sudan (Kordofan
			Region),
Derived from:Vegetable -			
Stems of Acacia Senegal	0. 1.11	105	01. (1.1.2)
E415 Xanthan Gum	Stabilisers	0.5	China (Not Xinjiang
			Region),
Derived from:Xanthomonas			
Campestris E471 Mono - and	Emulsifier	0.40618	Denmark,
Diglycerides of Fatty Acids	LITUISITIEI	0.40010	Dominark,
Digiyoonada oi i aliy Adida			
Derived from:Palm (RSPO-			
SG)			

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E422 Glycerol	Humectant	0.40618	Germany,
Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration. Derived			
from vegetable fat		1	<u> </u>
Maltodextrin Derived from:Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMOPotato/Corn - Non declarable carrier; Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003Tapioca, Corn - SGS Non GMO Cert No. SK19/2968 - Non declarable carrier, serves no function in finished product		0.36563	, Austria, Belgium, Bulgaria, China (Not Xinjiang Region), Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden
E162 Beetroot red	Colours	0.24735	France, Germany,
Derived from:Beta vulgaris L.			Poland, United Kingdom,
E163 Anthocyanins Derived from:Red Cabbage - Extraction from Aluminium Lake	Colours	<0.1%	China (Not Xinjiang Region),
E1520 Propan-1,2-diol;	Carriers	<0.1%	, France, Germany,
propylene glycol Derived from:Synthetic.Non declarable.No function in final			Netherlands, Spain,
	Preservatives	<0.1%	China (Not Xinjiang
Derived from:Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of more than 10mg/kg - Non declarable carrier			Region),
Safflower	Colouring foodstuff	<0.1%	China (Not Xinjiang
Derived from:Safflower Extract (Carthamus Tinctorius).	<u> </u>		Region),
E300 Ascorbic acid Derived from:Maize.Non GMO IP.Supply.No function in final product chain standard SGS.Cert No CN 19/10539.Non declarable		<0.1%	China (Not Xinjiang Region),

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E330 Citric Acid	Acidity Regulator	<0.1%	Austria, France,
			Germany, Switzerland,
Derived from:Maize, Molasse			
(beet/cane) - Non declarable			
carryover additive. Non GMO			

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; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Colours: Beetroot, Anthocyanin; Colouring foodstuff: 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 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	

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Nutritional Information	
Energy KJ	1702.0
Energy Kcal	402.1
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	84.0
Sugars	76.3
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

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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
Bag - Blue - 419mm x	Polythene	419mm x 686mm	60mu	31.4g	2	62.8g
686mm		boomin				
Sprinkle	Double	325mm x		266.8g	1	266.8g
Box	Walled	225mm x				
	Cardboard	125mm				

Palm Oil Percentage	
Total Palm Oil (%)	12.75
Total Palm Kernel (%)	2.26
Total Palm Oil & Palm Kernel in product (%)	15.01

M&S Approved Sites				
Supplier	0			
Supplier Code				
Manufacturing Site				

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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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