	<b>Finished Product Specification</b>	
	Product Code	BA105713
	Product Name	Monster Halloween Sprinkles -C
	Legal Description	Sugar Sprinkles
	Medium	Shaped Sugar Sprinkles – Mixed
	Specification Date	20/12/2022
	Specification Version Number	2

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776
Download current RSPO certificate	<a href="http://bakeart.co.uk/certificates&amp;policies.php">http://bakeart.co.uk/certificates&amp;policies.php</a>


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

**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	73.25534	Belgium, Finland, Germany, The NetherlandsUnited Kingdom

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Rice Flour  Derived from:Rice. Produced in accordance with Reg (EC) No 1829/2003 & (EC) No 1830/2003 & their amendments, Foodchain ID Non GMO Cert No. 2459513 UK1673-02. Tested for Pesticides (Multiscreen), Mycotoxins (Aflatoxins, Ochratoxin A), Heavy Metals (Cadmium, Lead & Arsenic). Supplier tests on intake, then every 2 years.	Base	6.061	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Spain, Thailand, Turkey,
Glucose Syrup  Derived from:Wheat (not declarable) Brix: 82.2 – 83.2	Base	5.24665	France,
Palm Oil  Derived from:Palm (RSPO - SG)	Base	5.046	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water	Base	2.194	United Kingdom,
Vegetable Fat (Palm Kernel, Palm Oil)  Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	2.01794	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup  Derived from:Beet (Brix: 67.5 – 69.5%)	Base	1.61435	The Netherlands,
E341 (iii) Tricalcium phosphate  Derived from:Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.66678	Germany,
E415 Xanthan Gum  Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.60538	Austria,
E414 Gum Arabic  Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.60538	Sudan (Kordofan Region),
E415 Xanthan Gum  Derived from:Xanthomonas Campestris	Stabilisers	0.51	China,

Maltodextrin  Derived from:Maize / potato - Non declarable carrier, serves no function in finished product Corn - SGS Non GMO Cert No. SK19/2968 - Non declarable carrier, serves no function in finished product Potato - Non declarable carrier serves no function in finished product	Carriers	0.44535	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
E471 Mono - and Diglycerides of Fatty Acids  Derived from:Palm (RSPO-SG)	Emulsifier	0.40359	Denmark,
E422 Glycerol  Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration	Humectant	0.40359	Germany,
Sunflower oil  Derived from:Sunflower - Non declarable carrier	Base	0.24211	China, India United Kingdom
E153 Vegetable carbon  Derived from:Plant extract	Colours	0.21215	The Netherlands,
Maltodextrin  Derived from:Potato - Non declarable carrier serves no function in finished product	Base	<0.1%	The Netherlands,
E162 Beetroot red  Derived from:Beta vulgaris L.	Colours	<0.1%	France, Germany Poland United Kingdom
E414 Gum arabic  Derived from:Maize / Non declarable carrier	Stabilisers	<0.1%	United States,
Trehalose  Derived from:Sugar from Beet - Non declarable carrier	Stabilisers	<0.1%	China, India, United States,
Spirulina Concentrate  Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China, India, United States,

Safflower  Derived from:Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	<0.1%	China,
E163 Anthocyanins  Derived from:Red Cabbage - Extraction from Aluminium Lake	Colours	<0.1%	China,
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,
E160a Carotenes  Derived from:Dunaliella Salina (Algal)	Colours	<0.1%	Australia,
E331iii Trisodium Citrate  Derived from:Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive	Acidity Regulator	<0.1%	China,
E1520 Propan-1,2-diol; propylene glycol  Derived from:Synthetic - Non declarable carrier	Humectant	<0.1%	France, Germany, Spain, The Netherlands,
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/cane) - Non declarable carryover additive	Acidity Regulator	<0.1%	Austria, France, Germany, Switzerland,
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,

**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: Vegetable carbon, Beetroot, Anthocyanin, Carotenes; Colouring foodstuff: Spirulina Concentrate, Safflower.

**Allergy Information**

<b>Peanuts</b>	-	<b>Sesame</b>	-
<b>Fish</b>	-	<b>Eggs</b>	-
<b>Soya</b>	-	<b>Milk</b>	-
<b>Lupin</b>	-	<b>Nuts</b>	-
<b>Celery</b>	-	<b>Mustard</b>	-
<b>Crustaceans</b>	-	<b>Molluscs</b>	-
<b>Cereals</b>	-	<b>Sulphur Dioxide</b>	-

+ 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	1693.0
Energy Kcal	399.8
Fat	7.0
Fat (Saturated)	1.0
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	83.7
Sugars	75.9
	<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

#### Palm Oil Percentage

Total Palm Oil (%)	4.41
Total Palm Kernel (%)	0.79
Total Palm Oil & Palm Kernel in product (%)	5.19

#### 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	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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