



Finished Product Specification	
Product Code	BA105713
Product Name	Monster Halloween Sprinkles -C
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	28/07/2023
Specification Version Number	4

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	
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 - 5 kg

**Ingredients Declaration** 

Function	%	Country Of Origin
Base	73.25534	Belgium, Finland,
		Germany, The
		NetherlandsUnited
		Kingdom
	Base	Base 73.25534

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Rice Flour	Base	6.061	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			
Glucose Syrup	Base	5.24665	France,
, ,			,
Derived from:Wheat (not			
declarable) Brix: 82.2 - 83.2			
Palm Oil	Base	5.046	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			
Water	Base	2.194	United Kingdom,
		<u> </u>	<u> </u>
Vegetable Fat (Palm	Base	2.01794	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
, , , , ,			Papua New Guinea,
Derived from:Palm kernel			apaa ron Jamoa,
(56%) Palm Oil (44%) RSPO-			
SG			
Invert Sugar Syrup	Base	1.61435	The Netherlands,
Derived from:Beet (Brix: 67.5			
- 69.5%)			
E341 (iii) Tricalcium	Anti-caking agent	0.66678	Germany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
E415 Xanthan Gum	Thickeners	0.60538	Austria,
Derived from:Fermentation			
with Xanthomonas campestris.			
Trade name Xanthan Gum			
FED. Manufacturer			
Jungbunzlauer	Thistones	0.00500	Overland (Manufacture)
E414 Gum Arabic	Thickeners	0.60538	Sudan (Kordofan
Destroyl ( ) ( )			Region),
Derived from: Vegetable -			
Stems of Acacia Senegal E415 Xanthan Gum	Stabilisers	0.51	China,
L415 Adminan Gum	JIADIIISEIS	0.51	Cillia,
Dorived from Venthemana			
Derived from:Xanthomonas Campestris			
Campesins			

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Maltodextrin	Carriers	0.44535	Austria, Belgium, Bulgaria, China, Croatia,
Derived from:Maize / potato -			Cyprus, Czech Republic,
Non declarable carrier, serves			Denmark, Estonia,
no function in finished			Finland, France, Germany,
productCorn - SGS Non GMO			Greece, Hungary, Ireland,
Cert No. SK19/2968 - Non			Italy, Latvia, Lithuania,
declarable carrier, serves no			-
function in finished			Luxembourg, Malta,
productPotato/Corn - Non			Poland, Portugal,
declarable carrier; Non GMO			Romania, Serbia,
In accordance with (EC) No			Slovakia, Slovenia, Spain,
1829/2003 and (EC) No			SwedenThe
1830/2003			NetherlandsUkraineUnited
			Kingdom
E471 Mono - and	Emulsifier	0.40359	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-			
SG)			
E422 Glycerol	Humectant	0.40359	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			
Sunflower oil	Base	0.24211	China, IndiaUnited
			Kingdom
Derived from:Sunflower -			
Non declarable carrier			
E153 Vegetable carbon	Colours	0.21215	The Netherlands,
Derived from:Plant extract	Dana	0.40/	The Nieth orders do
Maltodextrin	Base	<0.1%	The Netherlands,
Derived from:Potato - Non			
declarable carrier serves no			
function in finished product.			
Non GMO in accordance with Reg (EC) No 1829/2003 &			
(EC) No 1830/2003 &			
amendments			
E162 Beetroot red	Colours	<0.1%	France,
2102 20011001100	Colodio	10.170	GermanyPolandUnited
Derived from:Beta vulgaris L.			Kingdom
2011104 Homi. Bota Valgario L.			i migaom
E414 Gum arabic	Stabilisers	<0.1%	United States,
	· · · · · · · · · ·		
Derived from:Maize. Non			
declarable carrier. Non GMO			
in accordance with Reg (EC)			
No 1829/2003 & (EC) No			
1830/2003 & amendments			
Trehalose	Stabilisers	<0.1%	China, India, United
			States,
Derived from:Sugar from			
Beet - Non declarable carrier			

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Colouring foodstuff		i i nina ingia lihitad
9	<0.1%	China, India, United States,
		otatos,
Colouring foodstuff	<0.1%	China,
Colours	<0.1%	China,
Preservatives	<0.1%	China,
Colours	<0.1%	Australia,
Acidity Regulator	<0.1%	China,
Humectant	<0.1%	France, Germany, Spain, The Netherlands,
		The Heatienande,
Antioxidants	<0.1%	Germany,
Base	<0.1%	Ireland,
Antiovidente	-0.10/	China
Antioxidants	<b>CU. 170</b>	China,
	Colours  Colours  Preservatives  Colours  Acidity Regulator  Humectant  Antioxidants  Base  Antioxidants	Colouring foodstuff < 0.1%  Colours < 0.1%  Preservatives < 0.1%  Colours < 0.1%  Acidity Regulator < 0.1%  Humectant < 0.1%  Antioxidants < 0.1%  Antioxidants < 0.1%

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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			
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			

## **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			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	Sulphur Dioxide	-
+ Product contains, +/- Product may contain, - Does not contain			

A .1.11(C 1.1 ( (		
Additional Information		
i e		

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	1693.0
Energy Kcal	399.8
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.7
Sugars	75.9
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.

Packaging						
	Material	Size	Guage	Weight	Qty per	Total weight
Component					pack	per pack
Blue plastic	Polythene	419 x		31.4g	2	62.8g
bags		686mm				
Sprinkle	Double	325mm x		266.8g	1	266.8g
Box	Walled	225mm x				
	Cardboard	125mm				

Palm Oil Percentage	
Total Palm Oil (%)	10.74
Total Palm Kernel (%)	1.92
Total Palm Oil & Palm Kernel in product (%)	12.66

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	
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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