



Finished Product Specification	
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Product Code	BA105728
Product Name	Witches Broth Sprinkles -NVC-RFA
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	05/09/2022
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
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

Ingredient Name	Function	%	Country Of Origin

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Sugar Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from		59.95286	Austria, Belgium, Bulgaria, CroatiaCyprusCzech Repu blicDenmarkEstoniaFinlan dFranceGermanyGreeceH
plantSugar Beet / Non declarableSugar Beet			ungaryIrelandItalyLatviaLit huaniaLuxembourgMaltaP olandPortugalRomaniaSlo vakiaSloveniaSpainSwede nThe NetherlandsUnited
Rice Flour	Base	2.9375	Kingdom Australia, Brazil,
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		2.0070	Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Spain, Thailand, Turkey,
ingredient Glucose Syrup	Base	2.53988	France,
Derived from:Wheat (not declarable)			
Palm Oil	Base	2.4425	Indonesia, Malaysia, Papua New Guinea,
Derived from:Palm (RSPO - SG)			Solomon Islands,
Water	Base	1.4338	United Kingdom,
Derived from:local source - mineral / Non declarable			
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:Palm kernel	Base	0.97688	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
(56%) Palm Oil (44%) RSPO- SG			
E163 Anthocyanins	Colours	0.78625	China,
Derived from:Red Cabbage - Extraction from Aluminium LakeRadish			
Invert Sugar Syrup	Base	0.7815	The Netherlands,
Derived from:Beet (Brix: 67.5 - 69.5%)			
Fat Reduced Cocoa Powder	Colours	0.375	Cameroon, Ghana, Ivory Coast, Nigeria,
Derived from:Theobroma Cocoa (Cocoa Beans). UTZ Certified. ID CO1000000010.			

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E341 (iii) Tricalcium	Anti-caking agent	0.32261	Germany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
E202 Potassium sorbate	Preservatives	0.29453	China, Germany
Damina d francis O 11 A 110			
Derived from:Sorbic Acid & Potassium Hydroxide. Sulphur			
dioxide & Sulphites ARE NOT			
(added) at concentrations of			
more than 10mg/kg - Non			
declarable carrier Synthetic, None declarable carryover			
additive			
Maltodextrin	Base	0.29313	Belgium, The
			Netherlands,
Derived from:Potato - Non			
declarable carrier E414 Gum Arabic	Thickeners	0.29306	Sudan,
L414 Odili Alabic	THICKEHEIS	0.29300	Gudan,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.29306	Austria,
Derived from: Earmontation			
Derived from:Fermentation with Xanthomonas campestris			
Ethanol	Base	0.2425	United Kingdom,
Derived from:Wheat Grain FUNCTION Base Not			
declarable			
E415 Xanthan Gum	Stabilisers	0.24	China,
Derived from:Xanthomonas			
Campestris Maltodextrin	Carriers	0.207	Austria, China, Czech
IVIAILUUGALIIII	Callicia		Republic, France,
Derived from:Maize / potato -			Germany, Hungary, Italy,
Non declarable			Poland, Slovakia, Spain,
CarrierVegetable (potato),			The Netherlands, United
None declarable carrierWheat			States
 Non declarable exempt as listed in Annex II to Reg No. 			
1169/2011			
E422 Glycerol	Humectant	0.19538	Germany,
Derived from:Rapeseed. In accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from			
obligatory declaration		0.40500	
E471 Mono - and	Emulsifier	0.19538	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-			
SG)			

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E162 Beetroot red	Colours	0.1092	France,
Derived from:Beta vulgaris L.			
E1450 Starch sodium octenyl succinate	Carriers	<0.1%	United States,
Derived from:Corn (maize) - Non GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and their amendments, Non declarable carryover additive			
E330 Citric Acid Derived from:Maize / molasse (beet or cane) - Non declarable carryover additiveMaize - Non declarable carrier / Non GMO in accordance with Reg (EC) No 1829/2003 & (EC) No 1830/2003 inc amendments	Acidity Regulator		Austria, Belgium, Belize, China, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Slovakia, The Netherlands
E160a Carotenes Derived from:Algal - Dunaliella salina	Colours	<0.1%	Australia,
Sunflower oil Derived from:Sunflower seeds, None declarable carrier	Base	<0.1%	United Kingdom,
E307 Alpha-tocopherol Derived from:Synthetic, None declarable carryover additive	Antioxidants	<0.1%	Germany,
E300 Ascorbic acid Derived from:Corn (maize) - Non GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and amendments, None declarable carryover additive	Antioxidants	<0.1%	China,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Colours: Anthocyanin, Fat Reduced Cocoa Powder, Beetroot, Carotenes; Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids.

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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	
Minimum Shelf Life on Delivery: in months	
Shelf Life Once Opened: in months	

Nutritional Information	
Energy KJ	1247.0
Energy Kcal	294.8
Fat	3.4
Fat (Saturated)	0.4
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	65.5
Sugars	61.2
of which polyols	0.0
of which starch	0.0
Protein	0.3
Sodium	0.0
Salt	0.0
Fibre	0.1
Moisture	0.0
Ash	0.0

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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 (%)	3.07			
Total Palm Kernel (%)	0.55			
Total Palm Oil & Palm Kernel in product (%)	3.62			

M&S Approved Sites				
Supplier	F. Faigeson			
Supplier Code	D158461			
Manufacturing Site	F. Faiges, Spain			

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

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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	

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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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