



| Finished Product Specification | |
|--------------------------------|---------------------------------|
| Product Code | BA105750 |
| Product Name | Bronze Holly Sprinkles -Glz-Veg |
| Legal Description | Sugar Sprinkles with a Metallic |
| | Finish |
| Medium | Shaped Sugar Sprinkles – Single |
| Specification Date | 30/01/2023 |
| 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 |
| 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:11mm B:6mm D:mm Case size - 5 kg

Ingredients Declaration

| Ingredient Name | Function | % | Country Of Origin |
|---|----------|----------|---------------------|
| Sugar | Base | 72.17484 | Belgium, The |
| | | | Netherlands, United |
| Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant | | | Kingdom, |

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| Rice Flour | Base | 5.978 | Australia, Brazil, Cambodia, Egypt, Greece, |
|--|-------------------|---------|--|
| Derived from:Rice. Produced | | | Guyana, India, |
| in accordance with Reg (EC) | | | Kazakhstan, Myanmar, |
| No 1829/2003 & (EC) No | | | Paraguay, Portugal, |
| 1830/2003 & their | | | Puerto Rico, Spain, |
| amendments, Foodchain ID | | | Thailand, Turkey, |
| Non GMO Cert No. 2459513 | | | mailand, rurkey, |
| UK1673-02. Tested for | | | |
| Pesticides (Multiscreen), | | | |
| Mycotoxins (Aflatoxins, | | | |
| Ochratoxin A), Heavy Metals | | | |
| (Cadmium, Lead & Arsenic). | | | |
| Supplier tests on intake, then | | | |
| every 2 years. Glucose Syrup | Base | 5.17244 | France, |
| Glucose Syrup | Dase | 5.17244 | France, |
| Derived from:Wheat (not | | | |
| declarable) Brix: 82.2 – 83.2 | D | 4.0704 | I to the control of t |
| Palm Oil | Base | 4.9784 | Indonesia, Malaysia, |
| | | | Papua New Guinea, |
| Derived from:Palm (RSPO - | | | Solomon Islands, |
| Water SG) | Base | 3.0442 | United Kingdom, |
| .,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, | | 0.0112 | Jimos Kingdoni, |
| Derived from:local source | | | |
| Vegetable Fat (Palm | Base | 1.9894 | Brazil, Colombia, |
| Kernel, Palm Oil) | | | Indonesia, Malaysia, |
| · | | | Papua New Guinea, |
| Derived from:Palm kernel | | | ' |
| (56%) Palm Oil (44%) RSPO- | | | |
| SG | | | |
| Invert Sugar Syrup | Base | 1.59152 | The Netherlands, |
| Dariyad fram: Boot (Briy, 67.5 | | | |
| Derived from:Beet (Brix: 67.5 – 69.5%) | | | |
| E341 (iii) Tricalcium | Anti-caking agent | 0.6568 | Germany, |
| phosphate | J J - 1 | | [|
| | | | |
| Derived from:Calcium - from | | | |
| plant / Non declarable | | | |
| carryover additive. | | | |
| E555 Potassium | Carriers | 0.65 | Brazil, India, |
| aluminium silicate | | | |
| | | | |
| Derived from:Mica | - | 0.50005 | |
| E414 Gum Arabic | Thickeners | 0.59682 | Sudan (Kordofan |
| | | | Region), |
| Derived from:Vegetable - | | | |
| Stems of Acacia Senegal E415 Xanthan Gum | Thickeners | 0.59682 | Austria, |
| E415 Aanthan Guill | THICKEHEIS | 0.59082 | Austria, |
| Derived from:Fermentation | | | |
| with Xanthomonas campestris | | | |
| with Adminomonas campesins | | | |
| E415 Xanthan Gum | Stabilisers | 0.49 | China, |
| | | | |
| Derived from:Xanthomonas | | | |
| Campestris | | | |
| | | | |

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| Ethanal | Dana | 0.405 | Haita d Kin ada a |
|-----------------------------------|---------------|---------|-------------------------|
| Ethanol | Base | 0.485 | United Kingdom, |
| | | | |
| Derived from:Wheat Grain | | | |
| FUNCTION Base Not | | | |
| declarable | | | |
| E422 Glycerol | Humectant | 0.39788 | 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 | Emulsifier | 0.39788 | Denmark, |
| Diglycerides of Fatty Acids | | | |
| | | | |
| Derived from:Palm (RSPO- | | | |
| SG) | | | |
| Isopropanol | Carriers | 0.375 | Germany, Japan, The |
| 3 - 1-1 - 1- 3.1.2. | | | Netherlands, United |
| Derived from:Chemical - | | | Kingdom, United States, |
| FUNCTION: carrier. Not | | | Kingdom, Omited States, |
| declarable due to evaporation | | | |
| during production process & | | | |
| application. Not detectable in | | | |
| finished product | | | |
| E172 Iron oxides | Colours | 0.35 | Germany, |
| E172 Horroxides | Colours | 0.33 | Germany, |
| Derived from:Ferric Oxide | | | |
| Maize Protein | Glazing agent | <0.1% | United States, |
| Iviaize Flotein | Glazing agent | Q.178 | Officed States, |
| Danis and forces Community and ID | | | |
| Derived from:Corn/Maize, IP | | | |
| Certificate No US1594-6. | | | |
| Label as maize protein/corn | | | |
| protein. | Carriers | <0.1% | Cormony The |
| E422 Glycerol | Carriers | <0.1% | Germany, The |
| | | | Netherlands, |
| Derived from:Rapeseed. | | | |
| Supplier not part of non-GMO | | | |
| scheme. Supplier stat: 'The | | | |
| Glycerine supplied is not | | | |
| produced from RM that has | | | |
| been GM and/or has come | | | |
| into contact/been mixed RM | | | |
| that has been GM. The | | | |
| product is not liable to | | | |
| labelling under the Reg | | | |
| (EC)1829/2003 & | | | |
| (EC)1830/2003. It's not | | | |
| possible to warrant the | | | |
| product is exempt from traces | | | |
| of GMO. This is in line with reg | | | |
| (compare Reg (EC) | | | |
| 1829/2003, Art.12, 2; Art.24, | | | |
| 2; Art. 47).' | | | |

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, 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; Colours: Iron oxides; Glazing agent: Maize Protein.

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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 co | ntain, - 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 | 1666.0 |
| Energy Kcal | 393.9 |
| Fat | 7.0 |
| Fat (Saturated) | 1.0 |
| of which mono-unsaturates | 0.0 |
| of which polysaturates | 0.0 |
| Carbohydrates | 82.2 |
| Sugars | 74.7 |
| 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 |

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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 (%) | 6.24 |
| Total Palm Kernel (%) | 1.12 |
| Total Palm Oil & Palm Kernel in product (%) | 7.36 |

| 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 |

| 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 |

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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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