

Finished Product Specification	
Product Code	BA105898
Product Name	Cockles & Star Sprinkles CPuW
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	10/11/2022
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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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	Base	71.00294	Argentina Australia
Sugar Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plantBeet,Cane	Base	71.00294	Argentina, Australia, Barbados, BelgiumBelizeB eninBrazilColombiaCosta RicaDominican RepublicEl SalvadorFijiGermanyGuad eloupeGuatemalaGuyana HondurasJamaicaLao Peoples Democratic Repu blicMalawiMozambiqueNic araguaPanamaPolandReu nionSouth AfricaSwazilandThe NetherlandsUnited KingdomZambia
Water	Base	7.29385	United Kingdom,
Derived from:Portable mains			
Maize starch Derived from:Maize (Corn). Non GMO certified. Certificate no 291470	Base	5.344	Germany, Italy, Spain, The Netherlands,
Rice Flour 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 ingredient	Base	4.05261	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Spain, Thailand, Turkey,
Glucose Syrup Derived from:Wheat (not declarable)	Base	3.51385	France,
Palm Oil Derived from:Palm (RSPO - SG)	Base	3.37329	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:Palm kernel (56%) Palm Oil (44%) RSPO- SG	Base	1.35148	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup	Base	1.08118	The Netherlands,
Derived from:Beet (Brix: 67.5 - 69.5%)			
E341 (iii) Tricalcium phosphate Derived from:Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.4461	Germany,
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E445 Venther Our	Thiskanara	0 405 44	
E415 Xanthan Gum	Thickeners	0.40544	Austria,
Derived from:Fermentation with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	0.40544	Sudan (Kordofan
Derived from:Vegetable - Stems of Acacia Senegal			Region),
E415 Xanthan Gum	Stabilisers	0.333	China,
Derived from:Xanthomonas Campestris			
E162 Beetroot red	Colours	0.32947	France, Germany,
Derived from:Beta vulgaris L.			Poland, United Kingdom,
E471 Mono - and	Emulsifier	0.2703	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO- SG)			
E422 Glycerol	Humectant	0.2703	Germany,
Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from			
obligatory declaration			
Maltodextrin Derived from:Maize / potato - Non declarable carrier, serves no function in finished productPotato - Non declarable carrier serves no function in finnished product	Carriers	0.24426	Austria, Belgium, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States
Coconut Oil	Base	0.1002	Germany, Philippines,
Derived from:Coconut. Oil refined			
E163 Anthocyanins	Colours	<0.1%	China,
Derived from:Red Cabbage - Extraction from Aluminium Lake			
E1520 Propan-1,2-diol;	Humectant	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Derived from:Synthetic - Non declarable carrier			
E901 Beeswax	Glazing agent	<0.1%	Germany,
Derived from: Bees			

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E202 Potassium sorbate	Preservatives	<0.1%	China,
Derived from:Sorbic Acid &			
Potassium Hydroxide. Sulphur			
dioxide & Sulphites ARE NOT			
(added) at concentrations of more than 10mg/kg - Non			
declarable carrier			
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	Acidity Dogulator	<0.1%	Austria Balgium Baliza
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, Belgium, Belize,
Derived from:Maize			Czech Republic, Egypt, El
molasse (beet or cane) - Non			Salvador, Ethiopia,
declarable carryover additive			France, Germany,
			Hungary, India, Indonesia,
			Mexico, Poland, Romania,
			Slovakia, The
			Netherlands,

Ingredients Declaration

Ingredients: Sugar, Maize starch, Rice Flour, Glucose Syrup, Palm Oil, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Colours: Beetroot, Anthocyanin; Stabilisers: Xanthan Gum; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Coconut Oil, Glazing agent: Beeswax.

Allergy Information			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	Sulphur Dioxide	-
+ Product contains, +/- Pr	oduct may contain, - Does i	not contain	

Additional Information

Allergen Statement This product is free from allergens

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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	1589.0
Energy Kcal	376.7
Fat	4.9
Fat (Saturated)	0.8
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	82.7
Sugars	72.7
of which polyols	0.0
of which starch	0.0
Protein	0.3
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 (%)	4.21
Total Palm Kernel (%)	0.74
Total Palm Oil & Palm Kernel in product (%)	4.95

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M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

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	No
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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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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