	Finished Product Specification	
	Product Code	BA105931
	Product Name	Confetti Sprinkles NRY
	Legal Description	Sugar Sprinkles
	Medium	Shaped Sugar Sprinkles – Mixed
	Specification Date	25/09/2023
	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
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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:4.5mm
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 plant	Base	72.94129	Belgium, The Netherlands, United Kingdom,

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Rice Flour Derived from:Rice. Tested annually 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	Base	6.03342	Portugal, Spain,
Glucose Syrup Derived from:Wheat (not declarable) Brix: 82.2 – 83.2	Base	5.22867	France,
Palm Oil Derived from:Palm (RSPO - SG)	Base	5.02008	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	2.01103	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Water	Base	2.01003	United Kingdom,
Invert Sugar Syrup Derived from:Beet (Brix: 67.5 – 69.5%)	Base	1.60882	The Netherlands,
E163 Anthocyanins Derived from:Red Cabbage - Extraction from Aluminium LakeRadish Extract (Raphanus Sativus) Extraction method NOT from Lake	Colours	0.89187	China,
Maltodextrin Derived from:Potato/Corn - Non declarable carrier; Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003Corn - SGS Non GMO Cert No. SK19/2968 - Non declarable carrier, serves no function in finished productCassava & Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carrier, serves no function in finished product. Covered by SGS Non GMO IP supply chain standard from New Francisco Biotechnology Corp Ltd Cert No NL18/819943233	Carriers	0.6785	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

E341 (iii) Tricalcium phosphate Derived from:Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.66366	Germany,
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer	Thickeners	0.60331	Austria,
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.60331	Sudan (Kordofan Region),
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	0.5	China,
E422 Glycerol 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	Humectant	0.40221	Germany,
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG)	Emulsifier	0.40221	Denmark,
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	0.37463	China,
Safflower Derived from:Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	<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; Colours: Anthocyanin; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colouring foodstuff: 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			

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	1690.0
Energy Kcal	399.4
Fat	7.0
Fat (Saturated)	1.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	83.5
Sugars	75.5
<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
Bag - Blue - 419mm x 686mm	Polythene	419mm x 686mm	60mu	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 (%)	12.67
Total Palm Kernel (%)	2.24
Total Palm Oil & Palm Kernel in product (%)	14.91

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 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

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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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