



Finished Product Specification	
Product Code	BA106231
Product Name	Caramel Gingerbread Men Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Paste
Specification Date	02/02/2023
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	
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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:7mm B:5mm D:mm Case size - 5 kg

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Sugar Beet / Non declarableBeet. Sugar not filtered with bone charBeet / Anti-caking agent from plant			Belgium, GermanyThe NetherlandsUnited Kingdom

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Rice Flour	Base	6	Australia, Brazil,
	23.33		Cambodia, Egypt, Greece,
Derived from:Rice. Produced			Guyana, India,
in accordance with Reg (EC)			1 7
No 1829/2003 & (EC) No			Kazakhstan, Myanmar,
1830/2003 & their			Paraguay, Portugal,
amendments, Foodchain ID			Puerto Rico, Spain,
Non GMO Cert No. 2459513			Thailand, Turkey,
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	5.5721	France, Spain
Darina diferenza Mile a et il ca et			
Derived from:Wheat (not			
declarable) Brix: 82.2 –			
83.2Maize - SGS Non GMO Cert: NL18/819943203			
Palm Oil	Base	5	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			Dolomon Islands,
Water	Base	2.213	United Kingdom,
			j ,
Derived from:local source -			
mineral / Non declarable			
Vegetable Fat (Palm	Base	1.9985	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
, ,			Papua New Guinea,
Derived from:Palm kernel			
(56%) Palm Oil (44%) RSPO-			
SG			
Invert Sugar Syrup	Base	1.5988	The Netherlands,
			·
Derived from:Beet (Brix: 67.5			
- 69.5%)			
E150a Plain caramel	Colours	1.128	Spain,
Derived from:Sucrose			
E341 (iii) Tricalcium	Anti-caking agent	0.65955	Germany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
E414 Gum Arabic	Thickeners	0.59955	Sudan (Kordofan
			Region),
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.59955	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			

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E415 Xanthan Gum	Stabilisers	0.5	China,
Derived from:Xanthomonas Campestris			
E422 Glycerol	Humectant	0.3997	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	0.3997	Denmark,
Diglycerides of Fatty Acids	Lindishlei	0.3391	Definialk,
Derived from:Palm (RSPO- SG)			
Maltodextrin	Carriers	0.391	Spain, The Netherlands
Derived from:Vegetable (potato), None declarable carrier serves no function in finished productMaize - SGS Non GMO Cert: NL18/819943203 / Non declarable carrier, serves no function in finished product			
E162 Beetroot red	Colours	0.304	France, Germany,
Derived from:Beta vulgaris L.			Poland, United Kingdom,
E1520 Propan-1,2-diol;	Humectant	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Derived from:Synthetic - Non declarable carrier			
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			
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal - Dunaliella salina (CAS No. 7235-40-7)			
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			

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Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower seeds, None declarable carrier			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
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			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic, None declarable carryover additive			
E202 Potassium sorbate	Preservatives	<0.1%	Germany,
Derived from:Synthetic, None declarable carryover additive			

Ingredients Declaration

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

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

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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	1680.0
Energy Kcal	396.8
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	82.9
Sugars	75.1
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.

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

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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	
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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