



Finished Product Specification	
Product Code	BA106247
Product Name	Candy Cane & Tree Sprinkles GrR
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	04/08/2023
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:mm B:mm D:mm Case size - 5 kg

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	72.76058	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	6.015	Portugal, Spain,
Derived from:Rice. Tested anually 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			
Glucose Syrup	Base	5.2156	France,
Derived from:Wheat (not declarable) Brix: 82.2 – 83.2			
Palm Oil	Base	5.015	Indonesia, Malaysia, Papua New Guinea,
Derived from:Palm (RSPO - SG)			Solomon Islands,
Vegetable Fat (Palm	Base	2.006	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia, Papua New Guinea,
Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-			.,
SG			
Water	Base	2.005	United Kingdom,
Invert Sugar Syrup	Base	1.6048	The Netherlands,
Derived from:Beet (Brix: 67.5 - 69.5%)			
Maltodextrin	Carriers	0.99	Austria, Belgium, Bulgaria, China, Croatia,
Derived from:Corn - SGS Non GMO Cert No.			Cyprus, Czech Republic, Denmark, Estonia,
SK19/2968 - Non declarable			Finland, France, Germany,
carrier, serves no function in			Greece, Hungary, Ireland,
finished productMaize / potato			Italy, Latvia, Lithuania,
 Non declarable carrier, serves no function in finished 			Luxembourg, Malta,
productCassava & Corn - Non			Poland, Portugal,
GMO In accordance with (EC)			Romania, Serbia,
No 1829/2003 and (EC) No			Slovakia, Slovenia, Spain,
1830/2003, Non declarable			Sweden, The Netherlands,
carrier, serves no function in finished product. Covered by			Ukraine, United Kingdom,
SGS Non GMO IP supply			
chain standard from New			
Francisco Biotechnology Corp			
Ltd Cert No NL18/819943233			
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.66203	Germany,
Derived from:Calcium - from plant / Non declarable			
carryover additive.			
E414 Gum Arabic	Thickeners	0.6018	Sudan (Kordofan Region),
Derived from:Vegetable -			
Stems of Acacia Senegal			i e e e e e e e e e e e e e e e e e e e

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		T	T
E415 Xanthan Gum	Thickeners	0.6018	Austria,
Derived from:Fermentation			
with Xanthomonas campestris.			
Trade name Xanthan Gum			
FED. Manufacturer			
Jungbunzlauer		10.55	
Sunflower oil	Base	0.57468	China, India, United
Davis and frame Conflower			Kingdom,
Derived from:Sunflower - Non declarable carrier			
E415 Xanthan Gum	Stabilisers	0.495	China,
Derived from:Xanthomonas			
Campestris			
E422 Glycerol	Humectant	0.4012	Germany,
Barbard 5			
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			
E471 Mono - and	Emulsifier	0.4012	Denmark,
Diglycerides of Fatty Acids			
Dariyad fram: Dalm (DCDA			
Derived from:Palm (RSPO-SG)			
E163 Anthocyanins	Colours	0.2135	China,
	23,04,0	3.2100	
Derived from:Radish Extract			
(Raphanus Sativus) Extraction			
method NOT from Lake	0.1.11	10.47407	
Trehalose	Stabilisers	0.17195	China, India, United
Derived from:Sugar from			States,
Beet - Non declarable carrier			
Spirulina Concentrate	Colouring foodstuff	0.13575	China, India, United
'			States,
Derived from:Arthrospira			
Platensis Algae		1 2 424	
Safflower	Colouring foodstuff	<0.1%	China,
Dorived from Cafflania			
Derived from:Safflower Extract (Carthamus			
Tinctorius).			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
	, ,		
Derived from:Corn - Non			
GMO In accordance with (EC)			
No 1829/2003 and (EC) No			
1830/2003, Non declarable carryover additive			
E162 Beetroot red	Colours	<0.1%	France,
	- 	1	
Derived from:Beta vulgaris L.			
		1	

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E330 Citric Acid	Acidity Regulator	<0.1%	Austria, France,
			Germany, Switzerland,
Derived from:Maize /			
molasse (beet/cane) - Non			
declarable carryover additive			

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; Colouring foodstuff: Spirulina Concentrate, Safflower; Colours: Anthocyanin, Beetroot.

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

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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	83.1
Sugars	75.4
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.

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 (%)	12.52
Total Palm Kernel (%)	2.23
Total Palm Oil & Palm Kernel in product (%)	14.75

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

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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

Vegan Product Assessment		
Please confirm:	Yes / No	Please list all animal origin
		ingredients
Animal origin or their derivatives in	No	
the product		
Animal origin or their derivatives	No	
on the same line		
Animal origin or their derivatives	No	
on site		
Product Positive Released	No	

Vegan Ingredients			
Confirm free from in	Yes / No	Confirm free from in raw	Yes / No
recipe		materials	
Animal Flesh (inc meat,	Yes	Animal Flesh (inc meat,	Yes
poultry, fish, shellfish,		poultry, fish, shellfish,	
game and/or their		game and/or their	
biproducts)		biproducts)	
Processing Aids /	Yes	Processing Aids /	Yes
Additives derived from		Additives derived from	
animal flesh		animal flesh	
Stock made from animal	Yes	Stock made from animal	Yes
flesh or bones		flesh or bones	
Animal fats, fish oils,	Yes	Animal fats, fish oils,	Yes
chitin (fibre from		chitin (fibre from	
crustacean shells)		crustacean shells)	
Blood or other liquid	Yes	Blood or other liquid	Yes
products (eg squid ink)		products (eg squid ink)	
Milk, Milk products and	Yes	Milk, Milk products and	Yes
Milk derivatives		Milk derivatives	
Eggs and Eggs products	Yes	Eggs and Eggs products	Yes
Honey and other Bee	Yes	Honey and other Bee	Yes
products (eg propolis,		products (eg propolis,	
bees wax)	_	bees wax)	
Lanolin or Shellac	Yes	Lanolin or Shellac	Yes
Tested on animals	No	Tested on animals	No

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Vegan Processes				
Process	Yes / No	Comments		
Coconuts collected by monkeys	No	N/A		
Clarification techniques using	No	N/A		
animal products				
Extration techniques using animal	No			
products				
Processing Aids derived from	No			
animal products				
Niancin used to fortify WHEAT	No	N/A		
flour derived from animal products				
Sugar decolourised using bone	No			
char filter				
Gums used in fermentation	No	N/A		
process involving WHEY				
Truffles gathered by trained	No	N/A		
animals				
Flavourings containing animal	No	N/A		
derivatives				
E-number additives from animal	No			
from animal				

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	

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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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