



Finished Product Specification	
Product Code	BA106358
Product Name	Frosty Holly Brz - Glz - Veg
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	31/03/2023
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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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	84.88242	Belgium, Denmark, Finland, GermanyLithuani
Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plantBeet/ Moisture <0.05%			Finland, GermanyLithuani aPolandSlovakiaThe NetherlandsUnited Kingdom

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Rice Flour	Base	2.989	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			Thalland, Turkey,
UK1673-02. Tested for			
Pesticides (Multiscreen),			
Mycotoxins (Aflatoxins,			
Ochratoxin A), Heavy Metals			
(Cadmium, Lead & Arsenic).			
Supplier tests on intake, then			
every 2 years.	Desc	2.50022	Гиона
Glucose Syrup	Base	2.58622	France,
5			
Derived from:Wheat (not			
declarable) Brix: 82.2 – 83.2	Dana	2.4002	Indonesia Malaysia
Palm Oil	Base	2.4892	Indonesia, Malaysia,
Destruction Discrete			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)	Desc	4.5704	Llaita d Kinandana
Water	Base	1.5781	United Kingdom,
Derived from:local source		2 2 2 4 7	
Vegetable Fat (Palm	Base	0.9947	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm kernel			
(56%) Palm Oil (44%) RSPO-			
SG			
Invert Sugar Syrup	Base	0.79576	The Netherlands,
Derived from:Beet (Brix: 67.5			
- 69.5%)			
E555 Potassium	Carriers	0.65325	Brazil, India,
aluminium silicate			
Derived from:Mica			
Isopropanol	Carriers	0.5625	Germany, Japan, The
			Netherlands, United
Derived from:Chemical -			Kingdom, United States,
FUNCTION: carrier. Not			
declarable due to evaporation			
during production process &			
application. Not detectable in			
finished product			
Ethanol	Base	0.4365	United Kingdom,
Derived from:Wheat Grain			
FUNCTION Base Not			
declarable			
E172 Iron oxides	Colours	0.35175	Germany,
Derived from:Ferric Oxide			

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E341 (iii) Tricalcium	Anti-caking agent	0.3284	Germany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
E414 Gum Arabic	Thickeners	0.29841	Sudan (Kordofan
			Region),
Derived from:Vegetable -			- 3 - 7,
Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.29841	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E445 Vanthan Com	Ctabiliaara	0.245	China
E415 Xanthan Gum	Stabilisers	0.245	China,
Derived from:Xanthomonas			
Derived from:Xanthomonas Campestris			
E422 Glycerol	Humectant	0.19894	Germany,
L422 Glyceror	Tumectant	0.10004	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	0.19894	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-			
SG)	Ola-in a casast	0.40/	Heita d Otata a
Maize Protein	Glazing agent	<0.1%	United States,
Danis and frances Come (Maine 10			
Derived from:Corn/Maize, IP Certificate No US1594-6.			
Does not contain GM material.			
Base material not sourced			
from IP source. Label as			
maize protein/corn protein.			
Does not require labelling			
under current EU law			

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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; Colours: Iron oxides; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Glazing agent: Maize Protein.

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	
7 moi gon ottatomont	
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	1661.0
Energy Kcal	392.1
Fat	3.5
Fat (Saturated)	0.4
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	90.0
Sugars	86.1
of which polyols	0.0
of which starch	0.0
Protein	0.2
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 (%)	3.12
Total Palm Kernel (%)	0.56
Total Palm Oil & Palm Kernel in product (%)	3.68

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

**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	
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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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