



Finished Product Specification	
Product Code	BA106436
Product Name	Dot Sprinkles BblGrOPuRY
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	06/07/2023
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:3mm Case size - 5 kg

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	73.41999	Belgium,
			FinlandGermanyThe
Derived from:Beet / Anti-			NetherlandsUnited
caking agent from plantBeet.			Kingdom
Sugar not filtered with bone			
charBeet - Non declarable			
carrier			

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Rice Flour	Base	6.07001	Portugal, Spain,
Derived from:Rice. Tested anually for pesticides (multiscreen), mycotoxins			
(aflatoxins, ohratoxin A), Heavy metals (cadmium, lead			
& arsenic).			
Glucose Syrup	Base	5.26263	France,
Derived from:Wheat (not declarable) Brix: 82.2 – 83.2			
Palm Oil Derived from:Palm (RSPO -	Base		Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Vegetable Fat (Palm	Base	2.02409	Brazil, Colombia,
Kernel, Palm Oil)		2.02403	Indonesia, Malaysia, Papua New Guinea,
Derived from:Palm kernel (56%) Palm Oil (44%) RSPO- SG			
Water	Base	2.02167	United Kingdom,
Invert Sugar Syrup	Base	1.61927	The Netherlands,
Derived from:Beet (Brix: 67.5 - 69.5%)			
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.66798	Germany,
Derived from:Calcium - from plant / Non declarable carryover additive.			
E415 Xanthan Gum	Thickeners	0.60723	Austria,
Derived from:Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer			
Jungbunzlauer E414 Gum Arabic	Thickeners	0.60723	Sudan (Kordofan
Derived from:Vegetable - Stems of Acacia Senegal			Region),

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Maltodextrin Derived from:Maize / potato - Non declarable carrier, serves no function in finished productCorn - SGS Non GMO Cert No. SK19/2968 - Non declarable carrier, serves no function in finished		0.53055	Austria, Belgium, Bulgaria, China, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta,
productPotato/Corn - Non declarable carrier; Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003Cassava & Corn -			Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, SwedenThe NetherlandsUkraineUnited
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			Kingdom
chain standard from New Francisco Biotechnology Corp Ltd Cert No NL18/819943233			
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	0.49833	China,
E422 Glycerol	Humectant	0.40482	Germany,
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	0.40482	Denmark,
Diglycerides of Fatty Acids Derived from:Palm (RSPO-			
SG) Sunflower oil	Base	0.24494	China, India, United
Derived from:Sunflower - Non declarable carrier			Kingdom,
E163 Anthocyanins	Colours	0.10363	China,
Derived from:Red Cabbage - Extraction from Aluminium LakeRadish Extract (Raphanus Sativus) Extraction			
method NOT from Lake Trehalose	Stabilisers	<0.1%	China, India, United
Derived from:Beet / Cane. FUNCTION Stabiliser Not declarableSugar from Beet - Non declarable carrier		30.170	States,

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E162 Beetroot red	Colours	<0.1%	France,
			GermanyPolandUnited
Derived from:Beta vulgaris L.			Kingdom
		1 2	
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United
			States,
Derived from:Arthrospira			
Platensis Algae			
Maltodextrin	Base	<0.1%	The Netherlands,
Derived from:Potato - Non			
declarable carrier serves no			
function in finnished product			
Safflower	Colouring foodstuff	<0.1%	China,
Derived from:Safflower			
Extract (Carthamus			
Tinctorius).			
E414 Gum arabic	Stabilisers	<0.1%	United States,
Derived from:Maize / Non			
declarable carrier			
Spirulina Powder	Colouring foodstuff	<0.1%	China, United States,
	_		
Derived from:Arthrospira			
Plantensis Algae			
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			
E1520 Propan-1,2-diol;	Humectant	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
group ground			,
Derived from:Synthetic - Non			
declarable carrier			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
	, totally regulator	30.170	Janua,
Derived from:Corn - Non			
GMO In accordance with (EC)			
No 1829/2003 and (EC) No			
1830/2003, Non declarable			
carryover additive			
E160a Carotenes	Colours	<0.1%	Australia,
		13.170	, tootiana,
Derived from:Dunaliella			
Salina (Algal) CAS No.			
7235-40-7			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
	, anionidanto	30.170	Commany,
Derived from:Synthetic - Non			
declarable carrier / CAS No.			
4345-03-3			
4040-03-3			
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Glycerine	Base	<0.1%	Ireland,
Derived from:Rapeseed - Non Declarable carrier			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Derived from:Maize - Non declarable carrier / Non GMO in accordance with Reg (EC) No 1829/2003 & (EC) No 1830/2003 inc amendments			
E330 Citric Acid Derived from:Maize / molasse (beet/cane) - Non declarable carryover additive	Acidity Regulator	<0.1%	Austria, France, Germany, Switzerland,
E300 Ascorbic Acid Derived from:Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No. CN19/10539. Non declarable carrier		<0.1%	China,
E331(iii) Trisodium citrate Derived from:Sodium Salts of Citric Acid FUNCTION carrier Not declarable		<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; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colours: Anthocyanin, Beetroot, Carotenes; Colouring foodstuff: Spirulina Concentrate, Safflower, Spirulina.

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	
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	1695.0
Energy Kcal	400.9
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.8
Sugars	76.0
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				

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Palm Oil Percentage	
Total Palm Oil (%)	11.63
Total Palm Kernel (%)	2.07
Total Palm Oil & Palm Kernel in product (%)	13.7

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	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	

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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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