	Finished Product Specification	
	Product Code	BA106436
	Product Name	Dot Sprinkles BblGrOPuRY
	Legal Description	Sugar Sprinkles
	Medium	Shaped Sugar Sprinkles – Mixed
	Specification Date	08/03/2024
	Specification Version Number	2

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

For use as cake decorations, not for resale.


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



Diameter:3mm
Case size - 5 kg

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin

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Sugar Derived from:Beet / Anti-caking agent from plantBeet. Sugar not filtered with bone charBeet - Non declarable carrier	Base	73.42243	Belgium, FinlandGermany NetherlandsUnited Kingdom
Rice Flour 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	Base	6.07168	Portugal, Spain,
Glucose Syrup Derived from:Wheat (not declarable) (Brix: 82.2 – 83.2%)	Base	5.26306	France,
Palm Oil Derived from:Palm (RSPO - SG)	Base	5.05501	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	2.02425	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Water	Base	2.02167	United Kingdom,
Invert Sugar Syrup Derived from:Beet (Brix: 67.5 – 69.5%)	Base	1.6194	Netherlands,
E341 (iii) Tricalcium phosphate Derived from:Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.66798	Germany,
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.60728	Sudan (not South Sudan) ,
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer	Thickeners	0.60728	Austria,

Maltodextrin Derived from:Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMOTapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Potato, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Cassava, Maize.Non GMO. Non declarable carrier, serves no function in finished product.	Carriers	0.52655	, Austria, Belgium, Bulgaria, China (Not Xinjiang Region), Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	0.49833	China (Not Xinjiang Region),
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	0.40485	Germany,
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG)	Emulsifier	0.40485	Denmark,
Sunflower oil Derived from:Sunflower. Non declarable carrier.Sunflower - Non declarable carrier	Base	0.246	China (Not Xinjiang Region), India, United Kingdom,
E163 Anthocyanins Derived from:Red Cabbage - Extraction from Aluminium LakeRadish Extract (Raphanus Sativus) Extraction method NOT from Lake	Colours	0.10363	China (Not Xinjiang Region),
Trehalose Derived from:Cassava, Tapioca. FUNCTION Stabiliser Not declarableSugar from Beet - Non declarable carrier	Stabilisers	<0.1%	China, China (Not Xinjiang Region), India, United States
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	<0.1%	France, GermanyPolandUnited Kingdom
Spirulina Concentrate Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China (Not Xinjiang Region), India, United States,

Maltodextrin Derived from:Potato - Non declarable carrier serves no function in finished product. Non GMO.	Base	<0.1%	The Netherlands,
Safflower Derived from:Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	<0.1%	China (Not Xinjiang Region),
E414 Gum Arabic Derived from:Maize. Non declarable carrier. Non GMO.	Stabilisers	<0.1%	United States,
Spirulina Powder Derived from:Arthrospira Plantensis Algae	Colouring foodstuff	<0.1%	China, United States,
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	<0.1%	China (Not Xinjiang Region),
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic.Non declarable.No function in final product	Carriers	<0.1%	, France, Germany, Netherlands, Spain,
E331iii Trisodium Citrate Derived from:Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive	Acidity Regulator	<0.1%	China (Not Xinjiang Region),
E160a Carotenes Derived from:Dunaliella Salina (Algal) CAS No. 7235-40-7	Colours	<0.1%	Australia,
E307 Alpha-tocopherol Derived from:Synthetic - Non declarable carrier / CAS No. 4345-03-3	Antioxidants	<0.1%	Germany,
Glycerine Derived from:Rapeseed - Non Declarable carrier. Non GMO in accordance with Reg (EC) No 1829/2003 & (EC) No 1830/2003 & amendments	Base	<0.1%	Ireland,

E300 Ascorbic acid Derived from:Maize - Non declarable carrier / Non GMO in accordance with Reg (EC) No 1829/2003 & (EC) No 1830/2003 inc amendmentsMaize. Non GMO. Non declarable serves no function in finished product.	Antioxidants	<0.1%	China, China (Not Xinjiang Region)
E330 Citric Acid Derived from:Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	<0.1%	Austria, France, Germany, Switzerland,
E331(iii) Trisodium citrate Derived from:Corn, Potato. Non GMO. FUNCTION carrier Not declarable	Carriers	<0.1%	China,

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; Colours: E163 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

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

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	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

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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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