



Finished Product Specification	
Product Code	BA106447
Product Name	Sweet Heart Sprinkles CCRWW
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	18/08/2025
Specification Version Number	2

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776

## For use as cake decorations, not for resale.

SUPPLIER	BakeArt Limited	
	Unit 18/19 Merchant Court	
	North Seaton Industrial Estate	
	Ashington	
	Northumberland	
	NE63 0YH	
CONTACT	Michelle Wadley	
TELEPHONE	01792 293 689	
EMAIL	sales1@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	sales1@bakeart.co.uk	



Case size - 5 kg

Pantone: Cerise-2060u, Red-207u, White-No Pantone

**Document Number** Issue Date Written By Authorised By Page 1 of 8

QP18023 2 18/08/2025 L.Lisle



Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	82.713768969023	Austria, France Germany
Derived from: Beet. Sugar			Hungary United Kingdom
not filtered with bone char			
Beet / Anti-caking agent			
from plant			
Beet			
Glucose Syrup	Base	4.60959453449	Czech Republic, France
Derived from: Wheat.			Hungary
Wheat not declarable Non			
declarable <20ppm. (Brix:			
80 - 85%). Non GMO			
100s & 1000s glucose			
syrup derived from Corn			
(Brix: 42%)			
Rice Flour	Base	3.667491	Portugal, Spain,
Derived from: Rice. Tested			
annually for pesticides			
(multiscreen), mycotoxins			
(aflatoxins, ochratoxin A),			
Heavy metals (cadmium,			
lead & arsenic). Produced			
in line EU GMO regulations			
(EU 1829/2003 &			
1830/2003). Certified Non-			
GMO by Foodchain ID			
Palm Oil	Base	3.0592242	Indonesia, Malaysia,
Derived from: Palm	Dasc	0.0032242	Papua New Guinea,
(RSPO - SG)			Solomon Islands,
Water	Base	1.951026644205	United Kingdom,
Derived from: Potable	Dase	1.931020044203	Officed Kingdom,
Mains Vagatable Oil	Base	1.0022634945675	Austria Polaium
Vegetable Oil  Derived from: Palm RSPO-		1.0022034943073	Austria, Belgium,
			Bulgaria, Croatia, Cyprus,
SG, Rapeseed. (Non			Czech Republic,
GMO). Palm Oil 51.03%,			Indonesia, Italy, Latvia,
Rapeseed 48.97%.			Lithuania, Luxembourg,
			Malaysia, Malta, Papua
			New Guinea, Solomon
· · · ·			Islands,
Xanthan Gum	Stabilisers	0.671150853	China (Not Xinjiang
Derived from:			Region),

Document Number QP18023 Issue 2 Date 18/08/2025 Written By L.Lisle Authorised By

Page 2 of 8



Xanthomonas Campestris			
E341 (iii) Tricalcium	Anti-caking agent	0.6578519492025	Germany,
phosphate			
Derived from: Calcium -			
from plant / Non declarable			
carryover additive.			
Gum Arabic	Stabilisers	0.55297296252	Chad, Niger,
Derived from: Acacia			
Senegal			
Glycerol	Humectant	0.2833986432915	Belgium, Czech
Derived from: Rapeseed.			Republic, France,
Non GMO. Declarable.			Germany, Hungary,
E422 complies with EU			Poland, Romania, The
regulations 2023/1329 and			Netherlands, United
2023/1428.			Kingdom,
Dextrose	Base	0.1728040507875	Belgium, Bulgaria, China
Derived from: Wheat,			(Not Xinjiang Region),
Maize. Non GMO. Dextrose			France,
10-20%, Maltose 10 - 20%.			
Specific gravity (at 20°C 80			
-90).			
Fructose	Base	0.1728040507875	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			
Maltodextrin	Carriers	0.1338	, Austria, Belgium,
Derived from: Maize,			Bulgaria, China (Not
Potato - Non declarable			Xinjiang Region), Croatia,
carrier, serves no function			Cyprus, Czech Republic,
in finished product. Non			Denmark, Estonia,
GMO			Finland, France,
Cassava, Maize.Non GMO.			Germany, Greece,
Non declarable carrier,			Hungary, Ireland, Italy,
serves no function in			Latvia, Lithuania,
finished product.			Luxembourg, Malta,
			Netherlands, Poland,
			Portugal, Romania,
			Slovakia, Slovenia, Spain,
			Sweden
Beetroot	Colours	0.12878	France, Germany,
Derived from: Beta			Poland, United Kingdom,
vulgaris L.			
Beta Vulgaris L.			
Carrot Concentrate	Colours	0.092	Germany,

Document Number QP18023 Issue 2 Date 18/08/2025 Written By L.Lisle Authorised By

Page 3 of 8



Derived from: Daucus			
carota ssp. sativus var.			
atrorubens			
E163 Anthocyanin	Colours	0.0854	China (Not Xinjiang
Derived from: Radish			Region),
Extract (Raphanus Sativus)			
Extraction method NOT			
from Lake			
Mono - and Diglycerides of	Emulsifier	0.027648648126	Brazil, Colombia,
Fatty Acids			Ecuador, Guatemala,
Derived from: Palm Oil.			Honduras, Indonesia, Ivory
RSPO-SG. E471 complies			Coast, Malaysia, Papua
with EU regulations			New Guinea,
2023/1329 and 2023/1428.			
Propan-1,2-diol; propylene	Carriers	0.01476	, France, Germany,
glycol			Netherlands, Spain,
Derived from:			
Synthetic.Non			
declarable.No function in			
final product			
E300 Ascorbic acid	Antioxidants	0.00164	China (Not Xinjiang
Derived from: Maize. Non			Region),
GMO. Non declarable			
serves no function in			
finished product.			
Citric Acid	Acidity Regulator	0.00162	Austria, France,
Derived from: Maize,			Germany, Switzerland,
Molasse (beet/cane) - Non			
declarable carryover			
additive. Non GMO			

Document Number QP18023

Issue

2

Date 18/08/2025 Written By L.Lisle

Authorised By

Page 4 of 8



### **Ingredients Declaration**

Sugar, Glucose Syrup, Rice Flour, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil (Palm Oil, Rapeseed), Colours: Beetroot, Carrot Concentrate, E163 Anthocyanin; Humectant: Glycerol; Dextrose, Fructose, Emulsifier: Mono - and Diglycerides of Fatty Acids.

# Allergen Statement:

This product is free from allergens

Document Number Issue Date Written By Authorised By

QP18023 2 18/08/2025 L.Lisle Page 5 of 8



Nutritional Information	
Energy KJ	1682
Energy Kcal	394.55
Fat	4.05
Fat (Saturated)	0.25
of which mono-unsaturates	0
of which polysaturates	0
Carbohydrates	88.4
Sugars	83.5
of which polyols	0
of which starch	0
Protein	0.15
Sodium	0
Salt	0
Fibre	0
Moisture	0
Ash	0

## **Recommended Storage Conditions**

QP18023

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

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 Sweetners	Yes	Preservatives	Yes
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

Suitable For:			
Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarians	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without certification	Halal	Yes without certification

L.Lisle

Document Number Issue Date Written By

18/08/2025

Page 6 of 8

Authorised By



Finished Produc	t Microbiological	Standards:			
Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Entero-	<100	100	cfu/g	External Lab	Annual
bacteriaceae					
E.Coli	<10	<10	cfu/g	External Lab	Annual
Yeast	<10(3)	1000	cfu/g	External Lab	Annual
Staphylococcus	<20	100	cfu/g	External Lab	Annual
Salmonella	Not detected	Not detected	cfu/g	External Lab	Annual
species					

Tariff Code:	
1704909999	

Additional Information:
There is no additional information for this product

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

Document Number Issue Date Written By Authorised By

QP18023 2 18/08/2025 L.Lisle Page 7 of 8



#### 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.

Document Number

QP18023

Issue

Date 18/08/2025 Written By L.Lisle

Authorised By

Page 8 of 8