	<b>Finished Product Specification</b>	
	Product Code	BA106463
	Product Name	Sweet Affair Sprinkles
	Legal Description	Sugar Sprinkles
	Medium	Shaped Sugar Sprinkles – Mixed
	Specification Date	25/07/2023
	Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776
Download current RSPO certificate	<a href="http://bakeart.co.uk/certificates&amp;policies.php">http://bakeart.co.uk/certificates&amp;policies.php</a>


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  Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plantBeet	Base	69.11678	Belgium, The Netherlands, United Kingdom,

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<p>Wheat Starch</p> <p>Derived from:Wheat - In accordance with Codex Stan118-1979; amended 1983; revised 2008, this product can be labeled as "food with reduced gluten content"</p>	Base	14	Belgium, France, Germany, United Kingdom,
<p>Glucose Syrup</p> <p>Derived from:Wheat (not declarable) Brix: 82.2 – 83.2Wheat - Exempt from allergen labelling as listed in Annex II to Reg No. 1169/2011 Gluten content &lt; 20ppm</p>	Base	3.89225	Belgium, FranceUnited Kingdom
<p>Rice Flour</p> <p>Derived from:Rice. Tested annually for pesticides (multiscreen), mycotoxins (aflatoxins, ohratoxin A), Heavy metals (cadmium, lead &amp; arsenic). In accordance with EC regulations 1829/2003 &amp; 1830/2003 does not require GMO labelling declaration</p>	Base	3.05	Portugal, Spain,
<p>Palm Oil</p> <p>Derived from:Palm (RSPO - SG)</p>	Base	2.54	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
<p>Water</p> <p>Derived from:Local source</p>	Base	2.515	The Netherlands, United Kingdom
<p>Vegetable Fat (Palm Kernel, Palm Oil)</p> <p>Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG</p>	Base	1.01625	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
<p>Invert Sugar Syrup</p> <p>Derived from:Beet (Brix: 67.5 – 69.5%)</p>	Base	0.813	The Netherlands,
<p>E341 (iii) Tricalcium phosphate</p> <p>Derived from:Calcium - from plant / Non declarable carryover additive.</p>	Anti-caking agent	0.33548	Germany,
<p>E415 Xanthan Gum</p> <p>Derived from:Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer</p>	Thickeners	0.30488	Austria,

E414 Gum Arabic  Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.30488	Sudan (Kordofan Region),
Vegetable Oil  Derived from:coconut	Base	0.25	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Indonesia, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Philippines, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom,
Concentrate (Radish, Lemon and Blackcurrant)  Derived from:Radish, Lemon, Blackcurrant	Colours	0.25	Argentina, Austria, Belgium, Germany, Italy, Poland, The Netherlands, Turkey, Ukraine,
Beetroot Concentrate  Derived from:Beta Vulgaris. L	Colours	0.25	Austria, Belgium, Bulgaria, China, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom,
E901 Beeswax  Derived from:Vegetable Oil, Bees wax	Glazing agent	0.25	Australia, Austria, Belgium, Indonesia, Malaysia, Philippines,
E415 Xanthan Gum  Derived from:Xanthomonas Campestris	Stabilisers	0.25	China,
E471 Mono - and Diglycerides of Fatty Acids  Derived from:Palm (RSPO-SG)	Emulsifier	0.20325	Denmark,
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	0.20325	Germany,

<p>Maltodextrin</p> <p>Derived from: Cassava &amp; Corn - 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 chain standard from New Francisco Biotechnology Corp Ltd Cert No NL18/819943233 Maize / potato - Non declarable carrier, serves no function in finished product</p>	Carriers	0.16725	Austria, Belgium, Bulgaria, China, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands
<p>E162 Beetroot red</p> <p>Derived from: Beta vulgaris L.</p>	Colours	0.15898	France, Germany, Poland, United Kingdom,
<p>E163 Anthocyanins</p> <p>Derived from: Radish Extract (Raphanus Sativus) Extraction method NOT from Lake</p>	Colours	0.10675	China,
<p>E1520 Propan-1,2-diol; propylene glycol</p> <p>Derived from: Synthetic - Non declarable carrier</p>	Humectant	<0.1%	France, Germany, Spain, The Netherlands,
<p>E330 Citric Acid</p> <p>Derived from: Maize / molasse (beet/cane) - Non declarable carryover additive</p>	Acidity Regulator	<0.1%	Austria, France, Germany, Switzerland,
<p>E300 Ascorbic Acid</p> <p>Derived from: Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No. CN19/10539. Non declarable carrier</p>	Acidity Regulator	<0.1%	China,

**Ingredients Declaration**

Ingredients: Sugar, **Wheat** Starch (Gluten), Glucose Syrup, Rice Flour, Palm Oil, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Colours: Concentrate (Radish, Lemon and Blackcurrant), Beetroot concentrate, Beetroot, Anthocyanin; Thickeners: Xanthan Gum, Gum Arabic; Vegetable Oil, Glazing agent: Beeswax; Stabilisers: Xanthan Gum; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol.

Allergy Information			
<b>Peanuts</b>	-	<b>Sesame</b>	-
<b>Fish</b>	-	<b>Eggs</b>	-
<b>Soya</b>	-	<b>Milk</b>	-
<b>Lupin</b>	-	<b>Nuts</b>	-
<b>Celery</b>	-	<b>Mustard</b>	-
<b>Crustaceans</b>	-	<b>Molluscs</b>	-
<b>Cereals</b>	+	<b>Sulphur Dioxide</b>	-
+ Product contains, +/- Product may contain, - Does not contain			

Additional Information

Allergen Statement
This product contains Wheat & Gluten

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	1628.0
Energy Kcal	385.5
Fat	3.9
Fat (Saturated)	0.5
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	88.5
Sugars	70.7
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.2
<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.

**Packaging**

Component	Material	Size	Gauge	Weight	Qty per pack	Total weight per pack
Blue plastic bags	Polythene	419 x 686mm		31.4g	2	62.8g
Sprinkle Box	Double Walled Cardboard	325mm x 225mm x 125mm		266.8g	1	266.8g

**Palm Oil Percentage**

Total Palm Oil (%)	6.35
Total Palm Kernel (%)	1.13
Total Palm Oil & Palm Kernel in product (%)	7.48

**M&S Approved Sites**

Supplier	0
Supplier Code	
Manufacturing Site	

**Free From:**


Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	Yes
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	No	Vegans	No
Kosher	Yes without Certification	Halal	Yes without Certification

**Microbiological Standards**

Microorganism	Typical	Maximum	Units	Method	Frequency
TVC	10,000	50,000	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

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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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