	<b>Finished Product Specification</b>	
	Product Code	BA106464
	Product Name	Sovereign Gold Dot Sprinkles - Glz - Veg
	Legal Description	Sugar Sprinkles with a Metallic Finish
	Medium	Shaped Sugar Sprinkles – Single
	Specification Date	13/07/2023
	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>


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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  Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant	Base	72.17484	Belgium, The Netherlands, United Kingdom,

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Rice Flour  Derived from:Rice. Tested annually for pesticides (multiscreen), mycotoxins (aflatoxins, ochratoxin A), Heavy metals (cadmium, lead & arsenic).	Base	5.978	Portugal, Spain,
Glucose Syrup  Derived from:Wheat (not declarable) Brix: 82.2 – 83.2	Base	5.17244	France,
Palm Oil  Derived from:Palm (RSPO - SG)	Base	4.9784	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water  Derived from:local source	Base	3.0442	United Kingdom,
Vegetable Fat (Palm Kernel, Palm Oil)  Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	1.9894	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup  Derived from:Beet (Brix: 67.5 – 69.5%)	Base	1.59152	The Netherlands,
E341 (iii) Tricalcium phosphate  Derived from:Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.6568	Germany,
E555 Potassium aluminium silicate  Derived from:Mica. FUNCTION carrier Not declarable	Carriers	0.65	Brazil,
E414 Gum Arabic  Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.59682	Sudan (Kordofan Region),
E415 Xanthan Gum  Derived from:Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer	Thickeners	0.59682	Austria,
E415 Xanthan Gum  Derived from:Xanthomonas Campestris	Stabilisers	0.49	China,

Ethanol  Derived from:Wheat Grain FUNCTION Base Not declarable	Base	0.485	United Kingdom,
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	0.39788	Germany,
E471 Mono - and Diglycerides of Fatty Acids  Derived from:Palm (RSPO- SG)	Emulsifier	0.39788	Denmark,
Isopropanol  Derived from:Chemical - FUNCTION: carrier. Not declarable due to evaporation during production process & application. Not detectable in finished product	Carriers	0.375	Germany, Japan, The Netherlands, United Kingdom, United States,
E172 Iron oxides  Derived from:Mineral	Colours	0.35	Brazil,
Maize Protein  Derived from:Corn/Maize, IP Certificate No US1594. 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	Glazing agent	<0.1%	United States,
E422 Glycerol  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).'	Carriers	<0.1%	Germany, The Netherlands,

**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: Iron oxides; Glazing agent: Maize Protein.

**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 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	1666.0
Energy Kcal	393.9
Fat	7.0
Fat (Saturated)	1.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	82.2
Sugars	74.7
<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.

**Packaging**

Component	Material	Size	Guage	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 (%)	12.49
Total Palm Kernel (%)	2.23
Total Palm Oil & Palm Kernel in product (%)	14.72

**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	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	50,000	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

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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