



Finished Product Specification	
Product Code	BA106555
Product Name	Carrot Patch Sprinkles
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	20/11/2023
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

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	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

ingredients Declaration			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	73.13915	Belgium, Netherlands,
-			United Kingdom,
Derived from:Beet. Sugar not			,
filtered with bone charBeet /			
Anti-caking agent from plant			

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Rice Flour	Base	6.05	Portugal, Spain,
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			
Glucose Syrup	Base	5.24355	France,
Derived from:Wheat (not declarable) (Brix: 82.2 – 83.2%)			
Palm Oil Derived from:Palm (RSPO - SG)	Base	5.04	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:Palm kernel (56%) Palm Oil (44%) RSPO- SG	Base	2.01675	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Water	Base	2.015	United Kingdom,
Invert Sugar Syrup	Base	1.6134	Netherlands,
Derived from:Beet (Brix: 67.5 - 69.5%)			
Maltodextrin Derived from:Corn, Potato. Non declarable carrier. Non GMOMaize, Potato. Non GMO. Non declarable carrier, serves no function in finished product.Tapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product.	Carriers	1.233	Austria, BelgiumBulgariaChina (Not Xinjiang Region)Croat iaCyprusCzech RepublicD enmarkEstoniaFinlandFra nceGermanyGreeceHunga ryIrelandItalyLatviaLithuani aLuxembourgMaltaPoland PortugalRomaniaSlovakia SloveniaSpainSweden
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.6654	Germany,
Derived from:Calcium - from plant / Non declarable carryover additive.			
E414 Gum Arabic Derived from:Vegetable -	Thickeners	0.60503	Sudan (Kordofan Region),
Stems of Acacia Senegal E415 Xanthan Gum	Thickeners	0.60503	Austria
Derived from:Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer		0.60503	Austria,

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E415 Xanthan Gum	Stabilisers	0.505	China (Not Xinjiang
			Region),
Derived from:Xanthomonas			
Campestris E422 Glycerol	Humectant	0.40335	Cormany
E422 Glycelol	пишесканк	0.40333	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. E422			
complies with EU regulations			
2023/1329 and 2023/1428. E471 Mono - and	Emulsifier	0.40335	Denmark,
Diglycerides of Fatty Acids	Liliuisillei	0.40333	Deninark,
Digiycerides of Fatty Acids			
Derived from:Palm (RSPO-			
SG). E471 complies with EU			
regulations 2023/1329 and			
2023/1428.			
Sunflower oil	Base	0.1117	China (Not Xinjiang
			Region), IndiaUKUnited
Derived from:Sunflower. Non			Kingdom
declarable carrierSunflower.			
Non declarable carrier. Safflower	Colouring foodstuff	0.1	China (Not Xinjiang
Samowei	Colouring loodstull	0.1	Region),
Derived from:Safflower			itegion),
Extract (Carthamus			
Tinctorius).			
E414 Gum Arabic	Stabilisers	<0.1%	France,
Derived from:Acacia Gum.			
Non declarable carrier	Colouro	-0.40/	Гиона
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.			
Denved Irom. Deta vulgaris E.			
Trehalose	Stabilisers	<0.1%	China (Not Xinjiang
		101170	Region), India, United
Derived from:Sugar from			States,
Beet. Non declarable carrier.			
Spirulina Concentrate	Colouring foodstuff	<0.1%	China (Not Xinjiang
_			Region), India, United
Derived from:Arthrospira			States,
Platensis Algae	Colours	<0.1%	China (Not Vinilana
E160a Carotenes	Colours	<0.170	China (Not Xinjiang Region),
Derived from:Blakslea			rtegion),
Trispora			
E300 Ascorbic acid	Antioxidants	<0.1%	China (Not Xinjiang
			Region),
Derived from:Synthetic. Non			
declarable carrier			
E551 Silicon dioxide	Anti-caking agent	<0.1%	United Kingdom,
Danis and france Or with a Ca. N			
Derived from:Synthetic. Non		I	
declarable carrier			

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E307 Alpha-tocopherol	Antioxidants	<0.1%	China (Not Xinjiang Region),
Derived from:Synthetic. Non			
declarable carrier			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China (Not Xinjiang Region),
Derived from Moize Non			Region),
Derived from:Maize. Non			
GMO. Non declarable			
carryover additive.			
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, France,
			Germany, Switzerland,
Derived from:Maize, Molasse			
(beet/cane) - Non declarable			
carryover additive. Non GMO			

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; Colouring foodstuff: Safflower, Spirulina Concentrate; Colours: Beetroot, Carotenes.

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

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Nutritional Information	
Energy KJ	1688.0
Energy Kcal	399.0
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.4
Sugars	75.7
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.

Palm Oil Percentage	
Total Palm Oil (%)	9.47
Total Palm Kernel (%)	1.69
Total Palm Oil & Palm Kernel in product (%)	11.16

M&S Approved Sites		
Supplier	0	
Supplier Code		
Manufacturing Site		

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	Yes
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

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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

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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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