	Finished Product Specification	
	For use as cake decorations, not for resale.	
	Product Code	BA106561
	Product Name	Hop & Quack Sprinkles
	Legal Description	Sugar Sprinkles
	Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	24/10/2023	
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


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:BeetBeet / Anti-caking agent from plantBeet. Sugar not filtered with bone char	Base	78.15627	Austria, Belgium, France, Germany, HungaryNetherl andsUnited Kingdom

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	24/10/2023	L.Lisle	

<p>Glucose Syrup</p> <p>Derived from:100s & 1000s glucose syrup derived from Corn (Brix: 42%) sugar shape glucose syrup derived from Wheat (not declarable) (Brix: 82.2 – 83.2%)</p>	Base	4.79606	Czech Republic, France, Hungary
<p>Rice Flour</p> <p>Derived from:Rice. Tested annually 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</p>	Base	4.53	Portugal, Spain,
<p>Palm Oil</p> <p>Derived from:Palm (RSPO - SG)</p>	Base	3.775	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
<p>Water</p> <p>Derived from:local source</p>	Base	1.53038	United Kingdom,
<p>Vegetable Fat (Palm Kernel, Palm Oil)</p> <p>Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG</p>	Base	1.51125	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
<p>Maltodextrin</p> <p>Derived from:Tapioca, Corn - SGS Non GMO Cert No. SK19/2968 - Non declarable carrier, serves no function in finished product</p>	Carriers	1.3545	China (Not Xinjiang Region), France, Slovakia,
<p>Invert Sugar Syrup</p> <p>Derived from:Beet (Brix: 67.5 – 69.5%)</p>	Base	1.209	Netherlands,
<p>E341 (iii) Tricalcium phosphate</p> <p>Derived from:Calcium - from plant / Non declarable carryover additive.</p>	Anti-caking agent	0.49868	Germany,
<p>E415 Xanthan Gum</p> <p>Derived from:Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer</p>	Thickeners	0.45338	Austria,
<p>E414 Gum Arabic</p> <p>Derived from:Vegetable - Stems of Acacia Senegal</p>	Thickeners	0.45338	Sudan (Kordofan Region),

E415 Xanthan Gum Derived from: Xanthomonas Campestris	Stabilisers	0.375	China (Not Xinjiang Region),
Ethanol Derived from: Wheat Grain FUNCTION Base Not declarable	Base	0.35163	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	0.30225	Germany,
E471 Mono - and Diglycerides of Fatty Acids Derived from: Palm (RSPO-SG)	Emulsifier	0.30225	Denmark,
Safflower Derived from: Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	0.1505	China (Not Xinjiang Region),
Isopropanol Derived from: Chemical - FUNCTION: carrier. Not declarable due to evaporation during production process & application. Not detectable in finished product	Carriers	<0.1%	Germany, Japan, The Netherlands, United Kingdom, United States,
Sunflower oil Derived from: Sunflower - Non declarable carrier	Base	<0.1%	China (Not Xinjiang Region), India, United Kingdom,
Trehalose Derived from: Sugar from Beet - Non declarable carrier	Stabilisers	<0.1%	China (Not Xinjiang Region), India, United States,
Spirulina Concentrate Derived from: Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China (Not Xinjiang Region), India, United States,
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,

<p>E422 Glycerol</p> <p>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).'</p>	<p>Carriers</p>	<p><0.1%</p>	<p>Germany, The Netherlands,</p>
<p>E331iii Trisodium Citrate</p> <p>Derived from:Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive</p>	<p>Acidity Regulator</p>	<p><0.1%</p>	<p>China (Not Xinjiang Region),</p>

Ingredients Declaration

Ingredients: Sugar, Glucose Syrup, Rice Flour, Palm Oil, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colouring foodstuff: Safflower , Spirulina Concentrate; Glazing agent: Maize Protein.


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

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	24/10/2023	L.Lisle	

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	1674.0
Energy Kcal	395.2
Fat	5.3
Fat (Saturated)	0.7
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	86.5
Sugars	80.3
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.3
<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
Bag - Blue	Polythene	419mm x 686mm	60mu	31g	2	62g
Jar Box	Cardboard	325mm x 225mm x 125mm	Double Wall	266g	1	266g

Palm Oil Percentage	
Total Palm Oil (%)	9.51
Total Palm Kernel (%)	1.69
Total Palm Oil & Palm Kernel in product (%)	11.21

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

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.

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	24/10/2023	L.Lisle	