	<b>Finished Product Specification</b>	
	Product Code	BA106570
	Product Name	Happy Easter Sprinkles
	Legal Description	Sugar Sprinkles
	Medium	Shaped Sugar Sprinkles – Mixed
	Specification Date	30/09/2023
	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
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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. Beet. Sugar not filtered with bone char. Beet / Anti-caking agent from plant	Base	77.94505	Austria, Belgium, France, Germany, Hungary, The Netherlands, United Kingdom

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<p>Glucose Syrup</p> <p>Derived from:100s &amp; 1000s glucose syrup derived from Corn (Brix: 42%) sugar shape glucose syrup derived from Wheat (not declarable) (Brix: 82.2 – 83.2%)</p>	Base	4.92522	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 &amp; arsenic). In accordance with EC regulations 1829/2003 &amp; 1830/2003 does not require GMO labelling declaration</p>	Base	4.856	Portugal, Spain,
<p>Palm Oil</p> <p>Derived from:Palm (RSPO - SG)</p>	Base	4.044	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
<p>Vegetable Fat (Palm Kernel, Palm Oil)</p> <p>Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG</p>	Base	1.6197	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Water	Base	1.616	United Kingdom,
<p>Invert Sugar Syrup</p> <p>Derived from:Beet (Brix: 67.5 – 69.5%)</p>	Base	1.29576	The Netherlands,
<p>Maltodextrin</p> <p>Derived from:Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMOPotato/Corn - Non declarable carrier; Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003Corn - SGS Non GMO Cert No. SK19/2968 - Non declarable carrier, serves no function in finished product</p>	Carriers	0.6525	Austria, Belgium, Bulgaria, China, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, SwedenThe NetherlandsUkraineUnited Kingdom
<p>E341 (iii) Tricalcium phosphate</p> <p>Derived from:Calcium - from plant / Non declarable carryover additive.</p>	Anti-caking agent	0.53457	Germany,

E415 Xanthan Gum  Derived from:Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer	Thickeners	0.48591	Austria,
E414 Gum Arabic  Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.48591	Sudan (Kordofan Region),
E415 Xanthan Gum  Derived from:Xanthomonas Campestris	Stabilisers	0.4	China,
E471 Mono - and Diglycerides of Fatty Acids  Derived from:Palm (RSPO-SG)	Emulsifier	0.32394	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	0.32394	Germany,
E162 Beetroot red  Derived from:Beta vulgaris L.	Colours	0.19788	France, Germany Poland United Kingdom
Carrot Concentrate  Derived from:Daucus carota ssp. sativus var. atrorubens	Colours	<0.1%	Germany,
Safflower  Derived from:Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	<0.1%	China,
E163 Anthocyanins  Derived from:Red Cabbage - Extraction from Aluminium Lake	Colours	<0.1%	China,
Sunflower oil  Derived from:Sunflower - Non declarable carrier	Base	<0.1%	China, India, United Kingdom,
E1520 Propan-1,2-diol; propylene glycol  Derived from:Synthetic.Non declarable.No function in final product	Carriers	<0.1%	France, Germany, Spain, The Netherlands,


E202 Potassium sorbate  Derived from:Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of more than 10mg/kg - Non declarable carrier	Preservatives	<0.1%	China,
Trehalose  Derived from:Sugar from Beet - Non declarable carrier	Stabilisers	<0.1%	China, India, United States,
Spirulina Concentrate  Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China, India, United States,
E300 Ascorbic acid  Derived from:Maize.Non GMO IP.Supply.No function in final product chain standard SGS.Cert No CN 19/10539.Non declarable	Antioxidants	<0.1%	China,
E330 Citric Acid  Derived from:Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	<0.1%	Austria, France, Germany, Switzerland,
E331iii Trisodium Citrate  Derived from:Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive	Acidity Regulator	<0.1%	China,

### 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; Colours: Beetroot, Carrot Concentrate, Anthocyanin; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Colouring foodstuff: Safflower , Spirulina Concentrate.

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

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**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	1692.0
Energy Kcal	399.6
Fat	5.6
Fat (Saturated)	0.8
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	86.6
Sugars	80.1
<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 - 419mm x 686mm	Polythene	419mm x 686mm	60mu	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 (%)	10.16
Total Palm Kernel (%)	1.8
Total Palm Oil & Palm Kernel in product (%)	11.97

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	


Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	No
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

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## 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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