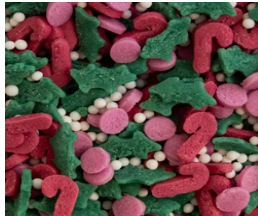
	Finished Product Specification	
	Product Code	BA106590
	Product Name	Jangle Sprinkles
	Legal Description	Sugar Sprinkles
	Medium	Shaped Sugar Sprinkles – Mixed
	Specification Date	16/09/2023
	Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776
Download current RSPO certificate	http://bakeart.co.uk/certificates&policies.php


SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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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

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin

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<p>Sugar</p> <p>Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plantBeet,Cane</p>	Base	71.2104	<p>Argentina, Australia, Barbados, BelgiumBelizeBeninBrazilColombiaCosta RicaDominican RepublicEl SalvadorFijiGermanyGuadeloupeGuatemalaGuyana HondurasJamaicaLao Peoples Democratic RepublicMalawiMozambiqueNicaraguaPanamaPolandReunionSouth AfricaSwazilandThe NetherlandsUnited KingdomZambia</p>
<p>Water</p> <p>Derived from:Portable mains</p>	Base	5.9575	<p>United Kingdom,</p>
<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	4.5275	<p>Portugal, Spain,</p>
<p>Maize starch</p> <p>Derived from:Maize (Corn). Non GMO certified. Certificate no 291470</p>	Base	4	<p>Germany, Italy, Spain, The Netherlands,</p>
<p>Glucose Syrup</p> <p>Derived from:Wheat (not declarable) Brix: 82.2 – 83.2</p>	Base	3.9247	<p>France,</p>
<p>Palm Oil</p> <p>Derived from:Palm (RSPO - SG)</p>	Base	3.7725	<p>Indonesia, Malaysia, Papua New Guinea, Solomon Islands,</p>
<p>Vegetable Fat (Palm Kernel, Palm Oil)</p> <p>Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG</p>	Base	1.5095	<p>Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,</p>
<p>Invert Sugar Syrup</p> <p>Derived from:Beet (Brix: 67.5 – 69.5%)</p>	Base	1.2076	<p>The Netherlands,</p>

<p>Maltodextrin</p> <p>Derived from: Corn - SGS Non GMO Cert No. SK19/2968 - Non declarable carrier, serves no function in finished product. Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO Cassava & 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</p>	Carriers	0.6165	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, Sweden, The Netherlands, Ukraine, United Kingdom,
<p>E341 (iii) Tricalcium phosphate</p> <p>Derived from: Calcium - from plant / Non declarable carryover additive.</p>	Anti-caking agent	0.4983	Germany,
<p>E414 Gum Arabic</p> <p>Derived from: Vegetable - Stems of Acacia Senegal</p>	Thickeners	0.45285	Sudan (Kordofan Region),
<p>E415 Xanthan Gum</p> <p>Derived from: Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer</p>	Thickeners	0.45285	Austria,
<p>E415 Xanthan Gum</p> <p>Derived from: Xanthomonas Campestris</p>	Stabilisers	0.3725	China,
<p>E471 Mono - and Diglycerides of Fatty Acids</p> <p>Derived from: Palm (RSPO-SG)</p>	Emulsifier	0.3019	Denmark,
<p>E422 Glycerol</p> <p>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</p>	Humectant	0.3019	Germany,
<p>Sunflower oil</p> <p>Derived from: Sunflower - Non declarable carrier</p>	Base	0.28734	China, India, United Kingdom,

E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.16288	France, GermanyPolandUnited Kingdom
E163 Anthocyanins Derived from:Radish Extract (Raphanus Sativus) Extraction method NOT from Lake	Colours	0.10675	China,
Trehalose Derived from:Sugar from Beet - Non declarable carrier	Stabilisers	<0.1%	China, India, United States,
Coconut Oil Derived from:Coconut. Oil refined	Base	<0.1%	Germany, Philippines,
Spirulina Concentrate Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China, India, United States,
Safflower Derived from:Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	<0.1%	China,
E901 Beeswax Derived from: Bees	Glazing agent	<0.1%	Germany,
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,
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,
E330 Citric Acid Derived from:Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	<0.1%	Austria, France, Germany, Switzerland,
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,

Ingredients Declaration

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

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

Nutritional Information

Energy KJ	1607.0
Energy Kcal	380.3
Fat	5.4
Fat (Saturated)	0.8
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	82.4
Sugars	73.1
<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 (%)	9.41
Total Palm Kernel (%)	1.68
Total Palm Oil & Palm Kernel in product (%)	11.08

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	No
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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