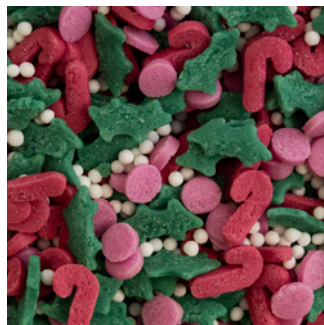


Finished Product Specification	
Product Code	BA106590
Product Name	Jangle Sprinkles CGrRW
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	08/06/2026
Specification Version Number	2

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	NQA-RSPO-000776

For use as cake decorations, not for resale.

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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EMAIL	sales1@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	sales1@bakeart.co.uk



Case size - 5 kg

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Beet. Sugar not filtered with bone char Beet & plant-derived anti caking agent (carryover) Beet	Base	78.696867345394	Austria, France Germany Hungary UK United Kingdom
Glucose Syrup Derived from: Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO 100s & 1000s glucose syrup derived from Corn (Brix: 42%)	Base	4.818973903575	Czech Republic, France Hungary
Rice Flour Derived from: Rice. Non-GMO. Declarable. Tested annually for pesticides (multiscreen), mycotoxins (aflatoxins, ochratoxin A), and heavy metals (cadmium, lead, arsenic). Complies with applicable EU food law.	Base	4.5260925	Portugal, Spain,
Palm Oil Derived from: Palm (RSPO - SG)	Base	3.7754235	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from: Potable Mains	Base	2.4077842485875	United Kingdom,
Vegetable Oil Derived from: Palm RSPO-SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%. Rapeseed oil refined to SCOPA standards.	Base	1.2369048174312	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
Xanthan Gum Derived from: Microbial fermentation using	Stabilisers	0.8282749275	China (Not Xinjiang Region),

Xanthomonas campestris			
E341 (iii) Tricalcium phosphate Derived from: Plant origin calcium salts. Carryover additive; declaration not required in the final product under EU additive legislation. Function: anti caking agent. Subcomponent of sugar and not removable. Prevents clumping.	Anti-caking agent	0.81186259854375	Germany,
Gum Arabic Derived from: Acacia Senegal	Stabilisers	0.6824302441	Chad, Niger,
Maltodextrin Derived from: Tapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Cassava, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO	Carriers	0.6105	, Austria, Belgium, Bulgaria China (Not Xinjiang Region) Croatia Cyprus Czech Republic Denmark Estonia Finland France Germany Greece Hungary Ireland Italy Latvia Lithuania Luxembourg Malta Netherlands Poland Portugal Romania Slovakia Slovenia Spain Sweden
E422 Glycerol Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.34974550010125	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
Sunflower Oil Derived from: Sunflower. Non GMO. Non declarable carrier. Complies with applicable EU food law.	Base	0.288925	China (Not Xinjiang Region), India,
Dextrose Derived from: Wheat,	Base	0.21325945128125	Belgium, Bulgaria, China (Not Xinjiang Region),

Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).			France,
Fructose Derived from: Maize,Corn Syrup. Non GMO	Base	0.21325945128125	France, Hungary, Romania, Turkey,
Beetroot Derived from: Beta Vulgaris (Red Beetroot), containing betanin as the principal pigment. This colour ingredient is a permitted food additive (colour) and is declared as E162. It complies with EU/UK food additive legislation and the applicable purity criteria. Any stabilisers or carriers present are permitted carry over and do not require declaration. Produced by extraction, not a lake colour. Beta Vulgaris (Red Beetroot), containing betanin as the principal pigment. This colour ingredient is a colouring foodstuff produced via non selective extraction in accordance with the EU Commission Guidance Notes on Colouring Foods and the NATCOL Code of Practice. It is not a food additive and therefore does not carry an E number.	Colours	0.160975	France, Germany, Poland,
E163 Anthocyanin Derived from: Raphanus Sativus (Radish Extract). This colour ingredient is a permitted food additive	Colours	0.10675	China (Not Xinjiang Region),

(colour) and is declared as E163. It complies with EU/UK food additive legislation and the applicable purity criteria. Any stabilisers or carriers present are permitted carry over and do not require declaration. Produced by extraction, not a lake colour.			
Trehalose Derived from: Sugar from Beet. Non declarable carrier	Stabilisers	0.08645	China (Not Xinjiang Region), India,
Spirulina Concentrate Derived from: Arthrospira platensis (a photosynthetic cyanobacterium commonly referred to as spirulina or microalgae). Declarable. Classified by NATCOL as an additive colour of natural origin. Not formulated as an aluminium lake. Complies with applicable EU food law.	Colouring foodstuff	0.06825	China (Not Xinjiang Region), India,
Safflower Derived from: Carthamus Tinctorius (Safflower Extract). This colour ingredient is a colouring foodstuff produced via non selective extraction in accordance with the EU Commission Guidance Notes on Colouring Foods and the NATCOL Code of Practice. It is not a food additive and therefore does not carry an E number.	Colouring foodstuff	0.04925	China (Not Xinjiang Region),
E471 Mono- and diglycerides of fatty acids Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations	Emulsifier	0.034121512205	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,

2023/1329 and 2023/1428.			
Propan-1,2-diol; propylene glycol Derived from: Synthetic. Non declarable. No function in final product	Carriers	0.01845	, France, Germany, Netherlands, Spain,
Trisodium Citrate Derived from: Corn. Non GMO. Declarable. Non declarable carryover additive. Complies with applicable EU food law.	Acidity Regulator	0.011375	China (Not Xinjiang Region),
E300 Ascorbic acid Derived from: Maize. Non GMO. Non declarable serves no function in finished product.	Antioxidants	0.00205	China (Not Xinjiang Region),
Citric Acid Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	0.002025	Austria, France, Germany, Switzerland,

Ingredients Declaration

Sugar, Glucose Syrup, Rice Flour, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil (Palm Oil, Rapeseed), Humectant: E422 Glycerol; Colours: Beetroot, E163 Anthocyanin; Dextrose, Fructose, Colouring foodstuff: Spirulina Concentrate, Safflower; Emulsifier: E471 Mono- and diglycerides of fatty acids.

Allergen Statement:

This product is free from allergens

Nutritional Information	
Energy KJ	1675
Energy Kcal	393.65
Fat	4.65
Fat (Saturated)	0.35
<i>of which mono-unsaturates</i>	0
<i>of which polysaturates</i>	0
Carbohydrates	85.35
Sugars	79.55
<i>of which polyols</i>	0
<i>of which starch</i>	0
Protein	0.15
Sodium	0
Salt	0
Fibre	0
Moisture	0
Ash	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.

Free From:

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

Suitable For:

Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarians	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without certification	Halal	Yes without certification

Finished Product Microbiological Standards:

Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Enterobacteriaceae	<100	100	cfu/g	External Lab	Annual
E.Coli	<10	<10	cfu/g	External Lab	Annual
Yeast	<10(3)	1000	cfu/g	External Lab	Annual
Staphylococcus	<20	100	cfu/g	External Lab	Annual
Salmonella species	Not detected	Not detected	cfu/g	External Lab	Annual

Tariff Code:

1704909999

Additional Information:

There is no additional information for this product

Product Shelf Life:

Maximum Life from date of manufacture: <small>in months</small>	12
Minimum Shelf Life on Delivery: <small>in months</small>	9
Shelf Life Once Opened: <small>in months</small>	3

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.