 <p>BakeArt ARTISTRY IN THE BAKING</p>	Finished Product Specification	
	Product Code	For full range of shapes & codes see list below
	Product Name	ORANGE SPRINKLE SPECIFICATION - APPLIES TO ALL SHAPES (IG) (for full range of shapes & codes see list below)
	Legal Description	Sugar Sprinkles
	Medium	Shaped Sugar Sprinkles – Single
	Specification Date	06/02/2024
	Specification Version Number	1



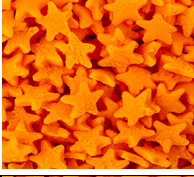






RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776
Download current RSPO certificate	http://bakeart.co.uk/certificates&policies.php

For use as cake decorations, not for resale.

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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OUT OF HOURS	07966 793806 (Tony Wadley, Director) 01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk

Case size - 5 kg

Pantone: 142u

Products that use this recipe:	
	BA106554 Orange Egg Sprinkles Product Dimensions: H:mm L:8mm B:6mm D:mm
	BA106553 Orange Flower Sprinkles Product Dimensions: H:mm L:mm B:mm D:6mm
	BA106552 Orange Mini 5 Star Sprinkles Product Dimensions: H:mm L:mm B:mm D:5mm
	BA106551 Orange Confetti Sprinkles Product Dimensions: H:mm L:mm B:mm D:4.5mm
	BA106550 Orange Butterfly Sprinkles Product Dimensions: H:mm L:5mm B:5mm D:mm
	BA106549 Orange Rabbit Sprinkles Product Dimensions: H:mm L:11mm B:6mm D:mm
	BA106548 Orange Dot Sprinkles Product Dimensions: H:mm L:mm B:mm D:3mm
	BA106547 Orange Disc Sprinkles Product Dimensions: H:mm L:mm B:mm D:6mm
	BA105648 Orange Vermicelli Product Dimensions: H:mm L:3-10mm B:mm D:1.1-1.7mm
	BA105753 Orange Carrot Sprinkles Product Dimensions: H:mm L:9mm B:3mm D:mm

	BA106544 Orange 5 Star Sprinkles Product Dimensions: H:mm L:mm B:mm D:7mm
	BA106543 Orange Heart Sprinkles Product Dimensions: H:mm L:6mm B:6mm D:mm
	BA106542 Orange Pumpkin Sprinkles Product Dimensions: H:mm L:10mm B:10mm D:mm

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant	Base	73.34316	United Kingdom,
Rice Flour 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	Base	6.09	Portugal, Spain,
Glucose Syrup Derived from:Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%).	Base	5.27207	France,
Palm Oil Derived from:Palm (RSPO - SG)	Base	5.07	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from:Potable Mains	Base	3.23797	United Kingdom,
Vegetable Oil Derived from:Palm RSPO-SG, Rapeseed. Palm Oil 51.03%, Rapeseed 48.97%.	Base	1.66185	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,

E415 Xanthan Gum Derived from: Xanthomonas Campestris	Stabilisers	1.11855	China (Not Xinjiang Region),
E414 Gum Arabic Derived from: Acacia Senegal Acacia Gum. Non declarable carrier	Stabilisers	1.09928	Chad, Niger, Sudan (not South Sudan)
E341 (iii) Tricalcium phosphate Derived from: Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	1.09072	Germany,
Maltodextrin Derived from: Corn, Potato. Non declarable carrier. Non GMO Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO	Carriers	0.666	, Austria Belgium Bulgaria 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. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.4699	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
Fructose Derived from: Maize, Corn Syrup	Base	0.28653	France, Hungary, Romania, Turkey,
Dextrose Derived from: Wheat, Maize. Dextrose 10-20%, Maltose 10-20%. Specific gravity (at 20°C 80-90).	Base	0.28653	Belgium, Bulgaria, China (Not Xinjiang Region), France,
E162 Beetroot red Derived from: Beta vulgaris L.	Colours	0.1365	France,
E471 Mono - and Diglycerides of Fatty Acids Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	<0.1%	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
Sunflower oil Derived from: Sunflower. Non declarable carrier	Base	<0.1%	UK,

E160a Carotenes Derived from:Blakslea Trispora. CAS No 10191-41-0	Colours	<0.1%	China (Not Xinjiang Region),
E307 Alpha-tocopherol Derived from:Synthetic. Non declarable carrier	Antioxidants	<0.1%	China (Not Xinjiang Region),
E300 Ascorbic acid Derived from:Synthetic. Non declarable carrier	Antioxidants	<0.1%	China (Not Xinjiang Region),
E551 Silicon dioxide Derived from:Synthetic. Non declarable carrier	Anti-caking agent	<0.1%	United Kingdom,
E330 Citric Acid Derived from:Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	<0.1%	Austria, France, Germany, Switzerland,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil, Humectant: Glycerol; Fructose, Dextrose, Colours: Beetroot, Carotenes; Emulsifier: Mono - and Diglycerides of Fatty Acids.

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	1660.0
Energy Kcal	393.3
Fat	6.8
Fat (Saturated)	0.9
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	82.6
Sugars	74.9
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.4
<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.

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

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	06/02/2024	L.Lisle	

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.

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	06/02/2024	L.Lisle	