



Finished Product Specification	
Product Code	BA106715
Product Name	Christmas Medley Sprinkles
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	14/11/2025
Specification Version Number	3

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	
CONTACT	Michelle Wadley	
TELEPHONE	01792 293 689	
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

Pantone: Green-347u, Red-207u, White-No Pantone

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Full recipe				
Ingredient Name	Function	%	Country Of Origin	
Sugar	Base	73.033161844391	United Kingdom,	
Derived from: Beet. Sugar				
not filtered with bone char				
Beet / Anti-caking agent				
from plant				
Rice Flour	Base	6.0550199535	Portugal, Spain,	
Derived from: Rice. Tested				
annually for pesticides				
(multiscreen), mycotoxins				
(aflatoxins, ochratoxin A),				
Heavy metals (cadmium,				
lead & arsenic). Produced				
in line EU GMO regulations				
(EU 1829/2003 &				
1830/2003). Certified Non-				
GMO by Foodchain ID				
Glucose Syrup	Base	5.2495039116324	France,	
Derived from: Wheat.				
Wheat not declarable Non				
declarable <20ppm. (Brix:				
80 - 85%). Non GMO				
Palm Oil	Base	5.0507727417	Indonesia, Malaysia,	
Derived from: Palm			Papua New Guinea,	
(RSPO - SG)			Solomon Islands,	
Water	Base	3.2211408999971	United Kingdom,	
Derived from: Potable				
Mains				
Vegetable Oil	Base	1.6547349286667	Austria, Belgium,	
Derived from: Palm RSPO-			Bulgaria, Croatia, Cyprus,	
SG, Rapeseed. (Non			Czech Republic,	
GMO). Palm Oil 51.03%,			Indonesia, Italy, Latvia,	
Rapeseed 48.97%.			Lithuania, Luxembourg,	
Rapeseed oil refined to			Malaysia, Malta, Papua	
SCOPA standards.			New Guinea, Solomon	
oon / total datas.			Islands,	
Xanthan Gum	Stabilisers	1.1080686514905	China (Not Xinjiang	
Derived from:			Region),	
Xanthomonas Campestris			,,	
E341 (iii) Tricalcium	Anti-caking agent	1.0861121891969	Germany,	
phosphate	Train oaking agont	1.0001121001303	Joinnary,	
Derived from: Calcium -				
Denveu Irom. Calcium -				

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from plant / Non declarable			
carryover additive.			
Gum Arabic	Stabilisers	0.91295720202302	Chad, Niger,
Derived from: Acacia			
Senegal			
Maltodextrin	Carriers	0.6945669	China (Not Xinjiang
Derived from: Cassava,			Region), France Slovakia
Maize.Non GMO. Non			
declarable carrier, serves			
no function in finished			
product.			
Tapioca, Maize. Non GMO.			
Non declarable carrier,			
serves no function in			
finished product.			
E422 Glycerol	Humectant	0.4678905660368	Belgium, Czech
Derived from: Rapeseed.			Republic, France,
Non GMO. Declarable.			Germany, Hungary,
E422 complies with EU			Poland, Romania, The
regulations 2023/1329 and			Netherlands, United
2023/1428.			Kingdom,
Sunflower Oil	Base	0.42021252	China (Not Xinjiang
Derived from: Sunflower.			Region), India, United
Non declarable carrier.			Kingdom,
Dextrose	Base	0.28529912563219	Belgium, Bulgaria, China
Derived from: Wheat,			(Not Xinjiang Region),
Maize. Non GMO. Dextrose			France,
10-20%, Maltose 10 - 20%.			
Specific gravity (at 20°C 80			
-90).			
Fructose	Base	0.28529912563219	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			
Trehalose	Stabilisers	0.12573288	China (Not Xinjiang
Derived from: Sugar from			Region), India, United
Beet - Non declarable			States,
carrier			
E163 Anthocyanin	Colours	0.1164429	China (Not Xinjiang
Derived from: Raphanus			Region),
Sativus (Radish Extract).			
Classified by NATCOL as			
an 'Additive Colour-Natural			
Origin.Complies with EU			

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KIISTRY IN THE BANING			
regulation 1333/2008 and			
its implementing			
specifications under			
Commission Regulation			
(EU) No 231/2012, as			
amended. This colour is not			
an aluminium lake. It is a			
water soluable anthocyanin			
extract obtained directly			
from edible plant source.			
Spirulina Concentrate	Colouring foodstuff	0.0992628	China (Not Xinjiang
Derived from: Derived			Region), India,
From: Arthrospira Platensis			
(a photosyntheic			
cyanobacteriums commonly			
refered to as spirulina or			
microalgae). Classified by			
NATCOL as an 'Additive			
Colour-Natural Origin.			
Complies with EU			
regulation 1333/2008 and			
its implementing			
specifications under			
Commission Regulation			
(EU) No 231/2012, as			
amended. Not formulated			
as an aluminium lake.			
Safflower	Colouring foodstuff	0.0716292	China (Not Xinjiang
Derived from: Carthamus			Region),
Tinctorius (Safflower			
Extract). Classified by			
NATCOL as an 'Additive			
Colour-Natural			
Origin.Complies with EU			
regulation 1333/2008 and			
its implementing			
specifications under			
Commission Regulation			
(EU) No 231/2012, as			
amended.			
E471 Mono- and	Emulsifier	0.045647860101151	Brazil, Colombia,
diglycerides of fatty acids			Ecuador, Guatemala,
Derived from: Palm Oil.			Honduras, Indonesia, Ivory
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RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.			Coast, Malaysia, Papua New Guinea,
Trisodium Citrate	Acidity Regulator	0.0165438	China (Not Xinjiang
Derived from: Corn - Non			Region),
GMO In accordance with			
(EC) No 1829/2003 and			
(EC) No 1830/2003, Non			
declarable carryover			
additive			

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Ingredients Declaration

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

Allergen Statement:

This product is free from allergens

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Nutritional Information		
Energy KJ	1680	
Energy Kcal	395.35	
Fat	6.6	
Fat (Saturated)	0.45	
of which mono-unsaturates	0	
of which polysaturates	0	
Carbohydrates	81.9	
Sugars	74.25	
of which polyols	0	
of which starch	0	
Protein	0.2	
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

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

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Finished Product Microbiological Standards:					
Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Entero-	<100	100	cfu/g	External Lab	Annual
bacteriaceae					
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	Not detected	Not detected	cfu/g	External Lab	Annual
species					

Tariff Code:	
1704909999	

Additional Information:
There is no additional information for this product

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

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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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