



Finished Product Specification	
Product Code	BA106729
Product Name	Snowfall Sprinkles LblWWWn
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	12/02/2025
Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-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: Baby Blue-290u, White-No Pantone

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	80.142071830475	Austria, Belgium Bulgaria
Derived from: Beet. Sugar			Croatia Cyprus Czech
not filtered with bone char			Republic Denmark Estonia
Beet / Anti-caking agent			Finland France Germany
from plant			Greece Hungary Ireland
Sugar Beet / Moisture <			Italy Latvia Lithuania
0.55			Luxembourg Malta Poland
Beet			Portugal Romania Slovakia
			Slovenia Spain Sweden
			The Netherlands United
			Kingdom
Rice Flour	Base	4.60881	Portugal, Spain,
Derived from: Rice. Tested			
annually for pesticides			
(multiscreen), mycotoxins			
(aflatoxins, ochratoxin A),			
Heavy metals (cadmium,			
lead & arsenic). In			
accordance with EC			
regulations 1829/2003 &			
1830/2003 does not require			
GMO labelling declaration			
Glucose Syrup	Base	4.4431872659	Czech Republic, France
Derived from: Wheat.			Hungary
Wheat not declarable Non			
declarable <20ppm. (Brix:			
80 - 85%). Non GMO			
100s & 1000s glucose			
syrup derived from Corn			
(Brix: 42%)			
Palm Oil	Base	3.844422	Indonesia, Malaysia,
Derived from: Palm			Papua New Guinea,
(RSPO - SG)			Solomon Islands,
Water	Base	2.45178818655	United Kingdom,
Derived from: Potable			
Mains			
Vegetable Oil	Base	1.259510116425	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,
10.0770.			Littledina, Lakethoodig,

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			Malaysia, Malta, Papua New Guinea, Solomon Islands,
Xanthan Gum Derived from: Xanthomonas Campestris	Stabilisers	0.84341223	China (Not Xinjiang Region),
E341 (iii) Tricalcium phosphate Derived from: Calcium - from plant / Non declarable	Anti-caking agent	0.826699954275	Germany,
carryover additive. Gum Arabic Derived from: Acacia Senegal	Stabilisers	0.6949021332	Chad, Niger,
Glycerol Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.356137343265	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
Dextrose Derived from: Wheat, Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).	Base	0.217156916625	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose Derived from: Maize,Corn Syrup. Non GMO	Base	0.217156916625	France, Hungary, Romania, Turkey,
Sunflower Oil Derived from: Sunflower. Non declarable carrier.	Base	0.034925	China (Not Xinjiang Region), India, United Kingdom,
Mono - and Diglycerides of Fatty Acids Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	0.03474510666	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
Trehalose Derived from: Sugar from Beet - Non declarable carrier	Stabilisers	0.01045	China (Not Xinjiang Region), India, United States,
Spirulina Concentrate	Colouring foodstuff	0.00825	China (Not Xinjiang

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Derived from: Arthrospira			Region), India, United
Platensis Algae			States,
Maltodextrin	Carriers	0.003	, Austria, Belgium,
Derived from: Maize,			Bulgaria, Croatia, Cyprus,
Potato - Non declarable			Czech Republic, Denmark,
carrier, serves no function			Estonia, Finland, France,
in finished product. Non			Germany, Greece,
GMO			Hungary, Ireland, Italy,
			Latvia, Lithuania,
			Luxembourg, Malta,
			Netherlands, Poland,
			Portugal, Romania,
			Slovakia, Slovenia, Spain,
			Sweden,
Beetroot	Colours	0.00195	France,
Derived from: Beta			
Vulgaris L.			
Trisodium Citrate	Acidity Regulator	0.001375	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			
Citric Acid	Acidity Regulator	5.0E-5	Austria, France,
Derived from: Maize,			Germany, Switzerland,
Molasse (beet/cane) - Non			
declarable carryover			
additive. Non GMO			

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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: Glycerol; Dextrose, Fructose, Emulsifier: Mono - and Diglycerides of Fatty Acids; Colouring foodstuff: Spirulina Concentrate; Colours: Beetroot.

Allergen Statement:

This product is free from allergens

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Nutritional Information	
Energy KJ	1682.0
Energy Kcal	398.0
Fat	5.1
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	87.5
Sugars	81.4
of which polyols	0.0
of which starch	0.0
Protein	0.3
Sodium	0.0
Salt	0.0
Fibre	0.0
Moisture	0.0
Ash	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 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 Produc	t Microbiological S	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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