



Finished Product Specification	
Product Code	BA106732
Product Name	Holiday Ho Ho Sprinkles
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	15/02/2024
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
SUFFLIER	
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
	Ashington
	Northumberland
	NE63 0YH
CONTACT	Tony Wadley
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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



Case size - 5 kg

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

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	73.08937	United Kingdom,
Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant			

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Rice Flour	Base	6.06342	Portugal Spain
Rice Floui	Dase	0.00342	Portugal, Spain,
Derived from:Rice. Tested			
anually for pesticides			
(multiscreen), mycotoxins	;		
(aflatoxins, ohratoxin A)			
Heavy metals (cadmium, lead			
& arsenic). In accordance with	n		
EC regulations 1829/2003 8			
1830/2003 does not require			
GMO labelling declaration			
Glucose Syrup	Base	5.25352	France,
Derived from:Wheat, Whea	4		
not declarable Non declarable	1		
<20ppm. (Brix: 80 - 85%). Nor			
GMO			
Palm Oil	Base	5.05341	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO	-		Solomon Islands,
SG)			
Water	Base	3.22375	United Kingdom,
Derived from:Potable Mains			
Vegetable Oil	Base	1.656	Austria, Belgium, Bulgaria,
			Croatia, Cyprus, Czech
Derived from:Palm RSPO	-		Republic, Indonesia, Italy,
SG, Rapeseed. (Non GMO)			Latvia, Lithuania,
Palm Oil 51.03%, Rapeseed			Luxembourg, Malaysia,
48.97%.			Malta, Papua New Guinea,
			Solomon Islands,
E415 Xanthan Gum	Stabilisers	1.10975	China (Not Xinjiang
E415 Aanman Guin	Stabilisers	1.10975	Region),
Derived from:Xanthomonas			Region),
Campestris			
E341 (iii) Tricalcium	Anti-caking agent	1.08695	Germany,
phosphate	Titli baking agont	1.00000	Comany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
E414 Gum Arabic	Stabilisers	0.91366	Chad, Niger,
		0.0.000	enaa, riiger,
Derived from:Acacia Senega			
Maltodextrin	Carriers	0.65135	China (Not Xinjiang
			Region), France, Slovakia,
Derived from:Tapioca, Maize			
Non GMO. Non declarable			
carrier, serves no function in			
finished product. Cassava			
Maize.Non GMO. Nor			
declarable carrier, serves no			
function in finished product.			

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E422 Glycerol	Humectant	0.46825	Belgium, Czech Republic,
Derived from:Rapeseed. Nor GMO. Declarable. E422			France, Germany, Hungary, Poland, Romania, The
complies with EU regulations 2023/1329 and 2023/1428.			Netherlands, United Kingdom,
Sunflower oil	Base	0.38485	China (Not Xinjiang Region), India, United
Derived from:Sunflower. Nor declarable carrier.			Kingdom,
Fructose	Base	0.28552	France, Hungary, Romania, Turkey,
Derived from:Maize,Corr Syrup. Non GMO			
Dextrose Derived from:Wheat, Maize	Base	0.28552	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Non GMO. Dextrose 10-20% Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).			
E163 Anthocyanins	Colours	0.14219	China (Not Xinjiang Region),
Derived from:Radish Extraction (Raphanus Sativus) Extraction method NOT from Lake			. tog.o.i.j,
Trehalose Derived from:Sugar from		0.11515	China (Not Xinjiang Region), India, United States,
Beet - Non declarable carrier Spirulina Concentrate	Colouring foodstuff	<0.1%	China (Not Xinjiang
Derived from:Arthrospira	Ü	301170	Region), India, United States,
Platensis Algae Safflower	Colouring foodstuff	<0.1%	China (Not Vinilana
		<0.1%	China (Not Xinjiang Region),
Derived from:Safflower Extract (Carthamus Tinctorius).			
E471 Mono - and	Emulsifier	<0.1%	Brazil, Colombia, Ecuador,
Diglycerides of Fatty Acids			Guatemala, Honduras, Indonesia, Ivory Coast,
Derived from:Palm Oil RSPO-SG. E471 complies			Malaysia, Papua New
with EU regulations 2023/1329 and 2023/1428.			Guinea,
	Acidity Regulator	<0.1%	China (Not Xinjiang Region),
Derived from:Corn - Nor			"
GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable	,		
carryover additive			

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil, Humectant: Glycerol; Fructose, Dextrose, Colouring foodstuff: Spirulina Concentrate, Safflower; Colours: E163 Anthocyanin; Emulsifier: Mono - and Diglycerides of Fatty Acids.

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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	1655.0
Energy Kcal	392.0
Fat	6.8
Fat (Saturated)	0.9
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	82.4
Sugars	74.7
of which polyols	0.0
of which starch	0.0
Protein	0.4
Sodium	0.0
Salt	0.0
Fibre	0.0
Moisture	0.0
Ash	0.0

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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:	Suitable For:						
Nut/Seed Allergy	Yes	Lacto-Ovo Vegetarian	Yes				
Sufferers							
Lactose Intolerance	Yes	Vegetarians	Yes				
Coeliacs	Yes	Vegans	Yes				
Kosher	Yes without Certification	Halal	Yes without Certification				

Microbiological Standards

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

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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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