

Finished Product Specification	
Product Code	For full range of shapes & codes see list below
Product Name	RED SPRINKLE SPEC - APPLIES TO ALL SHAPES (IG) (for full range of shapes & codes see spec)
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles - Single
Specification Date	06/01/2026
Specification Version Number	4

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

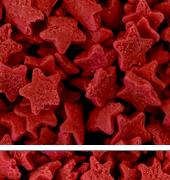
For use as cake decorations, not for resale.

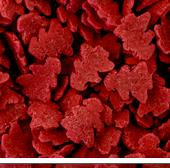
SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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TECHNICAL	sales1@bakeart.co.uk

Case size - 5 kg

Pantone: Red-207u

Products that use this recipe:

	BA106677 Red Heart Sprinkles Product Dimensions: H: mm L: 6 mm B:6 mm D: mm
	BA106679 Red Lip Sprinkles Product Dimensions: H: mm L: 6 mm B:4 mm D: mm
	BA106680 Red Flower Sprinkles Product Dimensions: H: mm L: mm B: mm D: 6 mm
	BA106681 Red Confetti Sprinkles Product Dimensions: H: mm L: mm B: mm D: 4.5 mm
	BA106682 Red 5 Star Sprinkles Product Dimensions: H: mm L: mm B: mm D: 7 mm
	BA106683 Red Mini 5 Star Sprinkles Product Dimensions: H: mm L: mm B: mm D: 5 mm
	BA106684 Red Shirt Sprinkle Product Dimensions: H: mm L: 10 mm B:9 mm D: mm
	BA106685 Red Candy Cane Sprinkles Product Dimensions: H: mm L: 10 mm B:5 mm D: mm
	BA106686 Red Holly Sprinkles Product Dimensions: H: mm L: 11 mm B:6 mm D: mm
	BA106687 Red Gingerbread Men Sprinkles Product Dimensions: H: mm L: 8 mm B:6 mm D: mm

	BA106688 Red Dot Sprinkles Product Dimensions: H: mm L: mm B: mm D: 3 mm
	BA106689 Red Disc Sprinkles Product Dimensions: H: mm L: mm B: mm D: 6 mm
	BA106690 Red Reindeer Sprinkles Product Dimensions: H: mm L: 8 mm B:8 mm D: mm
	BA106691 Red Vermicelli Product Dimensions: H: mm L: 3-10 mm B: mm D: 1.1-1.7 mm
	BA106692 Red Maple Leaf Sprinkles Product Dimensions: H: mm L: 8 mm B:6 mm D: mm
	BA106693 Red Tree Sprinkles Product Dimensions: H: mm L: 10 mm B:8 mm D: mm
	BA106694 Red Rabbit Sprinkles Product Dimensions: H: mm L: 11 mm B:6 mm D: mm
	BA106678 Red Mini Heart Sprinkles Product Dimensions: H: mm L: 4 mm B:4 mm D: mm
	BA107316 Red Mega Strands Product Dimensions: H: mm L: 7-15 mm B: mm D: 2-2.7 mm

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Beet. Sugar not filtered with bone char Beet / Anti-caking agent from plant	Base	73.726281615038	United Kingdom,
Rice Flour 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	Base	6.112485	Portugal, Spain,
Glucose Syrup Derived from: Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO	Base	5.29932422415	France,
Palm Oil Derived from: Palm (RSPO - SG)	Base	5.098707	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from: Potable Mains	Base	3.251711073675	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	1.6704391576125	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
Xanthan Gum Derived from: Xanthomonas Campestris	Stabilisers	1.118584755	China (Not Xinjiang Region),
E341 (iii) Tricalcium phosphate Derived from: Calcium -	Anti-caking agent	1.0964199153375	Germany,

from plant / Non declarable carryover additive.			
Gum Arabic Derived from: Acacia Senegal	Stabilisers	0.9216216042	Chad, Niger,
E422 Glycerol Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.4723310721525	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
E163 Anthocyanin Derived from: Raphanus Sativus (Radish 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. This colour is not an aluminium lake. It is a water soluble anthocyanin extract obtained directly from edible plant source.	Colours	0.427	China (Not Xinjiang Region),
Dextrose Derived from: Wheat, Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).	Base	0.2880067513125	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose Derived from: Maize, Corn Syrup. Non GMO	Base	0.2880067513125	France, Hungary, Romania, Turkey,
Maltodextrin Derived from: Cassava, Maize. Non GMO. Non declarable carrier, serves no function in finished product.	Carriers	0.183	China (Not Xinjiang Region),
E471 Mono- and	Emulsifier	0.04608108021	Brazil, Colombia,

<p>diglycerides of fatty acids Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.</p>			<p>Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,</p>
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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; Colours: E163 Anthocyanin; Dextrose, Fructose, Emulsifier: E471 Mono- and diglycerides of fatty acids.

Allergen Statement:

This product is free from allergens

Nutritional Information	
Energy KJ	1681
Energy Kcal	395.3
Fat	6.4
Fat (Saturated)	0.45
of which mono-unsaturates	0
of which polysaturates	0
Carbohydrates	82.25
Sugars	74.6
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 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 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: in months	12
Minimum Shelf Life on Delivery: in months	9
Shelf Life Once Opened:: in months	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.