



Finished Product Specification	
Product Code	For full range of shapes & codes see
	list below
Product Name	GREEN 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	08/02/2024
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	
OOI I LILIX		
	Unit 18/19 Merchant Court	
	North Seaton Industrial Estate	
	Ashington	
	Northumberland	
	NE63 0YH	
CONTACT	Tony Wadley	
TELEPHONE	07966 793806	
EMAIL	tony@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	technical@bakeart.co.uk	

Case size - 5 kg

Pantone: 347u

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Products that use	e this recipe:
230.40	BA106695 Green Confetti Sprinkles Product Dimensions: H:mm L:mm B:mm D:4.5mm
多多	BA106696 Green 5 Star Sprinkles Product Dimensions: H:mm L:mm B:mm D:7mm
	BA106697 Green Mini 5 Star Sprinkles Product Dimensions: H:mm L:mm B:mm D:5mm
293271	BA106698 Green Rabbit Sprinkles Product Dimensions: H:mm L:11mm B:6mm D:mm
A CONTY	BA106699 Green Shirt Sprinkles Product Dimensions: H:mm L:10mm B:9mm D:mm
	BA106700 Green Dinosaur Sprinkles Product Dimensions: H:mm L:10mm B:5mm D:mm
が、大学	BA106701 Green Holly Sprinkles Product Dimensions: H:mm L:11mm B:6mm D:mm
	BA106702 Green Dot Sprinkles Product Dimensions: H:mm L:mm B:mm D:3mm
	BA106406 Green Flower Sprinkles Product Dimensions: H:mm L:mm B:mm D:6mm
	BA106703 Green Vermicelli Product Dimensions: H:mm L:3-10mm B:mm D:1.1-1.7mm

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BA106706 Green Heart Sprinkles Product Dimensions: H:mm L:6mm B:6mm D:mm
BA106704 Green Disc Sprinkles Product Dimensions: H:mm L:mm B:mm D:6mm
BA106705 Green Tree Sprinkles Product Dimensions: H:mm L:10mm B:8mm D:mm
BA106887 Green Maple Leaf Sprinkles Product Dimensions: H:mm L:8mm B:6mm D:mm

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	71.37147	United Kingdom,
Derived from:Beet. Sugar not filtered with bone charBeet Anti-caking agent from plant	1		
	Base	5.92	Portugal, Spain,
Derived from:Rice. Tested anually 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			
Glucose Syrup Derived from:Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO		5.13043	France,
	Base	4.93	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
	Base	3.14552	United Kingdom,
Derived from:Potable Mains			

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Maltodextrin	Carriers	1.773	China (Not Xinjiang
Derived from:Tapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product.			Region), France, Slovakia,
Vegetable Oil Derived from:Palm RSPO-SG, Rapeseed. (Non GMO).		1.6172	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania,
Palm Oil 51.03%, Rapeseed 48.97%.			Latvia, Etituaria, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
Sunflower oil Derived from:Sunflower. Non	Base	1.1557	China (Not Xinjiang Region), India, United Kingdom,
declarable carrier. E415 Xanthan Gum	Stabilisers	1.0822	China (Not Xinjiang Region),
Derived from:Xanthomonas Campestris			
E341 (iii) Tricalcium phosphate	Anti-caking agent	1.0614	Germany,
Derived from:Calcium - from plant / Non declarable carryover additive.			
E414 Gum Arabic	Stabilisers	0.89225	Chad, Niger,
Derived from:Acacia Senegal			
E422 Glycerol Derived from:Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	<u>,</u>	0.45728	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
Trehalose Derived from:Sugar from Beet - Non declarable carrier		0.3458	China (Not Xinjiang Region), India, United States,
	Base	0.27883	France, Hungary, Romania, Turkey,
ž i	Base	0.27883	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Spirulina Concentrate Derived from:Arthrospira Platensis Algae		0.273	China (Not Xinjiang Region), India, United States,

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Safflower Derived from:Safflower Extract (Carthamus Tinctorius).	0.197	China (Not Xinjiang Region),
E331iii Trisodium Citrate Derived from:Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive	<0.1%	China (Not Xinjiang Region),
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	<0.1%	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil, Colouring foodstuff: Spirulina Concentrate, Safflower; Humectant: Glycerol; Fructose, Dextrose, 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

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Nutritional Information	
Energy KJ	1615.0
Energy Kcal	382.8
Fat	6.5
Fat (Saturated)	0.9
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	80.5
Sugars	73.0
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

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	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

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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

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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.

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