

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	30/01/2026
Specification Version Number	2

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

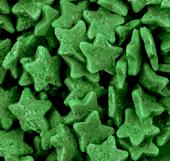
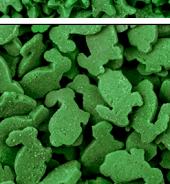
For use as cake decorations, not for resale.

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: 347u

Products that use this recipe:

	BA106695 Green Confetti Sprinkles Product Dimensions: H: mm L: mm B: mm D: 4.5 mm
	BA106696 Green Star Sprinkles Product Dimensions: H: mm L: mm B: mm D: 7 mm
	BA106697 Green Mini Star Sprinkles Product Dimensions: H: mm L: mm B: mm D: 5 mm
	BA106698 Green Rabbit Sprinkles Product Dimensions: H: mm L: 11 mm B:6 mm D: mm
	BA106699 Green Shirt Sprinkles Product Dimensions: H: mm L: 10 mm B:9 mm D: mm
	BA106700 Green Dinosaur Sprinkles Product Dimensions: H: mm L: 10 mm B:5 mm D: mm
	BA106701 Green Holly Sprinkles Product Dimensions: H: mm L: 11 mm B:6 mm D: mm
	BA106702 Green Dot Sprinkles Product Dimensions: H: mm L: mm B: mm D: 3 mm
	BA106406 Green Flower Sprinkles Product Dimensions: H: mm L: mm B: mm D: 6 mm
	BA106703 Green Vermicelli Product Dimensions: H: mm L: 3-10 mm B: mm D: 1.1-1.7 mm

	BA106704 Green Disc Sprinkles Product Dimensions: H: mm L: mm B: mm D: 6 mm
	BA106705 Green Tree Sprinkles Product Dimensions: H: mm L: 10 mm B:8 mm D: mm
	BA106706 Green Heart Sprinkles Product Dimensions: H: mm L: 6 mm B:6 mm D: mm
	BA106887 Green Maple Leaf Sprinkles Product Dimensions: H: mm L: 8 mm B:6 mm D: mm
	BA106998 Green Shamrock Sprinkles Product Dimensions: H: mm L: 7 mm B:9 mm D: mm
	BA107313 Green 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 & plant-derived anti caking agent (carryover)	Base	71.367396661462	UK, United Kingdom
Rice Flour Derived from: Rice. Tested annually for: Pesticides (multiscreen), mycotoxins (aflatoxins, ochratoxin A), and heavy metals (cadmium, lead, arsenic). Produced in compliance with EU GMO Regulations (EC) No. 1829/2003 & 1830/2003. Certified Non GMO	Base	5.916915	Portugal, Spain,
Glucose Syrup Derived from: Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO	Base	5.12977144185	France,
Palm Oil Derived from: Palm (RSPO - SG)	Base	4.935573	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from: Potable Mains	Base	3.147672023325	United Kingdom,
Maltodextrin Derived from: Tapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product.	Carriers	1.773	China (Not Xinjiang Region), France, Slovakia,
Vegetable Oil Derived from: Palm RSPO-SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%. Rapeseed oil refined to SCOPA standards.	Base	1.6169931718875	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon

			Islands,
Sunflower Oil Derived from: Sunflower. Non declarable carrier.	Base	1.1557	China (Not Xinjiang Region), India, United Kingdom,
Xanthan Gum Derived from: Microbial fermentation using <i>Xanthomonas campestris</i>	Stabilisers	1.082795445	China (Not Xinjiang Region),
E341 (iii) Tricalcium phosphate Derived from: Plant origin calcium salts. Additive status: Carryover additive not required to be declared on the final product in accordance with EU additive legislation.	Anti-caking agent	1.0613397731625	Germany,
Gum Arabic Derived from: Acacia Senegal	Stabilisers	0.8921341638	Chad, Niger,
E422 Glycerol Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.4572187589475	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
Trehalose Derived from: Sugar from Beet - Non declarable carrier	Stabilisers	0.3458	China (Not Xinjiang Region), India, United States,
Dextrose Derived from: Wheat, Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).	Base	0.2787919261875	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose Derived from: Maize, Corn Syrup. Non GMO	Base	0.2787919261875	France, Hungary, Romania, Turkey,
Spirulina Concentrate Derived from: Derived From: <i>Arthospira Platensis</i> (a photosynthetic	Colouring foodstuff	0.273	China (Not Xinjiang Region), India,

<p>cyanobacteriums commonly referred 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.</p>			
<p>Safflower Derived from: Carthamus 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.</p>	<p>Colouring foodstuff</p>	<p>0.197</p>	<p>China (Not Xinjiang Region),</p>
<p>Trisodium Citrate Derived from: Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive</p>	<p>Acidity Regulator</p>	<p>0.0455</p>	<p>China (Not Xinjiang Region),</p>
<p>E471 Mono- and diglycerides of fatty acids Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.</p>	<p>Emulsifier</p>	<p>0.04460670819</p>	<p>Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,</p>

Ingredients Declaration

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

Allergen Statement:

This product is free from allergens

Nutritional Information	
Energy KJ	1669
Energy Kcal	393.15
Fat	6.85
Fat (Saturated)	0.5
of which mono-unsaturates	0
of which polysaturates	0
Carbohydrates	80
Sugars	72.45
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.