



Finished Product Specification	
Product Code	For full range of shapes & codes see
	list below
Product Name	BRIGHT BLUE 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	05/03/2024
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 LILK	
	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: 2193u

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Products that us	e this recipe:
	BA106784 Bright Blue Heart Sprinkles Product Dimensions: H:mm L:6mm B:6mm D:mm
	BA106783 Bright Blue Mini Heart Sprinkles Product Dimensions: H:mm L:4mm B:4mm D:mm
	BA106782 Bright Blue Confetti Sprinkles Product Dimensions: H:mm L:mm B:mm D:4.5mm
	BA106781 Bright Blue 5 Star Sprinkles Product Dimensions: H:mm L:mm B:mm D:7mm
	BA106780 Bright Blue MIni 5 Star Sprinkles Product Dimensions: H:mm L:mm B:mm D:5mm
	BA106779 Bright Blue Rabbit Sprinkles Product Dimensions: H:mm L:11mm B:6mm D:mm
	BA106778 Bright Blue Shirt Sprinkles Product Dimensions: H:mm L:10mm B:9mm D:mm
	BA106777 Bright Blue Tree Sprinkles Product Dimensions: H:mm L:10mm B:8mm D:mm
	BA106775 Bright Blue Dot Sprinkles Product Dimensions: H:mm L:mm B:mm D:3mm
	BA106774 Bright Blue Vermicelli Product Dimensions: H:mm L:3-10mm B:mm D:1.1-1.7mm

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	BA106773 Bright Blue Disc Sprinkles Product Dimensions: H:mm L:mm B:mm D:6mm
	BA106772 Bright Blue Flower Sprinkles Product Dimensions: H:mm L:mm B:mm D:6mm
	BA106770 Bright Blue Candy Cane Sprinkles Product Dimensions: H:mm L:10mm B:5mm D:mm
	BA106769 Bright Blue Holly Sprinkles Product Dimensions: H:mm L:11mm B:6mm D:mm
STACE OF THE PARTY	BA106768 Bright Blue Egg Sprinkles Product Dimensions: H:mm L:8mm B:6mm D:mm
	BA107065 Bright Blue Snowflake Sprinkles Product Dimensions: H:mm L:mm B:mm D:7mm

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	73.72446	United Kingdom,
Derived from:Beet. Sugar not filtered with bone charBeet /			
Anti-caking agent from plant			
Rice Flour	Base	6.12	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			

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Glucose Syrup	Base	5.29806	France,
Glucose Syrup	Dase	0.29000	rance,
Derived from:Wheat. Wheat			
not declarable Non declarable			
<20ppm. (Brix: 80 - 85%). Non			
Palm Oil	Base	5.1	Indonesia, Malaysia,
	Dase	5.1	Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			Solomon Islands,
Water	Base	3.25393	United Kingdom,
			3,
Derived from:Potable Mains			
Vegetable Oil	Base	1.67004	Austria, Belgium, Bulgaria,
			Croatia, Cyprus, Czech
Derived from:Palm RSPO-			Republic, Indonesia, Italy,
SG, Rapeseed. (Non GMO).			Latvia, Lithuania,
Palm Oil 51.03%, Rapeseed 48.97%.			Luxembourg, Malaysia,
40.97 %.			Malta, Papua New Guinea,
			Solomon Islands,
E415 Xanthan Gum	Stabilisers	1.12155	China (Not Xinjiang
			Region),
Derived from:Xanthomonas			
Campestris	Anti-palitan proget	4.0004	0.0000000000000000000000000000000000000
` '	Anti-caking agent	1.0964	Germany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
E414 Gum Arabic	Stabilisers	0.9214	Chad, Niger,
Derived from:Acacia Senegal			
E 400 Ohio anal	I lours a staust	0.47000	Dalaina Ozaak Daankiia
E422 Glycerol	Humectant	0.47222	Belgium, Czech Republic,
Derived from:Rapeseed. Non			France, Germany,
GMO. Declarable. E422			Hungary, Poland,
complies with EU regulations			Romania, The Netherlands, United
2023/1329 and 2023/1428.			Kingdom,
Dextrose	Base	0.28794	Belgium, Bulgaria, China
Dexilose	Dase	0.207 94	(Not Xinjiang Region),
Derived from:Wheat, Maize			France,
Non GMO. Dextrose 10-20%.			rance,
Maltose 10 - 20%. Specific			
gravity (at 20°C 80 -90).			
Fructose	Base	0.28794	France, Hungary,
			Romania, Turkey,
Derived from:Maize,Corn			
Syrup. Non GMO Sunflower oil	Base	0.22225	China (Not Xinjiang
Durinower Oil	Dase	0.2223	Region), India, United
Derived from:Sunflower. Non			Keglon), mala, onited Kingdom,
declarable carrier.			itiligaoili,
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Trehalose Derived from:Sugar from Beet - Non declarable carrierCassava, Tapioca. FUNCTION Stabiliser Not declarable		0.1765	China, China (Not Xinjiang Region), India, United States
Spirulina Powder Derived from:Arthrospira		0.1375	China, United States,
Plantensis Algae Spirulina Concentrate Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China (Not Xinjiang Region), India, United States,
		<0.1%	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
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),
E331(iii) Trisodium citrate Derived from:Corn, Potato. Non GMO. FUNCTION carrier Not declarable	Carriers	<0.1%	China,

Ingredients Declaration

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

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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	1669.0
Energy Kcal	395.4
Fat	6.8
Fat (Saturated)	0.9
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.0
Sugars	75.3
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

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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	

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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