



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	02/01/2025
Specification Version Number	3

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-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
CONTACT	Michelle Wadley
TELEPHONE	01792 293 689
EMAIL	sales1@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	sales1@bakeart.co.uk

Case size - 5 kg

Pantone: 2193u

Document Number QP18023 Issue 3 Date 02/01/2025 Written By L.Lisle Authorised By

Page 1 of 10



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

Issue

3

Date 02/01/2025 Written By L.Lisle Authorised By

Page 2 of 10



BA106773 Bright Blue Disc Sprinkles Product Dimensions: H: mm L: mm B: mm D: 6 mm
BA106772 Bright Blue Flower Sprinkles Product Dimensions: H: mm L: mm B: mm D: 6 mm
BA106770 Bright Blue Candy Cane Sprinkles Product Dimensions: H: mm L: 10 mm B:5 mm D: mm
BA106769 Bright Blue Holly Sprinkles Product Dimensions: H: mm L: 11 mm B:6 mm D: mm
BA106768 Bright Blue Egg Sprinkles Product Dimensions: H: mm L: 8 mm B:6 mm D: mm
BA107065 Bright Blue Snowflake Sprinkles Product Dimensions: H: mm L: mm B: mm D: 7 mm
BA107311 Bright Blue Mega Strands Product Dimensions: H: mm L: 7-15 mm B: mm D: 2-2.7 mm

Issue 3

Date 02/01/2025 Written By L.Lisle

Authorised By

Page 3 of 10



Full recipe				
Ingredient Name	Function	%	Country Of Origin	
Sugar	Base	73.73369949225	United Kingdom,	
Derived from: Beet. Sugar				
not filtered with bone char				
Beet / Anti-caking agent				
from plant				
Rice Flour	Base	6.1131	Portugal, Spain,	
Derived from: Rice. Tested				
annually for pesticides				
(multiscreen), mycotoxins				
(aflatoxins, ochratoxin A),				
Heavy metals (cadmium,				
lead & arsenic). In				
accordance with EC				
regulations 1829/2003 &				
1830/2003 does not require				
GMO labelling declaration				
Glucose Syrup	Base	5.299857409	France,	
Derived from: Wheat.				
Wheat not declarable Non				
declarable £20ppm. (Brix:				
80 - 85%). Non GMO				
Palm Oil	Base	5.09922	Indonesia, Malaysia,	
Derived from: Palm			Papua New Guinea,	
(RSPO - SG)			Solomon Islands,	
Water	Base	3.2520382405	United Kingdom,	
Derived from: Potable				
Mains				
Vegetable Oil	Base	1.67060722675	Austria, Belgium,	
Derived from: Palm RSPO-			Bulgaria, Croatia, Cyprus,	
SG, Rapeseed. (Non			Czech Republic,	
GMO). Palm Oil 51.03%,			Indonesia, Italy, Latvia,	
Rapeseed 48.97%.			Lithuania, Luxembourg,	
			Malaysia, Malta, Papua	
			New Guinea, Solomon	
			Islands,	
Xanthan Gum	Stabilisers	1.1186973	China (Not Xinjiang	
Derived from:			Region),	
Xanthomonas Campestris				
E341 (iii) Tricalcium	Anti-caking agent	1.09653023025	Germany,	
phosphate				
Derived from: Calcium -				

Issue 3 Date 02/01/2025

Written By L.Lisle

Authorised By

Page 4 of 10



from plant / Non declarable			
carryover additive.			
Gum Arabic	Stabilisers	0.921714332	Chad, Niger,
Derived from: Acacia			
Senegal			
Glycerol	Humectant	0.47237859515	Belgium, Czech
Derived from: Rapeseed.			Republic, France,
Non GMO. Declarable.			Germany, Hungary,
E422 complies with EU			Poland, Romania, The
regulations 2023/1329 and			Netherlands, United
2023/1428.			Kingdom,
Dextrose	Base	0.28803572875	Belgium, Bulgaria, China
Derived from: Wheat,			(Not Xinjiang Region),
Maize. Non GMO. Dextrose			France,
10-20%, Maltose 10 - 20%.			
Specific gravity (at 20°C 80			
-90).			
Fructose	Base	0.28803572875	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			
Sunflower Oil	Base	0.22225	China (Not Xinjiang
Derived from: Sunflower.			Region), India, United
Non declarable carrier.			Kingdom,
Trehalose	Stabilisers	0.1765	China, China (Not
Derived from: Sugar from			Xinjiang Region), India,
Beet - Non declarable			United States
carrier			
Cassava, Tapioca.			
FUNCTION Stabiliser Not			
declarable			
Spirulina	Colouring foodstuff	0.1375	China, United States,
Derived from: Arthrospira			
Plantensis Algae			
Spirulina Concentrate	Colouring foodstuff	0.0525	China (Not Xinjiang
Derived from: Arthrospira			Region), India, United
Platensis Algae			States,
Mono - and Diglycerides of	Emulsifier	0.0460857166	Brazil, Colombia,
Fatty Acids			Ecuador, Guatemala,
Derived from: Palm Oil.			Honduras, Indonesia, Ivory
RSPO-SG. E471 complies			Coast, Malaysia, Papua
with EU regulations			New Guinea,
2023/1329 and 2023/1428.			
Trisodium Citrate	Acidity Regulator	0.00875	China (Not Xinjiang

Issue 3 Date 02/01/2025

Written By L.Lisle

Authorised By

Page 5 of 10



Derived from: Corn - Non			Region),
GMO In accordance with			
(EC) No 1829/2003 and			
(EC) No 1830/2003, Non			
declarable carryover			
additive			
Trisodium citrate	Carriers	0.0025	China (Not Xinjiang
Derived from: Corn,			Region),
Potato. Non GMO.			
FUNCTION carrier Not			
declarable			

Issue 3

Date 02/01/2025 Written By L.Lisle

Authorised By

Page 6 of 10



Ingredients Declaration

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

Allergen Statement:

This product is free from allergens

Document Number Issue Date Written By Authorised By

QP18023 3 02/01/2025 L.Lisle Page 7 of 10



Nutritional Information			
Energy KJ	1677.0		
Energy Kcal	397.3		
Fat	7.0		
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	

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	

Document Number Issue Date Written By Authorised By

QP18023 3 02/01/2025 L.Lisle

Page 8 of 10



Finished Product Microbiological Standards:					
Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Entero-	<100	100	cfu/g	External Lab	Annual
bacteriaceae					
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	Not detected	Not detected	cfu/g	External Lab	Annual
species					

Tariff Code:	
17 04 90 99 91	

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	

Document Number Issue Date Written By Authorised By

QP18023 3 02/01/2025 L.Lisle Page 9 of 10



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.

Document Number

QP18023

Issue

Date 02/01/2025 Written By L.Lisle

Authorised By

Page 10 of 10