



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	06/01/2025
Specification Version Number	2

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




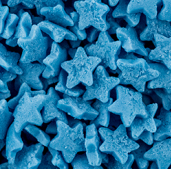
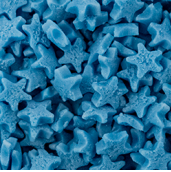
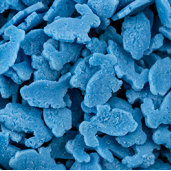

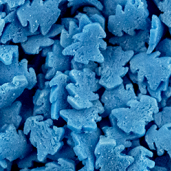


For use as cake decorations, not for resale.








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

Case size - 5 kg

Pantone: 2193u

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

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

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	73.73369949225	United Kingdom,
Rice Flour 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	Base	6.1131	Portugal, Spain,
Glucose Syrup Derived from: Wheat. Wheat not declarable Non declarable £20ppm. (Brix: 80 - 85%). Non GMO	Base	5.299857409	France,
Palm Oil Derived from: Palm (RSPO - SG)	Base	5.09922	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from: Potable Mains	Base	3.2520382405	United Kingdom,
Vegetable Oil Derived from: Palm RSPO-SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%.	Base	1.67060722675	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	1.1186973	China (Not Xinjiang Region),
E341 (iii) Tricalcium phosphate Derived from: Calcium -	Anti-caking agent	1.09653023025	Germany,

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

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

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

Nutritional Information	
Energy KJ	1677.0
Energy Kcal	397.3
Fat	7.0
Fat (Saturated)	0.9
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	83.0
Sugars	75.3
<i>of which polyols</i>	0.0
<i>of which starch</i>	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

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:
17 04 90 99 91

Additional Information:
There is no additional information for this product

Product Shelf Life:	
Maximum Life from date of manufacture: <small>in months</small>	12
Minimum Shelf Life on Delivery: <small>in months</small>	9
Shelf Life Once Opened: <small>in months</small>	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.