

A	Finished Product Specification	Finished Product Specification		
	Product Code	For full range of shapes & codes see		
BakeArt		list below		
	Product Name	CERISE SPRINKLE		
ARTISTRY IN THE BAKING		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
	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: 2060u

Document Number QP18023

Issue

1

Date

08/02/2024

Written By

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Page 1/8

L.Lisle



Products that use	this recipe:
	SA106823 Cerise Heart Sprinkles Product Dimensions: H:mm L:6mm B:6mm D:mm
	3A106822 Cerise Mini Heart Sprinkles Product Dimensions: H:mm L:4mm B:4mm D:mm
	BA106821 Cerise Lip Sprinkles Product Dimensions: H:mm L:6mm B:4mm D:mm
	BA106820 Cerise Flower Sprinkles Product Dimensions: H:mm L:6mm B:6mm D:mm
	BA106819 Cerise Confetti Sprinkles Product Dimensions: H:mm L:mm B:mm D:4.5mm
	BA106818 Cerise 5 Star Sprinkles Product Dimensions: H:mm L:7mm B:7mm D:mm
2 2 3 P	3A106817 Cerise Mini 5 Star Sprinkles Product Dimensions: H:mm L:5mm B:5mm D:mm
I FILMS	3A106816 Cerise Butterfly Sprinkles Product Dimensions: H:mm L:5mm B:5mm D:mm
	3A106815 Cerise Rabbit Sprinkles Product Dimensions: H:mm L:11mm B:6mm D:mm
CALC C	SA106814 Cerise Shirt Sprinkles Product Dimensions: H:mm L:10mm B:9mm D:mm
Do Nur	cument Issue Date Written By Authorised By

Number QP18023

1

08/02/2024

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BA106813 Cerise Dot Sprinkles Product Dimensions: H:mm L:mm B:mm D:3mm
BA106812 Cerise Disc Sprinkles Product Dimensions: H:mm L:mm B:mm D:6mm
BA106811 Cerise Vermicelli Product Dimensions: H:mm L:4mm B:mm D:2mm
BA106810 Cerise Flamingo Sprinkles Product Dimensions: H:mm L:8mm B:5mm D:mm
BA106809 Cerise Stiletto Sprinkles Product Dimensions: H:mm L:8mm B:6mm D:mm
BA106808 Cerise Unicorn Head Sprinkles Product Dimensions: H:mm L:8mm B:5mm D:mm
BA106807 Cerise Egg Sprinkles Product Dimensions: H:mm L:8mm B:6mm D:mm

Ingredients Declaration

Ingredient Name	Function		%	Country Of Origin	
Sugar	Base	7	3.28202	United Kingdom,	
Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant					
Document Number	Issue	Date	Written By	Authorised By	
QP18023	1	08/02/2024	L.Lisle	$\rho = \rho$	

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Page 3/8



Rice Flour	Base	6.05	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		5.26817	France,
GMO Palm Oil Derived from:Palm (RSPO -	Base	5.07	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
	Base	3.23708	United Kingdom,
Derived from:Potable Mains Vegetable Oil Derived from:Palm RSPO- SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%.		1.66062	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	1.1181	China (Not Xinjiang Region),
		1.08981	Germany,
carryover additive. E414 Gum Arabic Derived from:Acacia Senegal	Stabilisers	0.9162	Chad, Niger,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.6439	France, Germany, Poland, United Kingdom,
Document	Issue Date	Written By	Authorised By

Document Number QP18023

1

L.Lisle

08/02/2024

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Page 4/8



Maltodextrin	Carriers	0.486	, Austria, Belgium,
			Bulgaria, Croatia, Cyprus,
Derived from:Maize, Potato]		Czech Republic, Denmark,
Non declarable carrier, serve			· · ·
no function in finished product			Estonia, Finland, France,
Non GMC			Germany, Greece,
			Hungary, Ireland, Italy,
			Latvia, Lithuania,
			Luxembourg, Malta,
			Netherlands, Poland,
			Portugal, Romania,
			-
			Slovakia, Slovenia, Spain,
			Sweden,
E422 Glycerol	Humectant	0.46955	Belgium, Czech Republic,
			France, Germany,
Derived from:Rapeseed. No			Hungary, Poland,
GMO. Declarable. E42			Romania, The
complies with EU regulation	s		Netherlands, United
2023/1329 and 2023/1428			Kingdom,
Fructose	Base	0.28631	France, Hungary,
	Dasc	0.20001	Romania, Turkey,
Derived from:Maize,Cor			Romania, Furkey,
Syrup. Non GMC			
Dextrose	Base	0.28631	Belgium, Bulgaria, China
Dexilose	Dase	0.28031	
			(Not Xinjiang Region),
Derived from:Wheat, Maize			France,
Non GMO. Dextrose 10-20%			
Maltose 10 - 20%. Specifi			
gravity (at 20°C 80 -90).		.0.10/	
E1520 Propan-1,2-diol;	Carriers	<0.1%	, France, Germany,
propylene glycol			Netherlands, Spain,
Derived from:Synthetic.No			
declarable.No function in fina			
produc		0.404	
E471 Mono - and	Emulsifier	<0.1%	Brazil, Colombia, Ecuador,
Diglycerides of Fatty Acids	5		Guatemala, Honduras,
			Indonesia, Ivory Coast,
Derived from:Palm Oi	l.		Malaysia, Papua New
RSPO-SG. E471 complie			Guinea,
with EU regulations 2023/132			· ·
and 2023/1428			
E300 Ascorbic acid	Antioxidants	<0.1%	China (Not Xinjiang
			Region),
Derived from:Maize. No			
GMO. Non declarable serve			
no function in finished product	t.		
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, France, Germany,
			Switzerland,
Derived from:Maize, Molass			
(beet/cane) - Non declarable			
carryover additive. Non GMC	2		

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil, Colours: Beetroot; Humectant: Glycerol; Fructose, Dextrose, Emulsifier: Mono - and Diglycerides of Fatty Acids.

> Document Number QP18023

lssue 1 Date

08/02/2024

Written By

Authorised By

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Page 5/8

L.Lisle



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	

Nutritional Information	
Energy KJ	1658.0
Energy Kcal	392.8
Fat	6.8
Fat (Saturated)	0.9
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	82.6
Sugars	74.9
of which polyols	
of which starch	0.0
Protein	0.4
Sodium	0.0
Salt	0.0
Fibre	0.0
Moisture	0.0
Ash	0.0

Document Number QP18023 Issue

1

Date 08/02/2024 Written By

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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

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	

Date

08/02/2024

Issue

1

Written By L.Lisle Authorised By



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.

