Bake Art



Finished Product Specification	
Product Code	For full range of shapes & codes see list
	below
Product Name	CERISE 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	19/02/2025
Specification Version Number	2

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

-					
l ⊢or us	e as	cake	decorations,	not for	resale.

	1
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: 2060u

Document Number QP18023

Date 19/02/2025

Issue

2

Written By L.Lisle

Authorised By hill Page 1 of 10



Products that use this recipe:	
	BA107481 Cerise Pig Head Sprinkles Product Dimensions: H: mm L: 8 mm B:6 mm D: mm
	BA106823 Cerise Heart Sprinkles Product Dimensions: H: mm L: 6 mm B:6 mm D: mm
	BA106822 Cerise Mini Heart Sprinkles Product Dimensions: H: mm L: 4 mm B:4 mm D: mm
	BA106821 Cerise Lip Sprinkles Product Dimensions: H: mm L: 6 mm B:4 mm D: mm
	BA106820 Cerise Flower Sprinkles Product Dimensions: H: mm L: mm B: mm D: 6 mm
	BA106819 Cerise Confetti Sprinkles Product Dimensions: H: mm L: mm B: mm D: 4.5 mm
	BA106818 Cerise 5 Star Sprinkles Product Dimensions: H: mm L: 7 mm B:7 mm D: mm
	BA106817 Cerise Mini 5 Star Sprinkles Product Dimensions: H: mm L: 5 mm B:5 mm D: mm
	BA106816 Cerise Butterfly Sprinkles Product Dimensions: H: mm L: 5 mm B:5 mm D: mm
	BA106815 Cerise Rabbit Sprinkles Product Dimensions: H: mm L: 11 mm B:6 mm D: mm

Written By L.Lisle



Page 2 of 10



l=
BA106814 Cerise Shirt Sprinkles Product Dimensions: H: mm L: 10 mm B:9 mm D: mm
BA106813 Cerise Dot Sprinkles Product Dimensions: H: mm L: mm B: mm D: 3 mm
BA106812 Cerise Disc Sprinkles Product Dimensions: H: mm L: mm B: mm D: 6 mm
BA106811 Cerise Vermicelli Product Dimensions: H: mm L: 3-10 mm B: mm D: 1.1-1.7 mm
BA106810 Cerise Flamingo Sprinkles Product Dimensions: H: mm L: 8 mm B:5 mm D: mm
BA106809 Cerise Stiletto Sprinkles Product Dimensions: H: mm L: 8 mm B:6 mm D: mm
BA106808 Cerise Unicorn Head Sprinkles Product Dimensions: H: mm L: 8 mm B:5 mm D: mm
BA106807 Cerise Egg Sprinkles Product Dimensions: H: mm L: 8 mm B:6 mm D: mm
BA107312 Cerise Mega Strands Product Dimensions: H: mm L: 7-15 mm B: mm D: 2-2.7 mm

Issue 2

Date 19/02/2025

Written By L.Lisle





Function Base Base	% 73.273791105075 6.07497	Country Of Origin United Kingdom,
Base	6.07497	Portugal Spain
Base	5.2667999483	France,
Base	5.067414	Indonesia, Malaysia,
		Papua New Guinea,
		Solomon Islands,
Base	3.23175389735	United Kingdom,
		_
Base	1.660186940225	Austria, Belgium,
		Bulgaria, Croatia, Cyprus,
		Czech Republic,
		Indonesia, Italy, Latvia,
		Lithuania, Luxembourg,
		Malaysia, Malta, Papua
		New Guinea, Solomon
		Islands,
Stabilisers	1.11171951	China (Not Xinjiang
-		Region),
Anti-caking agent	1.089690705675	Germany,
		,,
	Base Base	Base 5.067414 Base 3.23175389735 Base 1.660186940225 Base 1.660186940225 Stabilisers 1.11171951

Issue

2

N





from plant / Non declarable			
carryover additive.			
Gum Arabic Derived from: Acacia Senegal	Stabilisers	0.9159652084	Chad, Niger,
Beetroot Derived from: Beta vulgaris L. Beta Vulgaris L.	Colours	0.6439	France, Germany, Poland, United Kingdom,
Maltodextrin Derived from: Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO	Carriers	0.486	, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden,
Glycerol Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.469432169305	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	0.286239127625	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose Derived from: Maize,Corn Syrup. Non GMO	Base	0.286239127625	France, Hungary, Romania, Turkey,
Propan-1,2-diol; propylene glycol Derived from: Synthetic.Non declarable.No function in final product	Carriers	0.0738	, France, Germany, Netherlands, Spain,
Mono - and Diglycerides of	Emulsifier	0.04579826042	Brazil, Colombia,

Document Number QP18023

Issue

2

Date 19/02/2025 Written By L.Lisle

Authorised By

N





Fatty Acids Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.			Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
E300 Ascorbic acid	Antioxidants	0.0082	China (Not Xinjiang
Derived from: Maize. Non			Region),
GMO. Non declarable			
serves no function in			
finished product.			
Citric Acid	Acidity Regulator	0.0081	Austria, France,
Derived from: Maize,			Germany, Switzerland,
Molasse (beet/cane) - Non			
declarable carryover			
additive. Non GMO			

Date

Written By L.Lisle





Ingredients Declaration

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

Allergen Statement:

This product is free from allergens

Document Number QP18023

Issue 2

Date 19/02/2025 Written By L.Lisle

Authorised By





Nutritional Information	
Energy KJ	1658.0
Energy Kcal	392.9
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	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

Date 19/02/2025

Written By 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:

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.

Written By L.Lisle

