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Finished Product Specification	
Product Code	For full range of shapes & codes see
	list below
Product Name	PURPLE 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	07/03/2024
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
	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: 2080u

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Products that us	e this recipe:
	BA106861 Purple Heart Sprinkles Product Dimensions: H:mm L:6mm B:6mm D:mm
	BA106860 Purple Mini Heart Sprinkles Product Dimensions: H:mm L:4mm B:4mm D:mm
	BA106859 Purple Flower Sprinkles Product Dimensions: H:mm L:6mm B:6mm D:mm
	BA106858 Purple Confetti Sprinkles Product Dimensions: H:mm L:mm B:mm D:4.5mm
	BA106857 Purple 5 Star Sprinkles Product Dimensions: H:mm L:7mm B:7mm D:mm
	BA106856 Purple Mini 5 Star Sprinkles Product Dimensions: H:mm L:5mm B:5mm D:mm
	BA106855 Purple Butterfly Sprinkles Product Dimensions: H:mm L:6mm B:6mm D:mm
No.	BA106854 Purple Rabbit Sprinkles Product Dimensions: H:mm L:11mm B:6mm D:mm
	BA106987 Purple Mega Bat Sprinkles Product Dimensions: H:mm L:8mm B:5mm D:mm
	BA106852 Purple Dot Sprinkles Product Dimensions: H:mm L:mm B:mm D:3mm

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	BA106851 Purple Vermicelli Product Dimensions: H:mm L:3-10mm B:mm D:1.1-1.7mm
STATE OF THE STATE	BA106850 Purple Disc Sprinkles Product Dimensions: H:mm L:mm B:mm D:6mm
2000	BA106849 Purple Unicorn Head Sprinkles Product Dimensions: H:mm L:8mm B:5mm D:mm
	BA106848 Purple Easter Egg Sprinkles Product Dimensions: H:mm L:8mm B:6mm D:mm
	BA106846 Purple Mermaid Tail Sprinkles Product Dimensions: H:mm L:7mm B:4mm D:mm
	BA106847 Purple Shell Sprinkles Product Dimensions: H:mm L:8mm B:8mm D:mm

Ingredients Declaration

Function	%	Country Of Origin
Base	73.44573	United Kingdom,
Base	6.09	Portugal, Spain,
	Base	Base 73.44573 Base 6.09

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0. 0	b	F 0700-	<u> </u>
Glucose Syrup	Base	5.27987	France,
Derived from:Wheat, Wheat			
not declarable Non declarable			
<20ppm. (Brix: 80 - 85%). Non			
GMO			
Palm Oil	Base	5.08	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)		0.000	
Water	Base	3.23976	United Kingdom,
Derived from:Potable Mains			
Vegetable Oil	Base	1.66431	Austria, Belgium, Bulgaria,
Vegetable on	Dasc	1.00401	Croatia, Cyprus, Czech
Derived from:Palm RSPO-			Republic, Indonesia, Italy,
SG, Rapeseed. (Non GMO).			Latvia, Lithuania,
Palm Oil 51.03%, Rapeseed			Luxembourg, Malaysia,
48.97%.			Malta, Papua New Guinea,
			Solomon Islands,
E415 Xanthan Gum	LStabilisers	1.11945	China (Not Xinjiang
L419 Xanthan Guin	Otabilisers	1.11343	Region),
Derived from:Xanthomonas			rtegion),
Campestris			
-	Anti-caking agent	1.09224	Germany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
E414 Gum Arabic	Stabilisers	0.91824	Chad, Niger,
Derived from:Acacia Senegal			
E422 Glycerol	Humectant	0.4706	Belgium, Czech Republic,
	- ramostant	0	France, Germany,
Derived from:Rapeseed. Non			Hungary, Poland,
GMO. Declarable. E422			Romania, The
complies with EU regulations			Netherlands, United
2023/1329 and 2023/1428.			Kingdom,
E162 Beetroot red	Colours	0.3615	France, Germany, Poland,
L 102 Beetiloot 16d	Oologis	0.0010	United Kingdom,
Derived from:Beta vulgaris L.			Office Ringdom,
Dextrose	Base	0.28695	Belgium, Bulgaria, China
			(Not Xinjiang Region),
Derived from:Wheat, Maize.			France,
Non GMO. Dextrose 10-20%,			
Maltose 10 - 20%. Specific			
gravity (at 20°C 80 -90).	Dana	0.20005	France Hungary
Fructose	Base	0.28695	France, Hungary,
Derived from Maiza Care			Romania, Turkey,
Derived from:Maize,Corn Syrup. Non GMO			
Syrup. Non GWO			
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Maltodextrin	Carriers	0.25	, AustriaBelgiumBulgariaC
			roatiaCyprusCzech Republ
Derived from:Potato, Maize			icDenmarkEstoniaFinland
Non GMO. Non declarable			FranceGermanyGreeceHu
carrier, serves no function in			ngarylrelandltalyLatviaLith
finished product. Maize			uaniaLuxembourgMaltaNe
Potato - Non declarable			therlandsPolandPortugalR
carrier, serves no function in			omaniaSlovakiaSloveniaS
finished product. Non GMO			painSweden
E163 Anthocyanins	Colours	0.2	China (Not Xinjiang Region),
Derived from:Red Cabbage -	4		
Extraction from Aluminium	1		
Lake			
E202 Potassium sorbate	Preservatives	0.1	China (Not Xinjiang
			Region),
Derived from:Sorbic Acid 8	ļ		
Potassium Hydroxide. Sulphui	4		
dioxide & Sulphites ARE NOT			
(added) at concentrations of	f		
more than 10mg/kg. Nor			
declarable carrier.			
E1520 Propan-1,2-diol;	Carriers	<0.1%	, France, Germany,
propylene glycol			Netherlands, Spain,
Derived from:Synthetic.Nor			
declarable.No function in fina			
product			
E471 Mono - and	Emulsifier	<0.1%	Brazil, Colombia, Ecuador,
Diglycerides of Fatty Acids			Guatemala, Honduras,
,			Indonesia, Ivory Coast,
Derived from:Palm Oil			Malaysia, Papua New
RSPO-SG. E471 complies			Guinea,
with EU regulations 2023/1329			Guillea,
and 2023/1428.			
E300 Ascorbic acid	Antioxidants	<0.1%	China (Not Xinjiang
			Region),
Derived from:Maize. Nor			
GMO. Non declarable serves			
no function in finished product			
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, France, Germany,
Desired from M. 1. M. 1			Switzerland,
Derived from:Maize, Molasse			
(beet/cane) - Non declarable carryover additive. Non GMO			
carryover additive. Non GMO	<u> </u>		

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil, Colours: Beetroot, E163 Anthocyanin; Humectant: Glycerol; Dextrose, Fructose, Emulsifier: Mono - and Diglycerides of Fatty Acids.

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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	1664.0
Energy Kcal	394.2
Fat	6.8
Fat (Saturated)	0.9
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	82.8
Sugars	75.0
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

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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	No
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

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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	

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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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