



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	27/02/2025
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
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: 2080u

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Products that use this recipe:			
	BA106861 Purple Heart Sprinkles Product Dimensions: H: mm L: 6 mm B:6 mm D: mm		
	BA106860 Purple Mini Heart Sprinkles Product Dimensions: H: mm L: 4 mm B:4 mm D: mm		
	BA106859 Purple Flower Sprinkles Product Dimensions: H: mm L: 6 mm B:6 mm D: mm		
	BA106858 Purple Confetti Sprinkles Product Dimensions: H: mm L: mm B: mm D: 4.5 mm		
	BA106857 Purple 5 Star Sprinkles Product Dimensions: H: mm L: 7 mm B:7 mm D: mm		
	BA106856 Purple Mini 5 Star Sprinkles Product Dimensions: H: mm L: 5 mm B:5 mm D: mm		
	BA106855 Purple Butterfly Sprinkles Product Dimensions: H: mm L: 6 mm B:6 mm D: mm		
	BA106854 Purple Rabbit Sprinkles Product Dimensions: H: mm L: 11 mm B:6 mm D: mm		
	BA106852 Purple Dot Sprinkles Product Dimensions: H: mm L: mm B: mm D: 3 mm		
	BA106851 Purple Vermicelli Product Dimensions: H: mm L: 3-10 mm B: mm D: 1.1-1.7 mm		

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BA106850 Purple Disc Sprinkles Product Dimensions: H: mm L: mm B: mm D: 6 mm
BA106849 Purple Unicorn Head Sprinkles Product Dimensions: H: mm L: 8 mm B:5 mm D: mm
BA106848 Purple Egg Sprinkles Product Dimensions: H: mm L: 8 mm B:6 mm D: mm
BA106847 Purple Shell Sprinkles Product Dimensions: H: mm L: 8 mm B:8 mm D: mm
BA106846 Purple Mermaid Tail Sprinkles Product Dimensions: H: mm L: 7 mm B:4 mm D: mm
BA106987 Purple Mega Bat Sprinkles Product Dimensions: H: mm L: 8 mm B:5 mm D: mm
BA107517 Purple Ghost Sprinkle Product Dimensions: H: mm L: 12 mm B:9 mm D: mm
BA107315 Purple Mega Strands Product Dimensions: H: mm L: 7-15 mm B: mm D: 2-2.7 mm

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	73.451820158175	United Kingdom,
Derived from: Beet. Sugar			
not filtered with bone char			
Beet / Anti-caking agent			
from plant			
Rice Flour	Base	6.08973	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	5.2795963847	France,
Derived from: Wheat.	5400	0.27 000000 17	Transo,
Wheat not declarable Non			
declarable <20ppm. (Brix:			
80 - 85%). Non GMO			
Palm Oil	Base	5.079726	Indonesia, Malaysia,
Derived from: Palm	Dase	3.079720	Papua New Guinea,
(RSPO - SG)			Solomon Islands,
Water	Paga	3.23960590115	United Kingdom,
	Base	3.23900590115	Offiled Kingdom,
Derived from: Potable Mains			
	Dana	4.0040000000	Avatria Dalaivus
Vegetable Oil	Base	1.664220599525	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	1.11442059	China (Not Xinjiang
Derived from:			Region),
Xanthomonas Campestris			
E341 (iii) Tricalcium	Anti-caking agent	1.092338263575	Germany,
ohosphate			
Derived from: Calcium -			

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from plant / Non declarable			
carryover additive.			
Gum Arabic	Stabilisers	0.9181906756	Chad, Niger,
Derived from: Acacia			
Senegal			
Glycerol	Humectant	0.470572721245	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,
Beetroot	Colours	0.3615	France, Germany,
Derived from: Beta			Poland, United Kingdom,
vulgaris L.			
Beta Vulgaris L.			
Dextrose	Base	0.286934586125	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	0.286934586125	France, Hungary,
Derived from: Maize,Corn		0.2000 1000 120	Romania, Turkey,
Syrup. Non GMO			Trainia, Tamby,
Maltodextrin	Carriers	0.25	, Austria Belgium Bulgari
Derived from: Potato,			Croatia Cyprus Czech
Maize. Non GMO. Non			Republic Denmark Estonia
declarable carrier, serves			Finland France Germany
no function in finished			Greece Hungary Ireland
product.			Italy Latvia Lithuania
Maize, Potato - Non			Luxembourg Malta
declarable carrier, serves			Netherlands Poland
no function in finished			Portugal Romania Slovakia
product. Non GMO			Slovenia Spain Sweden
E163 Anthocyanin	Colours	0.2	China (Not Xinjiang
Derived from: Red	Colouis	0.2	Region),
Cabbage - Extraction from			integion),
Aluminium Lake			
	Preservatives	0.1	China (Not Vinitana
Potassium sorbate Derived from: Sorbic Acid	r reservatives	0.1	China (Not Xinjiang
			Region),
& Potassium Hydroxide.			
Sulphur dioxide & Sulphites			
ARE NOT (added) at			

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concentrations of more than 10mg/kg. Non declarable			
carrier.			
Propan-1,2-diol; propylene	Carriers	0.0594	, France, Germany,
glycol			Netherlands, Spain,
Derived from:			
Synthetic.Non			
declarable.No function in			
final product			
Mono - and Diglycerides of	Emulsifier	0.04590953378	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.			
E300 Ascorbic acid	Antioxidants	0.0066	China (Not Xinjiang
Derived from: Maize. Non			Region),
GMO. Non declarable			
serves no function in			
finished product.			
Citric Acid	Acidity Regulator	0.0025	Austria, France,
Derived from: Maize,			Germany, Switzerland,
Molasse (beet/cane) - Non			
declarable carryover			
additive. Non GMO			

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## **Ingredients Declaration**

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

# Allergen Statement:

This product is free from allergens

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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	82.9	
Sugars	75.1	
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	No
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

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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

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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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