

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 spec)
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles - Single
Specification Date	22/01/2026
Specification Version Number	3

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

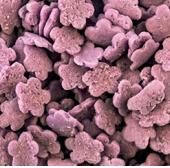
For use as cake decorations, not for resale.

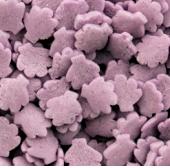
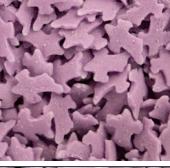
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TECHNICAL	sales1@bakeart.co.uk

Case size - 5 kg

Pantone: 2080u

Products that use this recipe:

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

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

<b>Full recipe</b>			
<b>Ingredient Name</b>	<b>Function</b>	<b>%</b>	<b>Country Of Origin</b>
Sugar Derived from: Beet. Sugar not filtered with bone char Beet & plant-derived anti caking agent (carryover)	Base	73.451820158175	UK, United Kingdom
Rice Flour Derived from: Rice. Tested annually for: Pesticides (multiscreen), mycotoxins (aflatoxins, ochratoxin A), and heavy metals (cadmium, lead, arsenic). Produced in compliance with EU GMO Regulations (EC) No. 1829/2003 & 1830/2003. Certified Non GMO	Base	6.08973	Portugal, Spain,
Glucose Syrup Derived from: Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO	Base	5.2795963847	France,
Palm Oil Derived from: Palm (RSPO - SG)	Base	5.079726	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from: Potable Mains	Base	3.23960590115	United Kingdom,
Vegetable Oil Derived from: Palm RSPO-SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%. Rapeseed oil refined to SCOPA standards.	Base	1.664220599525	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
Xanthan Gum Derived from: Microbial fermentation using Xanthomonas campestris	Stabilisers	1.11442059	China (Not Xinjiang Region),
E341 (iii) Tricalcium	Anti-caking agent	1.092338263575	Germany,

phosphate Derived from: Plant origin calcium salts. Additive status: Carryover additive not required to be declared on the final product in accordance with EU additive legislation.			
Gum Arabic Derived from: Acacia Senegal	Stabilisers	0.9181906756	Chad, Niger,
E422 Glycerol Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.470572721245	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
Beetroot Derived from: Beta Vulgaris (Red Beetroot), containing betanin as the principal pigment. Classified by NATCOL as an 'Additive Colour-Natural' Origin. Complies with EU regulation 1333/2008 and its implementing specifications under Commission Regulation (EU) No 231/2012, as amended.	Colours	0.3615	France, Germany, Poland,
Dextrose Derived from: Wheat, Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).	Base	0.286934586125	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose Derived from: Maize, Corn Syrup. Non GMO	Base	0.286934586125	France, Hungary, Romania, Turkey,
Maltodextrin Derived from: Potato, Maize. Non GMO. Non	Carriers	0.25	, Austria Belgium Bulgaria Croatia Cyprus Czech Republic Denmark Estonia

declarable carrier, serves no function in finished product. Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO			Finland France Germany Greece Hungary Ireland Italy Latvia Lithuania Luxembourg Malta Netherlands Poland Portugal Romania Slovakia Slovenia Spain Sweden
E163 Anthocyanin Derived from: Red Cabbage. Classified by NATCOL as an 'Additive Colour-Natural Origin. Complies with EU regulation 1333/2008 and its implementing specifications under Commission Regulation (EU) No 231/2012, as amended. This colour is not an aluminium lake. It is a water soluable anthocyanin extract obtained directly from edible plant source.	Colours	0.2	China (Not Xinjiang Region),
Potassium sorbate Derived from: Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of more than 10mg/kg. Non declarable carrier.	Preservatives	0.1	China (Not Xinjiang Region),
Propan-1,2-diol; propylene glycol Derived from: Synthetic. Non declarable. No function in final product	Carriers	0.0594	, France, Germany, Netherlands, Spain,
E471 Mono- and diglycerides of fatty acids Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	0.04590953378	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,

E300 Ascorbic acid Derived from: Maize. Non GMO. Non declarable serves no function in finished product.	Antioxidants	0.0066	China (Not Xinjiang Region),
Citric Acid Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	0.0025	Austria, France, Germany, Switzerland,

**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: E422 Glycerol; Dextrose, Fructose, Emulsifier: E471 Mono- and diglycerides of fatty acids.

**Allergen Statement:**

This product is free from allergens

<b>Nutritional Information</b>	
Energy KJ	1676
Energy Kcal	393.75
Fat	6.4
Fat (Saturated)	0.45
of which mono-unsaturates	0
of which polysaturates	0
Carbohydrates	82.2
Sugars	74.5
of which polyols	0
of which starch	0
Protein	0.2
Sodium	0
Salt	0
Fibre	0
Moisture	0
Ash	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 Sweeteners	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

<b>Finished Product Microbiological Standards:</b>					
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

<b>Tariff Code:</b>
1704909999

<b>Additional Information:</b>
There is no additional information for this product

<b>Product Shelf Life:</b>	
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.