



|                                |  |
|--------------------------------|--|
| Finished Product Specification |  |
| Product Code                   | For full range of shapes & codes see list below  |
| Product Name                   | YELLOW 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             | 17/12/2024   |
| 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<br>Unit 18/19 Merchant Court<br>North Seaton Industrial Estate<br>Ashington<br>Northumberland<br>NE63 0YH |
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| OFFICE TELEPHONE | 01792 293689  |
| OFFICE EMAIL     | admin@bakeart.co.uk   |
| OUT OF HOURS     | 07966 793806 (Tony Wadley, Director)<br>01792 363361 (Michelle Wadley, Director)  |
| TECHNICAL        | sales1@bakeart.co.uk  |

Case size - 5 kg

Pantone: 601u

Products that use this recipe:

|   |   |
|---|---|
|    | <b>BA106886</b><br>Yellow Heart Sprinkles<br>Product Dimensions: H: mm L: 6 mm B:6 mm D: mm       |
|    | <b>BA106885</b><br>Yellow Flower Sprinkles<br>Product Dimensions: H: mm L: 6 mm B:6 mm D: mm      |
|    | <b>BA106884</b><br>Yellow Confetti Sprinkles<br>Product Dimensions: H: mm L: mm B: mm D: 4.5 mm   |
|    | <b>BA106883</b><br>Yellow 5 Star Sprinkles<br>Product Dimensions: H: mm L: 7 mm B:7 mm D: mm      |
|   | <b>BA106882</b><br>Yellow Mini 5 Star Sprinkles<br>Product Dimensions: H: mm L: 5 mm B:5 mm D: mm |
|  | <b>BA106881</b><br>Yellow Butterfly Sprinkles<br>Product Dimensions: H: mm L: 5 mm B:5 mm D: mm   |
|  | <b>BA106880</b><br>Yellow Rabbit Sprinkles<br>Product Dimensions: H: mm L: 11 mm B:6 mm D: mm     |
|  | <b>BA106879</b><br>Yellow Duck Sprinkles<br>Product Dimensions: H: mm L: 6 mm B:6 mm D: mm        |
|  | <b>BA106878</b><br>Yellow Shirt Sprinkles<br>Product Dimensions: H: mm L: 10 mm B:9 mm D: mm      |
|  | <b>BA106877</b><br>Yellow Banana Sprinkles<br>Product Dimensions: H: mm L: 11 mm B:4 mm D: mm     |

|   |   |
|---|---|
|    | <p><b>BA106876</b><br/>Yellow Moon Sprinkles<br/>Product Dimensions: H: mm L: 10 mm B:7 mm D: mm</p>      |
|    | <p><b>BA106875</b><br/>Yellow Bell Sprinkles<br/>Product Dimensions: H: mm L: 8 mm B:8 mm D: mm</p>       |
|    | <p><b>BA106874</b><br/>Yellow Dot Sprinkles<br/>Product Dimensions: H: mm L: mm B: mm D: 3 mm</p>         |
|    | <p><b>BA106873</b><br/>Yellow Vermicelli<br/>Product Dimensions: H: mm L: 3-10 mm B: mm D: 1.1-1.7 mm</p> |
|   | <p><b>BA106872</b><br/>Yellow Pineapple Sprinkles<br/>Product Dimensions: H: mm L: 8 mm B:5 mm D: mm</p>  |
|  | <p><b>BA106871</b><br/>Yellow Disc Sprinkles<br/>Product Dimensions: H: mm L: mm B: mm D: 6 mm</p>        |
|  | <p><b>BA106870</b><br/>Yellow Egg Sprinkles<br/>Product Dimensions: H: mm L: 8 mm B:6 mm D: mm</p>        |
|  | <p><b>BA106869</b><br/>Lightning Bolt Sprinkles<br/>Product Dimensions: H: mm L: 8 mm B:3 mm D: mm</p>    |
|  | <p><b>BA107317</b><br/>Yellow Mega Strands<br/>Product Dimensions: H: mm L: 7-15 mm B: mm D: 2-2.7 mm</p> |
|  | <p><b>BA107290</b><br/>Yellow Maple Leaf Sprinkle<br/>Product Dimensions: H: mm L: 8 mm B:6 mm D: mm</p>  |

| Full recipe   |                   |                 |   |
|---|-------------------|-----------------|---|
| Ingredient Name   | Function          | %               | Country Of Origin   |
| Sugar<br>Derived from: Beet. Sugar not filtered with bone char<br>Beet / Anti-caking agent from plant   | Base              | 73.577924070788 | United Kingdom,   |
| Rice Flour<br>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 | Base              | 6.100185        | Portugal, Spain,  |
| Glucose Syrup<br>Derived from: Wheat. Wheat not declarable Non declarable £20ppm. (Brix: 80 - 85%). Non GMO   | Base              | 5.28866052715   | France,   |
| Palm Oil<br>Derived from: Palm (RSPO - SG)  | Base              | 5.088447        | Indonesia, Malaysia, Papua New Guinea, Solomon Islands,   |
| Water<br>Derived from: Potable Mains  | Base              | 3.245167737175  | United Kingdom,   |
| Vegetable Oil<br>Derived from: Palm RSPO-SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%.   | Base              | 1.6670777748625 | Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands, |
| Xanthan Gum<br>Derived from: Xanthomonas Campestris   | Stabilisers       | 1.116333855     | China (Not Xinjiang Region),  |
| E341 (iii) Tricalcium phosphate<br>Derived from: Calcium -  | Anti-caking agent | 1.0942136170875 | Germany,  |

|   |                     |                 |  |
|---|---------------------|-----------------|--|
| from plant / Non declarable carryover additive.   |                     |                 |  |
| Gum Arabic<br>Derived from: Acacia Senegal  | Stabilisers         | 0.9197670482    | Chad, Niger,   |
| Maltodextrin<br>Derived from: Tapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product.                | Carriers            | 0.729           | China (Not Xinjiang Region), France, Slovakia,   |
| Glycerol<br>Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.                   | Humectant           | 0.4713806122025 | Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom, |
| Dextrose<br>Derived from: Wheat, Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).                | Base                | 0.2874272025625 | Belgium, Bulgaria, China (Not Xinjiang Region), France,  |
| Fructose<br>Derived from: Maize, Corn Syrup. Non GMO  | Base                | 0.2874272025625 | France, Hungary, Romania, Turkey,  |
| Safflower<br>Derived from: Safflower Extract (Carthamus Tinctorius).  | Colouring foodstuff | 0.081           | China (Not Xinjiang Region),   |
| Mono - and Diglycerides of Fatty Acids<br>Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428. | Emulsifier          | 0.04598835241   | Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,  |

**Ingredients Declaration**

Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil (Palm Oil, Rapeseed), Humectant: Glycerol; Dextrose, Fructose, Colouring foodstuff: Safflower , Safflower.

**Allergen Statement:**

This product is free from allergens

| Nutritional Information          |        |
|----------------------------------|--------|
| Energy KJ                        | 1665.0 |
| Energy Kcal                      | 394.5  |
| Fat                              | 6.8    |
| Fat (Saturated)                  | 0.9    |
| <i>of which mono-unsaturates</i> | 0.0    |
| <i>of which polysaturates</i>    | 0.0    |
| Carbohydrates                    | 82.9   |
| Sugars                           | 75.2   |
| <i>of which polyols</i>          | 0.0    |
| <i>of which starch</i>           | 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 Sweeteners  | 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 |

**Finished Product Microbiological Standards:**

| 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    |

**Tariff Code:**

17 04 90 99 91

**Additional Information:**

There is no additional information for this product

**Product Shelf Life:**

|   |    |
|---|----|
| Maximum Life from date of manufacture: <small>in months</small> | 12 |
| Minimum Shelf Life on Delivery: <small>in months</small>        | 9  |
| Shelf Life Once Opened: <small>in months</small>                | 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.