



Finished Product Specification	
Product Code	For full range of shapes & codes see list
	below
Product Name	SPRING GREEN 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	06/03/2025
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
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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: 2300u

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Products that use this recipe:	
	BA106868 Spring Green Confetti Sprinkles Product Dimensions: H: mm L: mm B: mm D: 4.5 mm
	BA106867 Spring Green 5 Star Sprinkles Product Dimensions: H: mm L: mm B: mm D: 7 mm
	BA106866 Spring Green Mini 5 Star Sprinkles Product Dimensions: H: mm L: mm B: mm D: 5 mm
	BA106865 Spring Green Rabbit Sprinkles Product Dimensions: H: mm L: 11 mm B:6 mm D: mm
	BA106864 Spring Green Dot Sprinkles Product Dimensions: H: mm L: mm B: mm D: 3 mm
	BA106863 Spring Green Vermicelli Product Dimensions: H: mm L: 3-10 mm B: mm D: 1.1-1.7 mm
	BA106862 Spring Green Egg Sprinkles Product Dimensions: H: mm L: 8 mm B:6 mm D: mm
	BA107318 Spring Green 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	72.48749612055	United Kingdom,	
Derived from: Beet. Sugar				
not filtered with bone char				
Beet / Anti-caking agent				
from plant				
Rice Flour	Base	6.00978	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	5.2102823542	France,	
Derived from: Wheat.				
Wheat not declarable Non				
declarable <20ppm. (Brix:				
80 - 85%). Non GMO				
Palm Oil	Base	5.013036	Indonesia, Malaysia,	
Derived from: Palm			Papua New Guinea,	
(RSPO - SG)			Solomon Islands,	
Water	Base	3.1970742139	United Kingdom,	
Derived from: Potable				
Mains				
Maltodextrin	Carriers	1.8	China (Not Xinjiang	
Derived from: Tapioca,			Region), France,	
Maize. Non GMO. Non			Slovakia,	
declarable carrier, serves				
no function in finished				
product.				
Vegetable Oil	Base	1.64237161165	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,	
			,	

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Xanthan Gum	Stabilisers	1.09978974	China (Not Xinjiang
Derived from:			Region),
Xanthomonas Campestris			
E341 (iii) Tricalcium	Anti-caking agent	1.07799732495	Germany,
phosphate			
Derived from: Calcium -			
from plant / Non declarable			
carryover additive.			
Gum Arabic	Stabilisers	0.9061360616	Chad, Niger,
Derived from: Acacia			
Senegal			
Glycerol	Humectant	0.46439473157	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,
Dextrose	Base	0.28316751925	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	0.28316751925	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			
Safflower	Colouring foodstuff	0.2	China (Not Xinjiang
Derived from: Safflower			Region),
Extract (Carthamus			
Tinctorius).			
Sunflower Oil	Base	0.1778	China (Not Xinjiang
Derived from: Sunflower.			Region), India, United
Non declarable carrier.			Kingdom,
Trehalose	Stabilisers	0.0532	China (Not Xinjiang
Derived from: Sugar from			Region), India, United
Beet - Non declarable			States,
carrier			
Mono - and Diglycerides of	Emulsifier	0.04530680308	Brazil, Colombia,
Fatty Acids			Ecuador, Guatemala,
•			Honduras, Indonesia, Ivory
Derived from: Palm Oil.		•	
Derived from: Palm Oil. RSPO-SG. E471 complies			Coast, Malaysia, Papua
			Coast, Malaysia, Papua New Guinea,

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Spirulina Concentrate	Colouring foodstuff	0.042	China (Not Xinjiang
Derived from: Arthrospira			Region), India, United
Platensis Algae			States,
Trisodium Citrate	Acidity Regulator	0.007	China (Not Xinjiang
Derived from: Corn - Non			Region),
GMO In accordance with			
(EC) No 1829/2003 and			
(EC) No 1830/2003, Non			
declarable carryover			
additive			

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#### **Ingredients Declaration**

Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil (Palm Oil, Rapeseed), Humectant: Glycerol; Colouring foodstuff: Safflower, Spirulina Concentrate, Spirulina Concentrate; 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	1647.0	
Energy Kcal	390.2	
Fat	6.8	
Fat (Saturated)	0.9	
of which mono-unsaturates	0.0	
of which polysaturates	0.0	
Carbohydrates	81.7	
Sugars	74.1	
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	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

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Finished Produc	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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