



Finished Product Specification	
Product Code	For full range of shapes & codes see
	list below
Product Name	BABY PINK SPRINKLE
	SPECIFICATION - APPLIES TO ALL
	SHAPES (IG) (for full range of
	shapes & codes see list below)
Legal Description	Sugar Paste
Medium	Shaped Sugar Sprinkles – Single
Specification Date	05/03/2024
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
OOI I LILK	
	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: 678u

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Products that us	e this recipe:
	BA106845 Baby Pink Heart Sprinkles Product Dimensions: H:mm L:6mm B:6mm D:mm
	BA106844 Baby Pink Mini Heart Sprinkles Product Dimensions: H:mm L:4mm B:4mm D:mm
	BA106843 Baby Pink Lip Sprinkles Product Dimensions: H:mm L:6mm B:4mm D:mm
	BA106842 Baby Pink Flower Sprinkles Product Dimensions: H:mm L:6mm B:6mm D:mm
	BA106841 Baby Pink Confetti Sprinkles Product Dimensions: H:mm L:mm B:mm D:4.5mm
	BA106840 Baby Pink 5 Star Sprinkles Product Dimensions: H:mm L:7mm B:7mm D:mm
	BA106839 Baby Pink Mini 5 Star Sprinkles Product Dimensions: H:mm L:5mm B:5mm D:mm
	BA106838 Baby Pink Butterfly Sprinkles Product Dimensions: H:mm L:5mm B:5mm D:mm
	BA106837 Baby Pink Rabbit Sprinkles Product Dimensions: H:mm L:11mm B:6mm D:mm
	BA106836 Baby Pink Shirt Sprinkles Product Dimensions: H:mm L:10mm B:9mm D:mm

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BA106835
Baby Pink Bow Sprinkles
Product Dimensions: H:mm L:9mm B:6mm D:mm

BA106834
Baby Pink Dot Sprinkles
Product Dimensions: H:mm L:mm B:mm D:3mm

BA106833
Baby Pink Disc Sprinkles
Product Dimensions: H:mm L:mm B:mm D:6mm

BA106832
Baby Pink Vermicelli
Product Dimensions: H:mm L:3-10mm B:mm D:1.1-1.7mm

BA106831
Baby Pink Egg Sprinkles
Product Dimensions: H:mm L:8mm B:6mm D:mm

**Ingredients Declaration** 

Ingredient Name	Function	%	Country Of Origin
Sugar  Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant		74.29844	United Kingdom,
	Base	6.16	Portugal, Spain,
Glucose Syrup  Derived from:Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO		5.34095	France,

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Palm Oil	Base	5.14	Indonesia, Malaysia,
Derived from:Palm (RSPO -			Papua New Guinea, Solomon Islands,
SG)			
Water	Base	3.27375	United Kingdom,
Derived from:Potable Mains			
Vegetable Oil  Derived from:Palm RSPO-SG, Rapeseed. (Non GMO) Palm Oil 51.03%, Rapeseed 48.97%.		1.68356	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
E341 (iii) Tricalcium phosphate	Anti-caking agent	1.10493	Germany,
Derived from:Calcium - from plant / Non declarable carryover additive.			
E414 Gum Arabic	Stabilisers	0.92886	Chad, Niger,
Derived from:Acacia Senega			
E415 Xanthan Gum	Stabilisers	0.9165	China (Not Xinjiang Region),
Derived from:Xanthomonas Campestris			, ,
E422 Glycerol  Derived from:Rapeseed. Nor GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.		0.47604	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
Dextrose  Derived from:Wheat, Maize Non GMO. Dextrose 10-20% Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).		0.29027	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose  Derived from:Maize,Corr Syrup. Non GMO		0.29027	France, Hungary, Romania, Turkey,
E471 Mono - and Diglycerides of Fatty Acids  Derived from:Palm Oil RSPO-SG. E471 complies with EU regulations 2023/1328 and 2023/1428.	Emulsifier	<0.1%	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
E163 Anthocyanins  Derived from:Radish Extract (Raphanus Sativus) Extraction method NOT from Lake		<0.1%	China (Not Xinjiang Region),

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Maltodextrin	Carriers	<0.1%	China (Not Xinjiang
			Region),
Derived from:Cassava,			
Maize.Non GMO. Non			
declarable carrier, serves no			
function in finished product.			

## **Ingredients Declaration**

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

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

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Nutritional Information	
Energy KJ	1682.0
Energy Kcal	398.4
Fat	6.8
Fat (Saturated)	0.9
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.8
Sugars	75.9
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	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

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L. Lund

Authorised By



Tariff Code	
17 04 90 99 91	

## **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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