



Finished Product Specification	
Product Code	For full range of shapes & codes see list below
Product Name	SOVEREIGN GOLD SPRINKLE SPECIFICATION - APPLIES TO ALL SHAPES (IG) (for full range of shapes & codes see list below)
Legal Description	Sugar Sprinkles with a Metallic Finish
Medium	Shaped Sugar Sprinkles - Single
Specification Date	11/02/2025
Specification Version Number	1

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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TECHNICAL	sales1@bakeart.co.uk

Case size - 5 kg

Pantone: Gold-466u

Products that use this recipe:

	BA107387 Sovereign Gold 5 Star Sprinkles - Glz - Veg Product Dimensions: H: mm L: 7 mm B:7 mm D: mm
	BA106895 Sovereign Gold Crown Sprinkles - Glz - Veg Product Dimensions: H: mm L: 7 mm B:4 mm D: mm
	BA106651 Sovereign Gold Dot Sprinkles - Glz - Veg Product Dimensions: H: mm L: mm B: mm D: 3 mm
	BA106643 Sovereign Gold Mini 5 Star Sprinkles - Glz - Veg Product Dimensions: H: mm L: mm B: mm D: 5 mm
	BA106468 Sovereign Gold Confetti Sprinkles - Glz - Veg Product Dimensions: H: mm L: mm B: mm D: 4.5 mm
	BA106467 Sovereign Gold Snowflake Sprinkles - Glz - Veg Product Dimensions: H: mm L: mm B: mm D: 7 mm
	BA106466 Sovereign Gold Holly Sprinkles - Glz - Veg Product Dimensions: H: mm L: 11 mm B:6 mm D: mm
	BA106465 Sovereign Gold Tree Sprinkles - Glz - Veg Product Dimensions: H: mm L: 10 mm B:8 mm D: mm
	BA105752 Sovereign Gold Butterfly Sprinkles - Glz - Veg Product Dimensions: H: mm L: 5 mm B:5 mm D: mm
	BA105746 Sovereign Gold Heart Sprinkles - Glz - Veg Product Dimensions: H: mm L: 6 mm B:6 mm D: mm

		<p>BA105708 Sovereign Gold Mini Heart Sprinkles - Glz - Veg Product Dimensions: H: mm L: 4 mm B:4 mm D: mm</p>
		<p>BA105706 Sovereign Gold Vermicelli - Glz - Veg Product Dimensions: H: mm L: 3-10 mm B: mm D: 1.1-1.7 mm</p>
		<p>BA103638 Sovereign Gold Flower Sprinkles - Glz - Veg Product Dimensions: H: mm L: mm B: mm D: 6 mm</p>

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Beet. Sugar not filtered with bone char Beet / Anti-caking agent from plant	Base	71.65669387275	United Kingdom,
Rice Flour 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	5.9409	Portugal, Spain,
Glucose Syrup Derived from: Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO	Base	5.150565651	France,
Palm Oil Derived from: Palm (RSPO - SG)	Base	4.95558	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from: Potable Mains	Base	3.1904315295	United Kingdom,
Ethanol Derived from: Cane & beet sugar, wheat Wheat Grain FUNCTION Base Not declarable	Base	1.85	France, Germany, Switzerland, United Kingdom
Vegetable Oil Derived from: Palm RSPO-SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%.	Base	1.62354786825	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
Xanthan Gum	Stabilisers	1.0871847	China (Not Xinjiang

Derived from: Xanthomonas Campestris			Region),
E341 (iii) Tricalcium phosphate Derived from: Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	1.06564205475	Germany,
Potassium Aluminium silicate Derived from: Mica. FUNCTION carrier Not declarable	Carriers	0.91	Brazil,
Gum Arabic Derived from: Acacia Senegal	Stabilisers	0.895750548	Chad, Niger,
Iron Oxides Derived from: Mineral	Colours	0.49	Brazil,
Glycerol Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.45907215585	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).	Base	0.27992204625	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose Derived from: Maize,Corn Syrup. Non GMO	Base	0.27992204625	France, Hungary, Romania, Turkey,
E462 Ethyl Cellulose Derived from: (E462) Wood pulp or cotton linters (SUPPLIER WILL NOT DIVULGE VARIETY OF TREE OR COTTON PLEASE CHECK THIS WILL SURFICE WITH YOUR CUSTOMER)	Thickeners	0.1	, Netherlands,
Mono - and Diglycerides of Fatty Acids	Emulsifier	0.0447875274	Brazil, Colombia, Ecuador, Guatemala,

<p>Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.</p>			<p>Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,</p>
<p>Sunflower Oil Derived from: Sunflowers</p>	<p>Carriers</p>	<p>0.02</p>	<p>Argentina, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Moldova, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK,</p>

Ingredients Declaration

Sugar, Rice Flour, Glucose Syrup, Palm Oil, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil (Palm Oil, Rapeseed), Colours: Iron Oxides; Humectant: Glycerol; Dextrose, Fructose, Thickeners: E462 Ethyl Cellulose; Emulsifier: Mono - and Diglycerides of Fatty Acids, Mono - and Diglycerides of Fatty Acids.

Allergen Statement:

This product is free from allergens

Nutritional Information	
Energy KJ	1623.0
Energy Kcal	384.2
Fat	6.6
Fat (Saturated)	0.9
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	80.8
Sugars	73.3
<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	No	Halal	No

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:

1704909999

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.