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| Finished Product Specification | |
| Product Code | For full range of shapes & codes see list below |
| Product Name | BROWN 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 | 06/01/2026 |
| Specification Version Number | 2 |

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


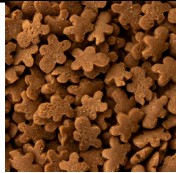


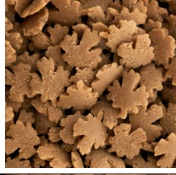

For use as cake decorations, not for resale.

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| SUPPLIER | BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH |
| CONTACT | Michelle Wadley |
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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: 2318u

Products that use this recipe:

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|  | | BA106806 Brown Reindeer Sprinkles Product Dimensions: H: mm L: 8 mm B:8 mm D: mm |
|  | | BA106805 Brown Gingerbread Men Sprinkles Product Dimensions: H: mm L: 7 mm B:5 mm D: mm |
|  | | BA106804 Brown Vermicelli Product Dimensions: H: mm L: 3-10 mm B: mm D: 1.1-1.7 mm |
|  | | BA107012 Brown Bone Sprinkles Product Dimensions: H: mm L: 7 mm B:4 mm D: mm |
|  | | BA107283 Brown Maple Leaf Sprinkles Product Dimensions: H: mm L: 8 mm B:6 mm D: mm |
|  | | BA107945 Brown Cow Sprinkles Product Dimensions: H: mm L: 7 mm B:8 mm D: mm |

| 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 | 72.213034663687 | United Kingdom, |
| Rice Flour Derived from: Rice. Tested annually for pesticides (multiscreen), mycotoxins (aflatoxins, ochratoxin A), Heavy metals (cadmium, lead & arsenic). Produced in line EU GMO regulations (EU 1829/2003 & 1830/2003). Certified Non-GMO by Foodchain ID | Base | 5.987025 | Portugal, Spain, |
| Glucose Syrup Derived from: Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO | Base | 5.19055451475 | France, |
| Palm Oil Derived from: Palm (RSPO - SG) | Base | 4.994055 | Indonesia, Malaysia, Papua New Guinea, Solomon Islands, |
| Water Derived from: Potable Mains | Base | 3.184969041375 | 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 | 1.6361530535625 | Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands, |
| Plain Caramel Derived from: Maize (Non GMO), sugar cane, wheat. Wheat not considered a major allergen. Classified by NATCOL as an 'Additive | Base | 1.28 | France, |

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| Colour-Natural Origin. Complies with EU regulation 1333/2008 and its implementing specifications under Commission Regulation (EU) No 231/2012, as amended. | | | |
| Xanthan Gum Derived from: Xanthomonas Campestris | Stabilisers | 1.095625575 | China (Not Xinjiang Region), |
| E341 (iii) Tricalcium phosphate Derived from: Calcium - from plant / Non declarable carryover additive. | Anti-caking agent | 1.0739156731875 | Germany, |
| Maltodextrin Derived from: Wheat. Not considered a major allergen. Non declarable carrier Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO Potato, Maize. Non GMO. Non declarable carrier, serves no function in finished product. | Carriers | 0.985 | , Austria Belgium Bulgaria Croatia Cyprus Czech Republic Denmark Estonia Finland France Germany Greece Hungary Ireland Italy Latvia Lithuania Luxembourg Malta Netherlands Poland Portugal Romania Slovakia Slovenia Spain Sweden |
| Gum Arabic Derived from: Acacia Senegal | Stabilisers | 0.902705133 | Chad, Niger, |
| E422 Glycerol Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428. | Humectant | 0.4626363806625 | 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 | Base | 0.2820953540625 | Belgium, Bulgaria, China (Not Xinjiang Region), France, |

| | | | |
|--|---------------|-----------------|--------------------------------------|
| -90). | | | |
| Fructose Derived from: Maize, Corn Syrup. Non GMO | Base | 0.2820953540625 | France, Hungary, Romania, Turkey, |
| 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 soluble anthocyanin extract obtained directly from edible plant source. | Colours | 0.15 | China (Not Xinjiang Region), |
| 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 | 0.1365 | France, |
| 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 | 0.075 | China (Not Xinjiang Region), |
| E471 Mono- and | Emulsifier | 0.04513525665 | Brazil, Colombia, |

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| diglycerides of fatty acids Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428. | | | Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea, |
| Sunflower Oil Derived from: Sunflower. Non declarable carryover, serves no function in finished product | Carriers | 0.02 | France, |
| Citric Acid Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO | Acidity Regulator | 0.0035 | Austria, France, Germany, Switzerland, |

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| Ingredients Declaration |
| Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil (Palm Oil, Rapeseed), Plain Caramel, Humectant: E422 Glycerol; Colours: E163 Anthocyanin, Beetroot; Dextrose, Fructose, Emulsifier: E471 Mono- and diglycerides of fatty acids. |

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| Allergen Statement: |
| This product is free from allergens |

| Nutritional Information | |
|----------------------------------|--------|
| Energy KJ | 1647 |
| Energy Kcal | 387.45 |
| Fat | 5.8 |
| Fat (Saturated) | 0.45 |
| <i>of which mono-unsaturates</i> | 0 |
| <i>of which polysaturates</i> | 0 |
| Carbohydrates | 81 |
| Sugars | 73.35 |
| <i>of which polyols</i> | 0 |
| <i>of which starch</i> | 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:

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|------------------------|-----|---------------------|-----|
| Artificial Colours | Yes | Artificial Flavours | Yes |
| Artificial Sweeteners | Yes | Preservatives | No |
| MonoSodiumGlutamate | Yes | Modified Organisms | Yes |
| Irradiated Ingredients | Yes | Hydrogenated Fats | Yes |

Suitable For:

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|----------------------------|---------------------------|-----------------------|---------------------------|
| 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 |
| Entero-bacteriaceae | <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:

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| 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.