



Finished Product Specification	
Product Code	BA106888
Product Name	Easter Basket Sprinkles
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	06/08/2024
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
CONTACT	Michelle Wadley
TELEPHONE	01792 293 689
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



**Product Dimensions:** 

Case size - 5 kg

Pantone: Baby Blue-290u, Cerise-2060u, Orange-143u, Purple-2080u, Spring Green-2300u, Yellow-601u

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
	Base	73.432097506242	United Kingdom,
Sugar Derived from: Beet. Sugar	Dase	73.432097300242	Offited Kingdoffi,
not filtered with bone char			
Beet / Anti-caking agent			
from plant	_		
Rice Flour	Base	6.088094838	Portugal, Spain,
Derived from: Rice. Tested			
annually for pesticides			
(multiscreen), mycotoxins			
(aflatoxins, ohratoxin A),			
Heavy metals (cadmium,			
lead & arsenic). In			
accordance with EC			
regulations 1829/2003 &			
1830/2003 does not require			
GMO labelling declaration			
Glucose Syrup	Base	5.2781787528208	France,
Derived from: Wheat.	2000	0.2701707020200	Transo,
Wheat not declarable Non			
declarable <20ppm. (Brix:			
80 - 85%). Non GMO Palm Oil	Door	F 0702620256	Indonesia Malaysia
	Base	5.0783620356	Indonesia, Malaysia,
Derived from: Palm			Papua New Guinea,
(RSPO - SG)	_		Solomon Islands,
Water	Base	3.2387360299957	United Kingdom,
Derived from: Potable			
Mains			
Vegetable Oil	Base	1.6637737373022	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,
Xanthan Gum	Stabilisers	1.114121355354	China (Not Xinjiang
Derived from:			Region),
Xanthomonas Campestris			,,
E341 (iii) Tricalcium	Anti-caking agent	1.0920449582856	Germany,
phosphate			<b>,</b> ,
Derived from: Calcium -			
from plant / Non declarable			
carryover additive.			
Gum Arabic	Stabilisers	0.91794413092536	Chad, Niger,
Derived from: Acacia	C.GOMOOTO	0.01704410002000	Onda, Mgor,
Senegal Maltodextrin	Carriers	0.5772274	, Austria, Belgium,
	Callicia	0.3/122/4	_
Derived from: Tapioca,			Bulgaria China (Not
Maize. Non GMO. Non			Xinjiang Region) Croatia
declarable carrier, serves			Cyprus Czech Republic
no function in finished			Denmark Estonia Finland
product.			France Germany Greece
Maize, Potato - Non			Hungary Ireland Italy Latvia
declarable carrier, serves			Lithuania Luxembourg
			I

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no function in finished product. Non GMO Potato, Maize. Non GMO. Non declarable carrier, serves no function in finished product.			Malta Netherlands Poland Portugal Romania Slovakia Slovenia Spain Sweden
Glycerol Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.47044636709925	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	0.28685754091417	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose Derived from: Maize,Corn Syrup. Non GMO	Base	0.28685754091417	France, Hungary, Romania, Turkey,
Beetroot Derived from: Beta Vulgaris L. Beta vulgaris L.	Colours	0.18894106	France, Germany Poland United Kingdom
Sunflower oil Derived from: Sunflower. Non declarable carrier.	Base	0.0528955	China (Not Xinjiang Region), India, United Kingdom,
Safflower Derived from: Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	0.046847	China (Not Xinjiang Region),
Mono - and Diglycerides of Fatty Acids Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	0.045897206546268	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
Riboflavin Derived from: Fermentation of Bacillus Subtilis KCCM-10445	Colours	0.03332	China (Not Xinjiang Region),
E163 Anthocyanin Derived from: Red Cabbage - Extraction from Aluminium Lake	Colours	0.03332	China (Not Xinjiang Region),
Propan-1,2-diol; propylene glycol Derived from: Synthetic.Non declarable.No function in final product	Carriers	0.02219112	, France, Germany, Netherlands, Spain,
Potassium sorbate Derived from: Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at	Preservatives	0.01666	China (Not Xinjiang Region),

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concentrations of more than 10mg/kg. Non declarable carrier.			
Trehalose Derived from: Sugar from	Stabilisers	0.015827	China (Not Xinjiang Region), India, United
Beet - Non declarable			States,
carrier			
Spirulina Concentrate Derived from: Arthrospira Platensis Algae	Colouring foodstuff	0.012495	China (Not Xinjiang Region), India, United States.
Ascorbic acid	Antioxidants	0.00246568	China (Not Xinjiang
Derived from: Maize. Non	Titioxidants	0.002+0000	Region),
GMO. Non declarable			1109:0:17,
serves no function in			
finished product.			
Citric Acid	Acidity Regulator	0.00231574	Austria, France,
Derived from: Maize,	, ,		Germany, Switzerland,
Molasse (beet/cane) - Non			
declarable carryover			
additive. Non GMO			
Trisodium Citrate	Acidity Regulator	0.0020825	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, Humectant: Glycerol; Dextrose, Fructose, Colours: Beetroot, Riboflavin, E163 Anthocyanin; Colouring foodstuff: Safflower, Spirulina Concentrate; Emulsifier: Mono - and Diglycerides of Fatty Acids.

Allergy Information			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	SulphurDioxide	-
+ Product contains, +/-	Product may contain	- Does not contain	

This product is free from allergens

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Nutritional Information		
Energy KJ	1663.0	
Energy Kcal	393.8	
Fat	6.8	
Fat (Saturated)	0.9	
of which mono-unsaturates	0.0	
of which polysaturates	0.0	
Carbohydrates	82.7	
Sugars	75.0	
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	No	
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	Halal	Yes	

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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					

)

17 04 90 99 91

# **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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