



Finished Product Specification	
Product Code	BA106894
Product Name	Celebration Sprinkles Sg - Glz - Veg
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	10/03/2025
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
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



Case size - 5 kg

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	79.283552519251	Austria, France,
Derived from: Beet			Germany, Hungary, United
Beet. Sugar not filtered with			Kingdom
bone char			
Beet / Anti-caking agent			
from plant			
Glucose Syrup	Base	4.602082323566	Czech Republic, France,
Derived from: 100s &			Hungary
1000s glucose syrup			
derived from Corn (Brix:			
42%)			
Wheat. Wheat not			
declarable Non declarable			
<20ppm. (Brix: 80 - 85%).			
Non GMO			
Rice Flour	Base	3.9566394	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			
Palm Oil	Base	3.30041628	Indonesia, Malaysia,
Derived from: Palm			Papua New Guinea,
(RSPO - SG)			Solomon Islands,
Water	Base	2.129837398647	United Kingdom,
Derived from: Potable			
Mains			
Ethanol	Base	1.54105	France, Germany,
Derived from: Cane & beet			Switzerland, United
sugar, wheat			Kingdom
Wheat Grain FUNCTION			Ĭ
Base Not declarable			
Vegetable Oil	Base	1.0812828802545	Austria, Belgium,
Derived from: Palm RSPO-		55 125255025 10	Bulgaria, Croatia, Cyprus,
SG, Rapeseed. (Non			Czech Republic,
GMO). Palm Oil 51.03%,			Indonesia, Italy, Latvia,
J. 1 ann J. 01.0070,			ilidoriosia, italy, Latvia,

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Rapeseed 48.97%.			Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
Potassium Aluminium silicate Derived from: Mica. FUNCTION carrier Not declarable	Carriers	0.82316	Brazil,
Xanthan Gum Derived from: Xanthomonas Campestris	Stabilisers	0.7240650102	China (Not Xinjiang Region),
E341 (iii) Tricalcium phosphate Derived from: Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.7097176084635	Germany,
Gum Arabic Derived from: Acacia Senegal	Stabilisers	0.596569864968	Chad, Niger,
Iron Oxides Derived from: Mineral	Colours	0.44324	Brazil,
Glycerol Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.3057420557961	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	0.1864280828025	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose Derived from: Maize,Corn Syrup. Non GMO	Base	0.1864280828025	France, Hungary, Romania, Turkey,
E462 Ethyl Cellulose Derived from: (E462) Wood pulp or cotton linters (SUPPLIER WILL NOT DIVULGE VARIETY OF TREE OR COTTON	Thickeners	0.0833	, Netherlands,

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PLEASE CHECK THIS WILL SURFICE WITH YOUR CUSTOMER)			
Mono - and Diglycerides of	Emulsifier	0.0298284932484	Brazil, Colombia,
Fatty Acids			Ecuador, Guatemala,
Derived from: Palm Oil.			Honduras, Indonesia, Ivory
RSPO-SG. E471 complies			Coast, Malaysia, Papua
with EU regulations			New Guinea,
2023/1329 and 2023/1428.			
Sunflower Oil	Carriers	0.01666	Argentina, Austria,
Derived from: Sunflowers.			Belgium, Bulgaria,
FUNCTION Carrier Non			Croatia, Cyprus, Czech
declarable			Republic, Denmark,
			Estonia, Finland, France,
			Germany, Greece,
			Hungary, Ireland, Italy,
			Latvia, Lithuania,
			Luxembourg, Malta,
			Moldova, Poland,
			Portugal, Romania,
			Slovakia, Slovenia, Spain,
			Sweden, UK,

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Ingredients Declaration

Sugar, Glucose Syrup, Rice Flour, 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

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Nutritional Information		
Energy KJ	1631.0	
Energy Kcal	385.9	
Fat	4.4	
Fat (Saturated)	0.7	
of which mono-unsaturates	0.0	
of which polysaturates	0.0	
Carbohydrates	86.3	
Sugars	80.7	
of which polyols	0.0	
of which starch	0.0	
Protein	0.3	
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	No	Halal	No

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Finished Product	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					

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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