



Finished Product Specification	
Product Code	BA106897
Product Name	Monster Halloween Sprinkles
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	29/02/2024
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	
	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: Black-Black, Green-347u, Orange-142u, Purple-2080u, White-No Pantone

Ingredients Declaration

QP18023

Ingredient Name	Function	%	Country Of Origin

Document Issue Date Number

Written By

Authorised By

29/02/2024

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Page 1/7



-	_	L	
Sugar	Base	73.72018	Austria, FranceGermanyH
,			ungaryUnited Kingdom
Derived from:Beet. Sugar no filtered with bone charBeet.			
Anti-caking agent from			
plantBeet			
Rice Flour	Base	5.315	Portugal, Spain,
Derived from:Rice. Tested			
anually for pesticides			
(multiscreen), mycotoxins			
(aflatoxins, ohratoxin A)			
Heavy metals (cadmium, lead & arsenic). In accordance with			
EC regulations 1829/2003 8			
1830/2003 does not require			
GMO labelling declaration			
Glucose Syrup	Base	4.96434	Czech Republic,
			FranceHungary
Derived from:Wheat. Whea	t		
not declarable Non declarable			
<20ppm. (Brix: 80 - 85%). Nor			
GMO100s & 1000s glucose			
syrup derived from Corn (Brix 42%)	:		
Palm Oil	Base	4.428	Indonesia, Malaysia,
		25	Papua New Guinea,
Derived from:Palm (RSPO			Solomon Islands,
SG)			Colonion Islands,
Water	Base	2.82743	United Kingdom,
Derived from:Potable Mains		==	
Vegetable Oil	Base	1.452	Austria, Belgium, Bulgaria,
			Croatia, Cyprus, Czech
Derived from:Palm RSPO			Republic, Indonesia, Italy,
SG, Rapeseed. (Non GMO) Palm Oil 51.03%, Rapeseed			Latvia, Lithuania,
48.97%.			Luxembourg, Malaysia,
40.07 70.			Malta, Papua New Guinea,
			Solomon Islands,
Maltodextrin	Carriers	1.42885	, AustriaBelgiumBulgariaC
			hina (Not Xinjiang Region)
Derived from:Corn, Potato			CroatiaCyprusCzech Repu
Non declarable carrier. Nor			blicDenmarkEstoniaFinlan
GMOMaize, Potato - Nor declarable carrier, serves no			dFranceGermanyGreeceH
function in finished product			ungarylrelandltalyLatviaLit
Non GMOPotato, Maize. Nor			huaniaLuxembourgMaltaN
GMO. Non declarable carrier			etherlandsPolandPortugal
serves no function in finished	1		RomaniaSlovakiaSlovenia
product. Wheat. No			SpainSweden
considered a majo			
allergenTapioca, Maize. Nor GMO. Non declarable carrier			
L L-MILL MON GACIATANIA CATTIAT	1		
		i	
serves no function in finished			
serves no function in finished product.		0.97471	China (Not Xiniiana
serves no function in finished		0.97471	China (Not Xinjiang Region).
serves no function in finished product.	Stabilisers	0.97471	China (Not Xinjiang Region),
serves no function in finished product. E415 Xanthan Gum	Stabilisers	0.97471	, , , ,

Document Number QP18023 Issue

Date

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F0.44 (00) T1	la di la	lo 0=004	lo
E341 (iii) Tricalcium	Anti-caking agent	0.95294	Germany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.	Otal:Iiaana	0.04004	Ohad Nissas Codes (not
E414 Gum Arabic	Stabilisers	0.91894	Chad, Niger, Sudan (not
			South Sudan)
Derived from:Acacia			
SenegalAcacia Gum. Nor			
declarable carrier		0.7005	OL's a Alla (M's " a s
E163 Anthocyanins	Colours	0.7235	China (Not Xinjiang
			Region),
Derived from:Red Cabbage	1		
Extraction from Aluminium	1		
Lake		0.44050	
E422 Glycerol	Humectant	0.41056	Belgium, Czech Republic,
			France, Germany,
Derived from:Rapeseed. Nor			Hungary, Poland,
GMO. Declarable. E422			Romania, The
complies with EU regulations			Netherlands, United
2023/1329 and 2023/1428.			Kingdom,
E202 Potassium sorbate	Preservatives	0.36175	China (Not Xinjiang
			Region),
Derived from:Sorbic Acid &			i tegio,,
Potassium Hydroxide. Sulphu			
dioxide & Sulphites ARE NOT			
(added) at concentrations o			
more than 10mg/kg. Nor			
declarable carrier.			
Plain Caramel	Base	0.288	France,
Derived from:Maize (Nor			
GMO), sugar cane, wheat			
Wheat not considered a majo	1		
allergen			
Sunflower oil	Base	0.2606	China (Not Xinjiang
			Region), IndiaUKUnited
Derived from:Sunflower. Nor	1		Kingdom
declarable carrierSunflower			9
Non declarable carrier.			
Fructose	Base	0.25034	France, Hungary,
			Romania, Turkey,
Derived from:Maize,Corr	1		
Syrup. Non GMO			
Dextrose	Base	0.25034	Belgium, Bulgaria, China
			(Not Xinjiang Region),
Derived from:Wheat, Maize			France,
Non GMO. Dextrose 10-20%			. 14.100,
Maltose 10 - 20%. Specific	1		
gravity (at 20°C 80 -90).			
E162 Beetroot red	Colours	0.19566	France,
	1		GermanyPolandUnited
			Kinadom
Derived from:Beta vulgaris L			Kingdom
Derived from:Beta vulgaris L		<0.1%	
	Stabilisers	<0.1%	China (Not Xinjiang
Derived from:Beta vulgaris L Trehalose	Stabilisers	<0.1%	China (Not Xinjiang Region), India, United
Derived from:Beta vulgaris L	Stabilisers	<0.1%	China (Not Xinjiang

Document Number QP18023 Issue

Date

Written By

Authorised By

29/02/2024 L.Lisle

Page 3/7



	T		
Spirulina Concentrate Derived from:Arthrospira	Colouring foodstuff	<0.1%	China (Not Xinjiang Region), India, United States,
Platensis Algae			D
	Emulsifier	<0.1%	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
Safflower	Colouring foodstuff	<0.1%	China (Not Xinjiang Region),
Derived from:Safflower Extract (Carthamus Tinctorius).			
E160a Carotenes Derived from:Blakslea	Colours	<0.1%	China (Not Xinjiang Region),
Trispora. CAS No 10191-41-0			
	Antioxidants	<0.1%	China (Not Xinjiang Region),
Derived from:Synthetic. Non declarable carrierMaize. Non GMO. Non declarable serves no function in finished product.			
	Anti-caking agent	<0.1%	United Kingdom,
Derived from:Synthetic. Non declarable carrier			
E307 Alpha-tocopherol Derived from:Synthetic. Non declarable carrier		<0.1%	China (Not Xinjiang Region),
	Acidity Regulator	<0.1%	China (Not Xinjiang Region),
Derived from:Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive			
E1520 Propan-1,2-diol; propylene glycol	Carriers	<0.1%	, France, Germany, Netherlands, Spain,
Derived from:Synthetic.Non declarable.No function in final product			
Sunflower Oil	Carriers	<0.1%	France,
Derived from:Sunflower. Non declarable carryover, serves			
no function in finished product			

Document Number QP18023 Issue

Date

Written By

Authorised By

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1



E330 Citric Acid	Acidity Regulator	<0.1%	Austria, France, Germany,
			Switzerland,
Derived from:Maize, Molasse			
(beet/cane) - Non declarable			
carryover additive. Non GMO			

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil, Colours: E163 Anthocyanin, Beetroot, Carotenes; Humectant: Glycerol; Plain Caramel, Fructose, Dextrose, Colouring foodstuff: Spirulina Concentrate, Safflower; Emulsifier: Mono - and Diglycerides of Fatty Acids.

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	

Document Issue Number QP18023 1 Date

Written By

Authorised By

29/02/2024 L.Lisle

Page 5/7



Nutritional Information	
Energy KJ	1623.0
Energy Kcal	384.6
Fat	5.9
Fat (Saturated)	0.8
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	82.4
Sugars	75.1
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	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

Document Issue Date Written By Number

29/02/2024 L.Lisle

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Page 6/7



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.

Document Number QP18023

Issue

Date

29/02/2024

Written By

Authorised By

L.Lisle

Page 7/7