



Finished Product Specification	
Product Code	For full range of shapes & codes see list
	below
Product Name	PINK SPRINKLE SPECIFICATION -
	APPLIES TO ALL SHAPES (IG) (for full
	range of shapes & codes see list below)
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles - Single
Specification Date	06/01/2025
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
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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: 510u

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Products that use this recipe:	
	BA107684 Pink Crown Sprinkles Product Dimensions: H: mm L: 7 mm B:4 mm D: mm
	BA106981 Pink Heart Sprinkles Product Dimensions: H: mm L: 6 mm B:6 mm D: mm
	BA106980 Pink Mini Heart Sprinkles Product Dimensions: H: mm L: 4 mm B:4 mm D: mm
	BA106979 Pink Lip Sprinkles Product Dimensions: H: mm L: 6 mm B:4 mm D: mm
	BA106978 Pink Flower Sprinkles Product Dimensions: H: mm L: mm B: mm D: 6 mm
	BA106977 Pink Confetti Sprinkles Product Dimensions: H: mm L: mm B: mm D: 4.5 mm
	BA106976 Pink 5 Star Sprinkles Product Dimensions: H: mm L: mm B: mm D: 7 mm
	BA106975 Pink Mini 5 Star Sprinkles Product Dimensions: H: mm L: mm B: mm D: 5 mm
	BA106974 Pink Butterfly Sprinkles Product Dimensions: H: mm L: 5 mm B:5 mm D: mm
	BA106973 Pink Rabbit Sprinkles Product Dimensions: H: mm L: 11 mm B:6 mm D: mm

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BA106972 Pink Shirt Sprinkles Product Dimensions: H: mm L: 10 mm B:9 mm D: mm
BA106971 Pink Bow Sprinkles Product Dimensions: H: mm L: 9 mm B:6 mm D: mm
BA106970 Pink Dot Sprinkles Product Dimensions: H: mm L: mm B: mm D: 3 mm
BA106969 Pink Disc Sprinkles Product Dimensions: H: mm L: mm B: mm D: 6 mm
BA106968 Pink Vermicelli Product Dimensions: H: mm L: 3-10 mm B: mm D: 1.1-1.7 mm
BA106967 Pink Egg Sprinkles Product Dimensions: H: mm L: 8 mm B:6 mm D: mm
BA107480 Pink Mega Strands Product Dimensions: H: mm L: 7-15 mm B: mm D: 2-2.7 mm
BA107257 Pink Unicorn Head Sprinkles Product Dimensions: H: mm L: 8 mm B:5 mm D: mm

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	74.097175475663	United Kingdom,
Derived from: Beet. Sugar			
not filtered with bone char			
Beet / Anti-caking agent			
from plant			
Rice Flour	Base	6.143235	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			
Glucose Syrup	Base	5.32598346665	France,
Derived from: Wheat.			
Wheat not declarable Non			
declarable £20ppm. (Brix:			
80 - 85%). Non GMO			
Palm Oil	Base	5.124357	Indonesia, Malaysia,
Derived from: Palm			Papua New Guinea,
(RSPO - SG)			Solomon Islands,
Water	Base	3.268069414925	United Kingdom,
Derived from: Potable			
Mains			
Vegetable Oil	Base	1.6788426144875	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	1.124212005	China (Not Xinjiang
Derived from:			Region),
Xanthomonas Campestris			, , , , , , , , , , , , , , , , , , , ,
E341 (iii) Tricalcium	Anti-caking agent	1.1019356609625	Germany,
phosphate			- · · · · · · · · · · · · · · · · · · ·
Derived from: Calcium -			
25Ga ironii. Galolanii			

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from plant / Non declarable			
carryover additive.			
Gum Arabic	Stabilisers	0.9262579942	Chad, Niger,
Derived from: Acacia			
Senegal			
Glycerol	Humectant	0.4747072220275	Belgium, Czech
Derived from: Rapeseed.			Republic, France,
Non GMO. Declarable.			Germany, Hungary,
E422 complies with EU			Poland, Romania, The
regulations 2023/1329 and			Netherlands, United
2023/1428.			Kingdom,
Dextrose	Base	0.2894556231875	Belgium, Bulgaria, China
Derived from: Wheat,			(Not Xinjiang Region),
Maize. Non GMO. Dextrose			France,
10-20%, Maltose 10 - 20%.			
Specific gravity (at 20°C 80			
-90).			
Fructose	Base	0.2894556231875	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			
E163 Anthocyanin	Colours	0.077	China (Not Xinjiang
Derived from: Radish			Region),
Extract (Raphanus Sativus)			
Extraction method NOT			
from Lake			
Mono - and Diglycerides of	Emulsifier	0.04631289971	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.			
Maltodextrin	Carriers	0.033	China (Not Xinjiang
Derived from: Cassava,			Region),
Maize.Non GMO. Non			
declarable carrier, serves			
no function in finished			
product.			

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## **Ingredients Declaration**

Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil (Palm Oil, Rapeseed), Humectant: Glycerol; Dextrose, Fructose, Emulsifier: Mono - and Diglycerides of Fatty Acids, Mono - and Diglycerides of Fatty Acids; Colours: E163 Anthocyanin.

# Allergen Statement:

This product is free from allergens

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Nutritional Information		
Energy KJ	1678.0	
Energy Kcal	397.2	
Fat	6.8	
Fat (Saturated)	0.9	
of which mono-unsaturates	0.0	
of which polysaturates	0.0	
Carbohydrates	83.6	
Sugars	75.7	
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	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	Yes without certification	Halal	Yes without certification

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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					

Tariff Code:	
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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