



Finished Product Specification	
Product Code	BA106956
Product Name	Flower Patch Sprinkles
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	20/12/2023
Specification Version Number	3

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
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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: Cerise-2060u, Yellow-601u

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin

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Sugar	Base	79.10193	Austria, FranceGermany
ŭ			Hungary United Kingdom
Derived from:Beet / Anti-			
caking agent from plantBeet.			
Sugar not filtered with bone			
Characa Syrup	Page	4.85338	Czoch Bonublio
Glucose Syrup	Base	4.0000	Czech Republic,
Derived from:Wheat, Wheat			FranceHungary
not declarable Non declarable			
<20ppm. (Brix: 80 - 85%).			
100s & 1000s glucose syrup			
derived from Corn (Brix: 42%)			
Rice Flour	Base	4.5625	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 & 1830/2003 does not require			
GMO labelling declaration			
Palm Oil	Base	3.8125	Indonesia, Malaysia,
	2400	0.0.120	Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			Colomon Islands,
Water	Base	2.43004	United Kingdom,
Derived from:Potable MainsPotable			
Vegetable Oil	Base	1.24854	Austria, Belgium,
			Bulgaria, Croatia, Cyprus,
Derived from:Palm RSPO-			Czech Republic,
SG, Rapeseed. Palm Oil			Indonesia, Italy, Latvia,
51.03%, Rapeseed 48.97%.			Lithuania, Luxembourg,
			Malaysia, Malta, Papua
			New Guinea, Solomon
			Islands,
E415 Xanthan Gum	Stabilisers	0.8397	China (Not Xinjiang
			Region),
Derived from:Xanthomonas			
Campestris	Anti politina anti-t	0.04050	Cormoni
E341 (iii) Tricalcium	Anti-caking agent	0.81956	Germany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
E414 Gum Arabic	Stabilisers	0.68885	Chad, Niger,
			_
Derived from:Acacia Senegal			

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Maltodextrin Derived from:Tapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO		0.486	Austria, Belgium, Bulgaria, China (Not Xinjiang Region)CroatiaCy prusCzech RepublicDenm arkEstoniaFinlandFranceG ermanyGreeceHungaryIrel andItalyLatviaLithuaniaLux embourgMaltaNetherlands PolandPortugalRomaniaSI ovakiaSloveniaSpainSwed en
Derived from:Rapeseed. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.		0.35303	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
Fructose Derived from:Maize,Corn Syrup	Base	0.21527	France, Hungary, Romania, Turkey,
Dextrose Derived from:Wheat, Maize. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).	Base	0.21527	Belgium, Bulgaria, China (Not Xinjiang Region), France,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.16098	France, Germany, Poland, United Kingdom,
Carrot Concentrate Derived from:Daucus carota ssp. sativus var. atrorubens	Colours	0.115	Germany,
Safflower Derived from:Safflower Extract (Carthamus Tinctorius).		<0.1%	China (Not Xinjiang Region),
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.		<0.1%	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic.Non declarable.No function in final product	Carriers	<0.1%	, France, Germany, Netherlands, Spain,

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E300 Ascorbic acid	Antioxidants	<0.1%	China (Not Xinjiang
Derived from:Maize. Non GMO. Non declarable serves no function in finished product.			Region),
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, France, Germany, Switzerland,
Derived from:Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO			<i>,</i> , , , , , , , , , , , , , , , , , ,

Ingredients Declaration

Ingredients: Sugar, Glucose Syrup, Rice Flour, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil, Humectant: Glycerol; Colours: Beetroot, Carrot Concentrate; Fructose, Dextrose, Colouring foodstuff: 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	

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Nutritional Information	
Energy KJ	1667.0
Energy Kcal	394.3
Fat	5.0
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	86.8
Sugars	80.5
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.

Palm Oil Percentage	
Total Palm Oil (%)	9.61
Total Palm Kernel (%)	1.7
Total Palm Oil & Palm Kernel in product (%)	11.31

M&S Approved Sites		
Supplier	0	
Supplier Code		
Manufacturing Site		

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	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

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.

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