



Finished Product Specification	
Product Code	BA106958
Product Name	Confetti Sprinkles LbILOPSgr
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	23/02/2024
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



Diameter:4.5mm Case size - 5 kg

Pantone: Baby blue-290u, Lemon-131u, Orange-142u, Pink-510u, Spring Green-2300u

Ingredients Declaration					
Ingredient Name	Function		%		Country Of Origin
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Sugar	Base	73.62664	United Kingdom,
Derived from:Beet / Anti- caking agent from plantBeet Sugar not filtered with bone char			
Rice Flour	Base	6.108	Australia, Brazil, Cambodi
Derived from:Rice. Testec anually for pesticides (multiscreen), mycotoxins (aflatoxins, ohratoxin A) Heavy metals (cadmium, leac & arsenic). In accordance with EC regulations 1829/2003 & 1830/2003 does not require GMO labelling declarationRice. Produced in accordance with Reg (EC) No 1829/2003 & (EC) No 1830/2003 & their amendments, Foodchain ID Non GMO Cert No. 2459513 UK1673-02. Tested for Pesticides (Multiscreen) Mycotoxins (Aflatoxins Ochratoxin A), Heavy Metals (Cadmium, Lead & Arsenic) Supplier tests on intake, ther			aEgyptGreeceGuyanaIndi aKazakhstanMyanmarPar aguayPortugalPuerto RicoSpainThailandTurkey
every 2 years.			
Glucose Syrup	Base	5.29182	France,
Derived from:Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Nor GMO Palm Oil		5.088	Indonesia, Malaysia,
Derived from:Palm (RSPO			Papua New Guinea, Solomon Islands,
SG) Water	Base	3.2065	United Kingdom,
Derived from:Potable Mains			
	Base	1.66807	Austria, Belgium, Bulgaria,
Derived from:Palm RSPO SG, Rapeseed. (Non GMO) Palm Oil 51.03%, Rapeseed 48.97%.			Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
E415 Xanthan Gum	Stabilisers	1.12283	China (Not Xinjiang
Derived from:Xanthomonas Campestris			Region),
	Anti-caking agent	1.09494	Germany,
phosphate			,,
Derived from:Calcium - from plant / Non declarable carryover additive.			
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E414 Gum Arabic	Stabilisers	0.9568	Chad, Niger, Sudan (not
Derived from:Acacia SenegalAcacia Gum. Non declarable carrier			South Sudan)
Maltodextrin	Carriers	0.531	, Austria, Belgium, Bulgaria, China (Not
Derived from:Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMOTapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Corn, Potato. Non declarable carrier. Non GMOCassava, Maize.Non GMO. Non declarable carrier, serves no function in finished product.			Xinjiang Region), Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain,
	Humectant	0.47166	Sweden Belgium, Czech Republic, France, Germany,
Derived from:Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.			Hungary, Poland, Romania, The Netherlands, United Kingdom,
Fructose Derived from:Maize,Corn Syrup. Non GMO	Base	0.2876	France, Hungary, Romania, Turkey,
	Base	0.2876	Belgium, Bulgaria, China (Not Xinjiang Region), France,
	Base	<0.1%	China (Not Xinjiang Region), India, UK, United Kingdom
		<0.1%	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
Safflower Derived from:Safflower Extract (Carthamus		<0.1%	China (Not Xinjiang Region),
Tinctorius). E162 Beetroot red Derived from:Beta vulgaris L.	Colours	<0.1%	France,
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Trehalose	Stabilisers	<0.1%	China (Not Xinjiang
			Region), India, United
Derived from:Sugar from Beet - Non declarable carrier			States,
E163 Anthocyanins	Colours	<0.1%	China (Not Xinjiang
	0010013	0.170	Region),
Derived from:Radish Extrac	t		
(Raphanus Sativus) Extractior	1		
method NOT from Lake			
Spirulina Concentrate	Colouring foodstuff	<0.1%	China (Not Xinjiang
			Region), India, United
Derived from:Arthrospira			States,
Platensis Algae E160a Carotenes	Colours	<0.1%	China (Not Xinjiang
E 160a Caroteries	Colouis	<0.1%	Region),
Derived from:Blakslea			Region),
Trispora. CAS No 10191-41-0			
E307 Alpha-tocopherol	Antioxidants	<0.1%	China (Not Xinjiang
			Region),
Derived from:Synthetic. Nor			
declarable carrier		0.40/	Ohing (Net Visiings
E300 Ascorbic acid	Antioxidants	<0.1%	China (Not Xinjiang
Derived from:Synthetic. Nor			Region),
declarable carrier			
E551 Silicon dioxide	Anti-caking agent	<0.1%	United Kingdom,
			C ·
Derived from:Synthetic. Nor			
declarable carrier			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China (Not Xinjiang
			Region),
Derived from:Corn - Nor GMO In accordance with (EC			
No 1829/2003 and (EC) No			
1830/2003, Non declarable			
carryover additive			
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, France, Germany,
			Switzerland,
Derived from:Maize, Molasse			
(beet/cane) - Non declarable carryover additive. Non GMO			
Carryover additive. Non GMO	I		

Ingredients Declaration

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

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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	

Nutritional Information	
Energy KJ	1666.0
Energy Kcal	394.7
Fat	6.8
Fat (Saturated)	0.9
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	82.9
Sugars	75.2
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

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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:

Culturie : Cil				
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

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	

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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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