



Finished Product Specification	
Product Code	BA107025
Product Name	Bug Garden Sprinkles
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	16/01/2024
Specification Version Number	2

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: Green-347u, Red-207u, Spring Green 2300u

**Ingredients Declaration** 

Ingredient Name	Function	%	Country Of Origin

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Sugar	Base	72.52547	United Kingdom,
Derived from:Beet / Anti- caking agent from plantBeet.			
Sugar not filtered with bone			
char			
Rice Flour	Base	6.01666	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			
Glucose Syrup	Base	5.21316	France,
Derived from:Wheat. Wheat			
not declarable Non declarable			
<20ppm. (Brix: 80 - 85%).	Dana	5.04000	Indonesia Malaysia
Palm Oil	Base	5.01333	Indonesia, Malaysia, Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			Solomon islands,
Water	Base	3.1978	UK, United Kingdom
Derived from:Potable Mains Vegetable Oil	Base	1.64328	Austria, Belgium,
vogotable on	Baco	1.0 1020	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,
Maltodextrin	Carriers	1.25255	China (Not Xinjiang
<i></i>			Region), France, Slovakia,
Derived from:Tapioca, Maize. Non GMO. Non declarable			
carrier, serves no function in			
finished product. Cassava,			
Maize.Non GMO. Non			
declarable carrier, serves no			
function in finished product. E415 Xanthan Gum	Stabilisers	1.10175	China (Not Xinjiang
L413 Manunan Gum	Otabilisers	1.10173	Region),
Derived from:Xanthomonas			109.017,
Campestris			
E341 (iii) Tricalcium	Anti-caking agent	1.07856	Germany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			

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E414 Gum Arabic	Stabilisers	0.90664	Chad, Niger,
Derived from:Acacia Senegal			
E422 Glycerol  Derived from:Rapeseed. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.46465	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
Sunflower oil  Derived from:Sunflower. Non declarable carrier.	Base	0.44423	China (Not Xinjiang Region), India, United Kingdom,
Fructose  Derived from:Maize,Corn Syrup	Base	0.28332	France, Hungary, Romania, Turkey,
Dextrose  Derived from:Wheat, Maize. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).	Base	0.28332	Belgium, Bulgaria, China (Not Xinjiang Region), France,
E163 Anthocyanins  Derived from:Radish Extract (Raphanus Sativus) Extraction method NOT from Lake	Colours	0.14219	China (Not Xinjiang Region),
Trehalose  Derived from:Sugar from Beet - Non declarable carrier	Stabilisers	0.13292	China (Not Xinjiang Region), India, United States,
Safflower  Derived from:Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	0.1324	China (Not Xinjiang Region),
Spirulina Concentrate  Derived from:Arthrospira Platensis Algae	Colouring foodstuff	0.10494	China (Not Xinjiang Region), India, United States,
E471 Mono - and Diglycerides of Fatty Acids  Derived from:Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	<0.1%	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
E331iii Trisodium Citrate  Derived from:Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive	Acidity Regulator	<0.1%	China (Not Xinjiang Region),

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## **Ingredients Declaration**

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil, Humectant: Glycerol; Fructose, Dextrose, Colouring foodstuff: Safflower, Spirulina Concentrate; Colours: E163 Anthocyanin; 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

Nutritional Information	
Energy KJ	1641.0
Energy Kcal	388.8
Fat	6.6
Fat (Saturated)	0.9
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	81.8
Sugars	74.1
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

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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.

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	Kosher Yes without Certification		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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