



Finished Product Specification	
Product Code	For full range of shapes & codes see
	list below
Product Name	CLpW SPRINKLE SPECIFICATION
	- APPLIES TO ALL MIXES (IG)
	Cerise, Baby Pink & White Sprinkles
	(for full range of mixes & codes see
	list below)
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	22/01/2024
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: Cerise-2060u, Baby Pink-678u, White-No Pantone

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Products that us	Products that use this recipe:		
	BA107051 Heart & Hug Sprinkles CLpW Product Dimensions: H:mm L:mm B:mm D:mm		
	BA106941 Flower Sprinkles CLpW Product Dimensions: H:mm L:6mm B:6mm D:mm		
	BA106917 Mini Heart Sprinkles CLpW Product Dimensions: H:mm L:4mm B:4mm D:mm		
	BA107056 Vermicelli CLpW Product Dimensions: H:mm L:mm B:mm D:mm		
	BA107058 Heart Sprinkles CLpW Product Dimensions: H:mm L:6mm B:6mm D:mm		

**Ingredients Declaration** 

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	73.92	United Kingdom,
Derived from:Beet. Sugar not filtered with bone charBeet /			
Anti-caking agent from plant			
Rice Flour	Base	6.12003	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	5.31367	France,
Derived from:Wheat. Wheat			
not declarable Non declarable <20ppm. (Brix: 80 - 85%).			
20ppiii. (Blix. 00 0070).			

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,			<b>.</b>
Palm Oil	Base	5.11335	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			
Water	Base	3.26084	United Kingdom,
Derived from:Potable Mains			
Vegetable Oil	Base	1.67496	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,
E341 (iii) Tricalcium	Anti-caking agent	1.0993	Germany,
phosphate			
į ·			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
E415 Xanthan Gum	Stabilisers	1.05342	China (Not Xinjiang
			Region),
Derived from:Xanthomonas			
Campestris			
E414 Gum Arabic	Stabilisers	0.92412	Chad, Niger,
Derived from:Acacia Senegal			
E422 Glycerol	Humectant	0.47361	Belgium, Czech
			Republic, France,
Derived from:Rapeseed.			Germany, Hungary,
Declarable. E422 complies			Poland, Romania, The
with EU regulations 2023/1329			Netherlands, United
and 2023/1428.			Kingdom,
Fructose	Base	0.28879	France, Hungary,
			Romania, Turkey,
Derived from:Maize,Corn			, , , ,
Syrup			
Dextrose	Base	0.28879	Belgium, Bulgaria, China
			(Not Xinjiang Region),
Derived from:Wheat, Maize.			France,
Dextrose 10-20%, Maltose 10			
- 20%. Specific gravity (at			
20°C 80 -90).	0.1	1004445	
E162 Beetroot red	Colours	0.21442	France, Germany,
			Poland, United Kingdom,
Derived from:Beta vulgaris L.			
1		1	1

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Moltodoxtrin	Corrioro	0.46602	Austria Balaium Bulgaria
Maltodextrin	Carriers	0.16683	, AustriaBelgiumBulgaria
Danis and frances On as			China (Not Xinjiang Regio
Derived from:Cassava, Maize.Non GMO. Non			n)CroatiaCyprusCzech Re
declarable carrier, serves no			publicDenmarkEstoniaFinl
function in finished product.			andFranceGermanyGreec
Maize, Potato - Non			eHungaryIrelandItalyLatvia
declarable carrier, serves no			LithuaniaLuxembourgMalt
function in finished product.			aNetherlandsPolandPortu
Non GMO			galRomaniaSlovakiaSlove
			niaSpainSweden
E471 Mono - and	Emulsifier	<0.1%	Brazil, Colombia,
Diglycerides of Fatty Acids			Ecuador, Guatemala,
			Honduras, Indonesia, Ivory
Derived from:Palm Oil.			Coast, Malaysia, Papua
RSPO-SG. E471 complies			New Guinea,
with EU regulations 2023/1329			
and 2023/1428. E1520 Propan-1,2-diol;	Carriers	<0.1%	France Cormony
	Carriers	<0.1%	, France, Germany,
propylene glycol			Netherlands, Spain,
Derived from:Synthetic.Non			
declarable.No function in final			
product			
E163 Anthocyanins	Colours	<0.1%	China (Not Xinjiang
,			Region),
Derived from:Radish Extract			3 - /,
(Raphanus Sativus) Extraction			
method NOT from Lake			
E300 Ascorbic acid	Antioxidants	<0.1%	China (Not Xinjiang
			Region),
Derived from:Maize. Non			
GMO. Non declarable serves			
no function in finished product.			
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, France,
	, regulator		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, Humectant: Glycerol; Fructose, Dextrose, Colours: Beetroot, 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, - Doe	es not contain	

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Additional	Information
Auditional	miormation

### **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	1672.0	
Energy Kcal	396.4	
Fat	6.8	
Fat (Saturated)	0.9	
of which mono-unsaturates	0.0	
of which polysaturates	0.0	
Carbohydrates	83.3	
Sugars	75.5	
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.

M&S Approved Sites		
Supplier	0	
Supplier Code		
Manufacturing Site		

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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** 

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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