



Finished Product Specification	
Product Code	For full range of shapes & codes see
	list below
Product Name	BrGrRW SPRINKLE
	SPECIFICATION - APPLIES TO ALL
	MIXES (IG) Brown, Green, Red &
	White Sprinkles (for full range of
	mixes & codes see list below)
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	15/02/2024
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	

Case size - 5 kg

Pantone: Brown-2318u, Green-347u, Red-207u, White-No Pantone

Products that use this recipe:



BA106741

Jingle Berry Sprinkles

Product Dimensions: H:mm L:mm B:mm D:mm

BA106920

QP18023

Very Merry Sprinkles

Product Dimensions: H:mm L:mm B:mm D:mm

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Ingredients Declaration

Ingredients Declaration	P 12	0/	
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	72.86798	United Kingdom,
Derived from:Beet. Sugar not			
filtered with bone charBeet			
Anti-caking agent from plant		0.045	Day and Oakin
Rice Flour	Base	6.045	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			
	Base	5.23763	Eranco
Glucose Syrup	pase	0.23/03	France,
Derived from:Wheat. Wheat			
not declarable Non declarable			
<20ppm. (Brix: 80 - 85%). Non			
GMO	I and the second se		
	Base	5.0375	Indonesia, Malaysia,
		0.00.0	Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			Solomon islands,
Water	Base	3.21508	United Kingdom,
		0.2.000	Jgas,
Derived from:Potable Mains			
Vegetable Oil	Base	1.65099	Austria, Belgium, Bulgaria,
			Croatia, Cyprus, Czech
Derived from:Palm RSPO-			Republic, Indonesia, Italy,
SG, Rapeseed. (Non GMO).			Latvia, Lithuania,
Palm Oil 51.03%, Rapeseed			
48.97%.			Luxembourg, Malaysia,
			Malta, Papua New Guinea,
			Solomon Islands,
E415 Xanthan Gum	Stabilisers	1.10708	China (Not Xinjiang
			Region),
Derived from:Xanthomonas			
Campestris			
` '	Anti-caking agent	1.08366	Germany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable	1		
carryover additive.	b	0.04.555	
E414 Gum Arabic	Stabilisers	0.91089	Chad, Niger,
Derived from:Acacia Senegal	1		
	l		

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Maltodextrin	Carriers	0.73525	, Austria, Belgium,
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 Wheat. Not considered a major allergenMaize, Potato Non declarable carrier, serves no function in finished product Non GMOPotato, Maize. Non GMO. Non declarable carrier, serves no function in finished product.			BulgariaChina (Not Xinjiang Region)CroatiaCy prusCzech RepublicDenm arkEstoniaFinlandFranceG ermanyGreeceHungaryIrel andItalyLatviaLithuaniaLux embourgMaltaNetherlands PolandPortugalRomaniaSI ovakiaSloveniaSpainSwed en
E422 Glycerol Derived from:Rapeseed. Nor GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.		0.46683	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
Plain Caramel Derived from:Maize (Nor GMO), sugar cane, wheat Wheat not considered a major allergen		0.32	France,
Sunflower oil Derived from:Sunflower. Nor declarable carrier.	Base	0.28893	China (Not Xinjiang Region), India, United Kingdom,
Dextrose Derived from:Wheat, Maize Non GMO. Dextrose 10-20% Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).	,	0.28465	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose Derived from:Maize,Corr Syrup. Non GMO		0.28465	France, Hungary, Romania, Turkey,
E163 Anthocyanins Derived from:Radish Extraction (Raphanus Sativus) Extraction method NOT from LakeRed Cabbage - Extraction from Aluminium Lake	Colours	0.14425	China (Not Xinjiang Region),
Trehalose Derived from:Sugar from Beet - Non declarable carrier		<0.1%	China (Not Xinjiang Region), India, United States,
Spirulina Concentrate Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China (Not Xinjiang Region), India, United States,

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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,
E162 Beetroot red Derived from:Beta vulgaris L	Colours	<0.1%	France,
Derived from:Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of more than 10mg/kg. Nor declarable carrier.		<0.1%	China (Not Xinjiang Region),
		<0.1%	China (Not Xinjiang Region),
Sunflower Oil Derived from:Sunflower. Nor declarable carryover, serves no function in finished product	;	<0.1%	France,
E330 Citric Acid Derived from:Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO		<0.1%	Austria, France, Germany, Switzerland,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil, Humectant: Glycerol; Plain Caramel, Dextrose, Fructose, Colours: E163 Anthocyanin, Beetroot; Colouring foodstuff: Spirulina Concentrate, Safflower; 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	1649.0
Energy Kcal	390.8
Fat	6.7
Fat (Saturated)	0.9
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	82.2
Sugars	74.5
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

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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	No
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	

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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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