



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	16/04/2025
Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776

## 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	Michelle Wadley
TELEPHONE	01792 293 689
EMAIL	sales1@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	sales1@bakeart.co.uk

Case size - 5 kg

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

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Products that use this recipe:			
	BA106744 Jolly Reindeer Sprinkles BrGrRW Product Dimensions: H: mm L: mm B: mm D: mm		
	BA106920 Very Merry Sprinkles BrGrRW Product Dimensions: H: mm L: mm B: mm D: mm		
	BA108145 Oh So Merry Sprinkles BrGrRW Product Dimensions: H: mm L: mm B: mm D: mm		

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	72.871371266297	United Kingdom,
Derived from: Beet. Sugar			
not filtered with bone char			
Beet / Anti-caking agent			
from plant			
Rice Flour	Base	6.04160625	Portugal, Spain,
Derived from: Rice. Tested			
annually for pesticides			
(multiscreen), mycotoxins			
(aflatoxins, ochratoxin A),			
Heavy metals (cadmium,			
lead & arsenic). In			
accordance with EC			
regulations 1829/2003 &			
1830/2003 does not require			
GMO labelling declaration			
Glucose Syrup	Base	5.2378746701875	France,
Derived from: Wheat.			,
Wheat not declarable Non			
declarable <20ppm. (Brix:			
80 - 85%). Non GMO			
Palm Oil	Base	5.03958375	Indonesia, Malaysia,
Derived from: Palm		0.000000.0	Papua New Guinea,
(RSPO - SG)			Solomon Islands,
Water	Base	3.2140050970937	United Kingdom,
Derived from: Potable	Base	0.2140000370007	Office Hingdom,
Mains			
Vegetable Oil	Base	1.6510691895156	Austria, Belgium,
Derived from: Palm RSPO-	Dasc	1.0310031033130	Bulgaria, Croatia, Cyprus
SG, Rapeseed. (Non			Czech Republic,
GMO). Palm Oil 51.03%,			Indonesia, Italy, Latvia,
•			
Rapeseed 48.97%.			Lithuania, Luxembourg,
			Malaysia, Malta, Papua
			New Guinea, Solomon
Vandhan C	Otale War	4.405040045==	Islands,
Xanthan Gum	Stabilisers	1.10561394375	China (Not Xinjiang
Derived from:			Region),
Xanthomonas Campestris			
E341 (iii) Tricalcium	Anti-caking agent	1.0837061216719	Germany,
phosphate			
Derived from: Calcium -			

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from plant / Non declarable			
carryover additive.			
Gum Arabic	Stabilisers	0.91093472525	Chad, Niger,
Derived from: Acacia			
Senegal			
Maltodextrin	Carriers	0.73525	, Austria, Belgium,
Derived from: Tapioca,			Bulgaria China (Not
Maize. Non GMO. Non			Xinjiang Region) Croatia
declarable carrier, serves			Cyprus Czech Republic
no function in finished			Denmark Estonia Finland
product.			France Germany Greece
Cassava, Maize.Non GMO.			Hungary Ireland Italy Latvia
Non declarable carrier,			Lithuania Luxembourg
serves no function in			Malta Netherlands Poland
finished product.			Portugal Romania Slovakia
Wheat. Not considered a			Slovenia Spain Sweden
major allergen. Non			
declarable carrier			
Maize, Potato - Non			
declarable carrier, serves			
no function in finished			
product. Non GMO			
Potato, Maize. Non GMO.			
Non declarable carrier,			
serves no function in			
finished product.			
Glycerol	Humectant	0.46685404669062	Belgium, Czech
Derived from: Rapeseed.			Republic, France,
Non GMO. Declarable.			Germany, Hungary,
E422 complies with EU			Poland, Romania, The
regulations 2023/1329 and			Netherlands, United
2023/1428.			Kingdom,
Plain Caramel	Base	0.32	France,
Derived from: Maize (Non			
GMO), sugar cane, wheat.			
Wheat not considered a			
major allergen.			
Sunflower Oil	Base	0.288925	China (Not Xinjiang
Derived from: Sunflower.			Region), India, United
Non declarable carrier.			Kingdom,
Dextrose	Base	0.28466710164062	Belgium, Bulgaria, China
Derived from: Wheat,			(Not Xinjiang Region),
Maize. Non GMO. Dextrose			France,

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Base	0.28466710164062	France, Hungary,
		Romania, Turkey,
Colours	0.14425	China (Not Xinjiang
		Region),
Stabilisers	0.08645	China (Not Xinjiang
		Region), India, United
		States,
Colouring foodstuff	0.06825	China (Not Xinjiang
		Region), India, United
		States,
Colouring foodstuff	0.04925	China (Not Xinjiang
		Region),
Emulsifier	0.0455467362625	Brazil, Colombia,
		Ecuador, Guatemala,
		Honduras, Indonesia, Ivory
		Coast, Malaysia, Papua
		New Guinea,
Colours	0.034125	France,
Preservatives	0.01875	China (Not Xinjiang
		Region),
i .		
Acidity Regulator	0.011375	China (Not Xinjiang
	Colours  Stabilisers  Colouring foodstuff  Colouring foodstuff  Emulsifier  Colours	Colours         0.14425           Stabilisers         0.08645           Colouring foodstuff         0.06825           Colouring foodstuff         0.04925           Emulsifier         0.0455467362625           Colours         0.034125

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GMO In accordance with			
(EC) No 1829/2003 and			
(EC) No 1830/2003, Non			
declarable carryover			
additive			
Sunflower Oil	Carriers	0.005	France,
Derived from: Sunflower.			
Non declarable carryover,			
serves no function in			
finished product			
Citric Acid	Acidity Regulator	0.000875	Austria, France,
Derived from: Maize,			Germany, Switzerland,
Molasse (beet/cane) - Non			
declarable carryover			
additive. Non GMO			

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## **Ingredients Declaration**

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

### **Allergen Statement:**

This product is free from allergens

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Nutritional Information			
Energy KJ	3318.0		
Energy Kcal	783.5		
Fat	13.0		
Fat (Saturated)	0.9		
of which mono-unsaturates	0.0		
of which polysaturates	0.0		
Carbohydrates	162.2		
Sugars	147.5		
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.

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 Sufferers	Yes	Lacto-Ovo Vegetarians	Yes	
Lactose Intolerance	Yes	Vegetarians	Yes	
Coeliacs	Yes	Vegans	Yes	
Kosher	Yes without certification	Halal	Yes without certification	

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Finished Product Microbiological Standards:					
Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Entero-	<100	100	cfu/g	External Lab	Annual
bacteriaceae					
E.Coli	<10	<10	cfu/g	External Lab	Annual
Yeast	<10(3)	1000	cfu/g	External Lab	Annual
Staphylococcus	<20	100	cfu/g	External Lab	Annual
Salmonella	Not detected	Not detected	cfu/g	External Lab	Annual
species					

Tariff Code:	
1704909999	

Additional Information:
There is no additional information for this product

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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### 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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