



Finished Product Specification	
Product Code	BA107064
Product Name	Snowflake Sprinkles LblW
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	19/01/2024
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	



Length:10mm Depth:10mm Case size - 5 kg

Pantone: Baby Blue-290u, White-No Pantone

**Ingredients Declaration** 

QP18023

Ingredient Name	Function	%	Country Of Origin

Document Issue Date Number

Written By

Authorised By

19/01/2024

L.Lisle

Page 1/6



		T =	Tree real
Sugar	Base	74.0946	United Kingdom,
Derived from:Beet. Sugar not			
filtered with bone charBeet			
Anti-caking agent from plant			
Rice Flour	Base	6.145	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	5.3247	France,
Derived from:Wheat, Wheat			
not declarable Non declarable			
<20ppm. (Brix: 80 - 85%).			
Palm Oil	Base	5.12	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			
Water	Base	3.26503	United Kingdom,
Davissed from Datable Maine			
Derived from:Potable Mains Vegetable Oil	Base	1.67844	Austria, Belgium,
Vegetable Oil	Dase	1.07044	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,
E415 Xanthan Gum	Stabilisers	1.12463	China (Not Xinjiang
			Region),
Derived from:Xanthomonas			
Campestris	A (' 1'	1 1010	
E341 (iii) Tricalcium	Anti-caking agent	1.1019	Germany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
E414 Gum Arabic	Stabilisers	0.92604	Chad, Niger,
Derived from:Acacia Senegal			
E400 Chinaral	Llumantont	0.47450	Doloium Orași
E422 Glycerol	Humectant	0.47459	Belgium, Czech
Derived from:Rapeseed.			Republic, France, Germany, Hungary,
Declarable. E422 complies			Poland, Romania, The
with EU regulations 2023/1329			Netherlands, United
and 2023/1428.			Kingdom,
			ranguom,
			<u> </u>

Document Number QP18023 Issue 1 Date

Written By

Authorised By

19/01/2024 L.Lisle

L. Lu



			<u>,</u>
Fructose	Base	0.28939	France, Hungary,
			Romania, Turkey,
Derived from:Maize,Corn			
Syrup	_		
Dextrose	Base	0.28939	Belgium, Bulgaria, China
5			(Not Xinjiang Region),
Derived from:Wheat, Maize.			France,
Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at			
20°C 80 -90).			
Sunflower oil	Base	<0.1%	China (Not Xinjiang
			Region), India, United
Derived from:Sunflower, Non			Kingdom,
declarable carrier.			itiligaoili,
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			New Guillea,
and 2023/1428.			
Trehalose	Stabilisers	<0.1%	China (Not Xinjiang
			Region), India, United
Derived from:Sugar from			States,
Beet - Non declarable carrier			·
Spirulina Concentrate	Colouring foodstuff	<0.1%	China (Not Xinjiang
			Region), India, United
Derived from:Arthrospira			States,
Platensis Algae			ŕ
Maltodextrin	Carriers	<0.1%	, Austria, Belgium,
			Bulgaria, Croatia, Cyprus,
Derived from:Maize, Potato -			Czech Republic, Denmark,
Non declarable carrier, serves			Estonia, Finland, France,
no function in finished product.			Germany, Greece,
Non GMO			Hungary, Ireland, Italy,
			Latvia, Lithuania,
			Luxembourg, Malta,
			Netherlands, Poland,
			Portugal, Romania,
			Slovakia, Slovenia, Spain,
			Sweden,
E162 Beetroot red	Colours	<0.1%	France,
L 102 Deet100t led	Colours	Q0.170	Trance,
Derived from:Beta vulgaris L.			
Donvod nom. Deta vulgans L.			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China (Not Xinjiang
	, 5		Region),
Derived from:Corn - Non			"
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			

Document Number QP18023 Issue

Date

Written By

Authorised By

19/01/2024

L.Lisle

Page 3/6



## **Ingredients Declaration**

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

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	1677.0
Energy Kcal	397.3
Fat	6.8
Fat (Saturated)	0.9
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.6
Sugars	75.7
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

Document Issue Number QP18023 1 Date

19/01/2024

Written By

L.Lisle

Authorised By

Page 4/6



## **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	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

Document Issue Number QP18023 1

е

Date

19/01/2024

Written By

Authorised By

L.Lisle

Page 5/6



## **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.

Document Number QP18023

Issue

Date

19/01/2024

Written By

Authorised By

L.Lisle

Page 6/6