



Finished Product Specification	
Product Code	For full range of shapes & codes see list
	below
Product Name	GrRW SPRINKLE SPECIFICATION -
	APPLIES TO ALL MIXES (IG) Green, Red
	& White Sprinkles (for full range of mixes &
	codes see list below)
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	13/01/2025
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: Green-347u, Red-207u, White-No Pantone

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Products that use this recipe:	
	BA107482 Tree Sprinkles GrRW Product Dimensions: H: mm L: 10 mm B:8 mm D: mm
	BA106732 Holiday Ho Ho Sprinkles GrRW Product Dimensions: H: mm L: mm B: mm D: mm
	BA106995 Dot Sprinkles GrRW Product Dimensions: H: mm L: mm B: mm D: 3 mm
	BA107033 Classic Christmas Sprinkles GrRW Product Dimensions: H: mm L: mm B: mm D: mm
	BA107074 Mini 5 Star Sprinkles GrRW Product Dimensions: H: mm L: 5 mm B:5 mm D: mm
	BA106938 Vermicelli GrRW Product Dimensions: H: mm L: 3-10 mm B: mm D: 1.1-1.7 mm
	BA107710 Mega Strands GrRW Product Dimensions: H: mm L: 7-15 mm B: mm D: 2-2.7 mm

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SugarBaDerived from: Beet. Sugarnot filtered with bone charBeet / Anti-caking agentfrom plantRice FlourBaDerived from: Rice. Testedannually for pesticides(multiscreen), mycotoxins(aflatoxins, ochratoxin A),Heavy metals (cadmium,lead & arsenic). Inaccordance with ECregulations 1829/2003 &	ase ase	% 73.091904755824 6.0598902	Country Of Origin United Kingdom, Portugal, Spain,
Derived from: Beet. Sugar not filtered with bone char Beet / Anti-caking agent from plant Rice Flour Derived from: Rice. Tested annually for pesticides (multiscreen), mycotoxins (aflatoxins, ochratoxin A), Heavy metals (cadmium, lead & arsenic). In accordance with EC regulations 1829/2003 &			
not filtered with bone char Beet / Anti-caking agent from plant Rice Flour Derived from: Rice. Tested annually for pesticides (multiscreen), mycotoxins (aflatoxins, ochratoxin A), Heavy metals (cadmium, lead & arsenic). In accordance with EC regulations 1829/2003 &	ase	6.0598902	Portugal, Spain,
Beet / Anti-caking agent from plantBaRice FlourBaDerived from: Rice. Tested annually for pesticides (multiscreen), mycotoxins (aflatoxins, ochratoxin A), Heavy metals (cadmium, lead & arsenic). In accordance with EC regulations 1829/2003 &	ase	6.0598902	Portugal, Spain,
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Derived from: Rice. Tested annually for pesticides (multiscreen), mycotoxins (aflatoxins, ochratoxin A), Heavy metals (cadmium, lead & arsenic). In accordance with EC regulations 1829/2003 &	ase	6.0598902	Portugal, Spain,
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regulations 1829/2003 &			
-			
1830/2003 does not require			
GMO labelling declaration			
Glucose Syrup Ba	ase	5.253726255778	France,
Derived from: Wheat.			
Wheat not declarable Non			
declarable £20ppm. (Brix:			
80 - 85%). Non GMO			
Palm Oil Ba	ase	5.05483524	Indonesia, Malaysia,
Derived from: Palm			Papua New Guinea,
(RSPO - SG)			Solomon Islands,
Water Ba	ase	3.223731766801	United Kingdom,
Derived from: Potable			
Mains			
Vegetable Oil Ba	ase	1.6560658849735	Austria, Belgium,
Derived from: Palm RSPO-			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
			Islands,
Xanthan Gum Sta	tabilisers	1.1089599066	China (Not Xinjiang
Derived from:			Region),
Xanthomonas Campestris			
E341 (iii) Tricalcium An	nti-caking agent	1.0869857840205	Germany,
phosphate			
Derived from: Calcium -			
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from plant / Non declarable			
carryover additive.			
Gum Arabic	Stabilisers	0.913691522744	Chad, Niger,
Derived from: Acacia			
Senegal			
Maltodextrin	Carriers	0.651348	China (Not Xinjiang
Derived from: Tapioca,			Region), France,
Maize. Non GMO. Non			Slovakia,
declarable carrier, serves			
no function in finished			
product.			
Cassava, Maize.Non GMO.			
Non declarable carrier,			
serves no function in			
finished product.			
Glycerol	Humectant	0.4682669054063	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,
Sunflower Oil	Base	0.3848481	China (Not Xinjiang
Derived from: Sunflower.			Region), India, United
Non declarable carrier.			Kingdom,
Dextrose	Base	0.2855286008575	Belgium, Bulgaria, China
Derived from: Wheat,			(Not Xinjiang Region),
Maize. Non GMO. Dextrose			France,
10-20%, Maltose 10 - 20%.			
Specific gravity (at 20°C 80			
-90).			
Fructose	Base	0.2855286008575	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			
E163 Anthocyanin	Colours	0.142191	China (Not Xinjiang
Derived from: Radish			Region),
Extract (Raphanus Sativus)			
Extraction method NOT			
from Lake			
Trehalose	Stabilisers	0.1151514	China (Not Xinjiang
Derived from: Sugar from			Region), India, United
Beet - Non declarable			States,
carrier			
	Colouring foodstuff		China (Not Xinjiang

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Derived from: Arthrospira			Region), India, United
Platensis Algae			States,
Safflower	Colouring foodstuff	0.065601	China (Not Xinjiang
Derived from: Safflower			Region),
Extract (Carthamus			
Tinctorius).			
Mono - and Diglycerides of	Emulsifier	0.0456845761372	Brazil, Colombia,
Fatty Acids			Ecuador, Guatemala,
Derived from: Palm Oil.			Honduras, Indonesia, Ivory
RSPO-SG. E471 complies			Coast, Malaysia, Papua
with EU regulations			New Guinea,
2023/1329 and 2023/1428.			
Trisodium Citrate	Acidity Regulator	0.0151515	China (Not Xinjiang
Derived from: Corn - Non			Region),
GMO In accordance with			
(EC) No 1829/2003 and			
(EC) No 1830/2003, Non			
declarable carryover			
additive			





Ingredients Declaration

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

Allergen Statement:

This product is free from allergens

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Nutritional Information			
Energy KJ	1669.0		
Energy Kcal	395.5		
Fat	7.2		
Fat (Saturated)	0.9		
of which mono-unsaturates	0.0		
of which polysaturates	0.0		
Carbohydrates	82.4		
Sugars	74.7		
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		

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	Yes	
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:

17 04 90 99 91

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





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.



