



Finished Product Specification	
Product Code	BA107093
Product Name	Snowflake Sprinkles LbIW
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	05/02/2024
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
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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



Diameter:7mm Case size - 5 kg

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

Ingredients Declaration					
Ingredient Name	Function		%		Country Of Origin
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Sugar	Base	74.0946	United Kingdom,
Derived from:Beet. Sugar no 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. Whea not declarable Non declarable <20ppm. (Brix: 80 - 85%).		5.40	
Palm Oil Derived from:Palm (RSPO	Base	5.12	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
SG) Water	Base	3.26503	United Kingdom,
Derived from:Potable Mains			
Vegetable Oil Derived from:Palm RSPO SG, Rapeseed. Palm Oi 51.03%, Rapeseed 48.97%.		1.67844	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
E415 Xanthan Gum	Stabilisers	1.12463	China (Not Xinjiang
Derived from:Xanthomonas Campestris			Region),
E341 (iii) Tricalcium phosphate	Anti-caking agent	1.1019	Germany,
Derived from:Calcium - from plant / Non declarable carryover additive.			
E414 Gum Arabic	Stabilisers	0.92604	Chad, Niger,
Derived from:Acacia Senega			
E422 Glycerol Derived from:Rapeseed Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	5	0.47459	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
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Fructose	Base	0.28939	France, Hungary,
			Romania, Turkey,
Derived from:Maize,Corr			
Syrup			
Dextrose	Base	0.28939	Belgium, Bulgaria, China
			(Not Xinjiang Region),
Derived from:Wheat, Maize			France,
Dextrose 10-20%, Maltose 10			
- 20%. Specific gravity (a	ť		
20°C 80 -90).		0.404	
Sunflower oil	Base	<0.1%	China (Not Xinjiang
			Region), India, United
Derived from:Sunflower. Nor			Kingdom,
declarable carrier.			
E471 Mono - and	Emulsifier	<0.1%	Brazil, Colombia, Ecuador,
Diglycerides of Fatty Acids			Guatemala, Honduras,
			Indonesia, Ivory Coast,
Derived from:Palm Oil			Malaysia, Papua New
RSPO-SG. E471 complies	8		Guinea,
with EU regulations 2023/1329	9		Currou,
and 2023/1428.			
Trehalose	Stabilisers	<0.1%	China (Not Xinjiang
			Region), India, United
Derived from:Sugar from			States,
Beet - Non declarable carrier			otatoo,
Spirulina Concentrate	Colouring foodstuff	<0.1%	China (Not Xinjiang
	g		Region), India, United
Derived from:Arthrospira			States,
Platensis Algae			States,
Maltodextrin	Carriers	<0.1%	, Austria, Belgium,
			Bulgaria, Croatia, Cyprus,
Derived from:Maize, Potato			Czech Republic, Denmark,
Non declarable carrier, serves			
no function in finished product			Estonia, Finland, France,
Non GMO			Germany, Greece,
			Hungary, Ireland, Italy,
			Latvia, Lithuania,
			Luxembourg, Malta,
			Netherlands, Poland,
			Portugal, Romania,
			Slovakia, Slovenia, Spain,
			Sweden,
E162 Beetroot red	Colours	<0.1%	· · · · · · · · · · · · · · · · · · ·
E 102 Beetroot red	Colours	<0.1%	France,
Derived from Data and a risk			
Derived from:Beta vulgaris L			
E331iii Trisodium Citrate	A aidity Dagulatar	-0.19/	China (Nat Vislians
	Acidity Regulator	<0.1%	China (Not Xinjiang
			Region),
Derived from:Corn - Nor			
GMO In accordance with (EC)			
No 1829/2003 and (EC) No			
1830/2003, Non declarable			
carryover additive		0.40	
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, France, Germany,
			Switzerland,
I Danis and frames Maine Malages	4		
Derived from:Maize, Molasse			
(beet/cane) - Non declarable carryover additive. Non GMO	2		

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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

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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	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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