



Finished Product Specification	
Product Code	For full range of shapes & codes see list
	below
Product Name	BblCGrPuRY SPRINKLE
	SPECIFICATION - APPLIES TO ALL
	MIXES (IG) Bright Blue, Cerise, Green,
	Purple, Red, Yellow Sprinkles (for full
	range of mixes & codes see list below)
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	06/02/2025
Specification Version Number	2

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: Bright Blue-2193u, Cerise-2060u, Green-347u, Purple-2080u, Red-207u, Yellow-601u

Document Number Issue Date Written By Authorised By

Page 1 of 10 QP18023 2 06/02/2025 L.Lisle



Products that use this recipe:			
	BA107089  Vermicelli BblCGrPuRY  Product Dimensions: H: mm L: 3-10 mm B: mm D: 1.1-1.7 mm		
	BA107097 Confetti Sprinkles BblCGrPuRY Product Dimensions: H: mm L: mm B: mm D: 4.5 mm		
	BA108057 Star Confetti Sprinkles BblCGrPuRY Product Dimensions: H: mm L: mm B: mm D: mm		
	BA106717 Christmas Tree Bauble & Star Sprinkles BblCGrPuRY Product Dimensions: H: mm L: mm B: mm D: mm		

Issue 2

Date Written By 06/02/2025 L.Lisle

Authorised By

Page 2 of 10



Full recipe				
Ingredient Name	Function	%	Country Of Origin	
Sugar	Base	73.188407629421	United Kingdom,	
Derived from: Beet. Sugar				
not filtered with bone char				
Beet / Anti-caking agent				
from plant				
Rice Flour	Base	6.0678910425	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	5.2606627240841	France,	
Derived from: Wheat.				
Wheat not declarable Non				
declarable <20ppm. (Brix:				
80 - 85%). Non GMO				
Palm Oil	Base	5.0615091135	Indonesia, Malaysia,	
Derived from: Palm			Papua New Guinea,	
(RSPO - SG)			Solomon Islands,	
Water	Base	3.2279880436108	United Kingdom,	
Derived from: Potable				
Mains				
Vegetable Oil	Base	1.6582523804178	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	Stabilisers	1.1104240607775	China (Not Xinjiang	
Derived from:			Region),	
Xanthomonas Campestris				
E341 (iii) Tricalcium	Anti-caking agent	1.0884209258747	Germany,	
phosphate				
Derived from: Calcium -				

Issue 2 Date 06/02/2025

Written By L.Lisle

Authorised By

Page 3 of 10



from plant / Non declarable			
carryover additive.			
Gum Arabic	Stabilisers	0.9148978650581	Chad, Niger,
Derived from: Acacia			
Senegal			
Maltodextrin	Carriers	0.5701349	, Austria Belgium Bulgaria
Derived from: Cassava,			China (Not Xinjiang Region)
Maize.Non GMO. Non			Croatia Cyprus Czech
declarable carrier, serves			Republic Denmark Estonia
no function in finished			Finland France Germany
product.			Greece Hungary Ireland
Potato, Maize. Non GMO.			Italy Latvia Lithuania
Non declarable carrier,			Luxembourg Malta
serves no function in			Netherlands Poland
finished product.			Portugal Romania Slovakia
Maize, Potato - Non			Slovenia Spain Sweden
declarable carrier, serves			
no function in finished			
product. Non GMO			
Tapioca, Maize. Non GMO.			
Non declarable carrier,			
serves no function in			
finished product.			
Glycerol	Humectant	0.46888515584228	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,
Dextrose	Base	0.28590558283066	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	0.28590558283066	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			
Sunflower Oil	Base	0.229704265	China (Not Xinjiang
Derived from: Sunflower.			Region), India, United
Non declarable carrier.			Kingdom,
Beetroot	Colours	0.16760018	France, Germany,
Derived from: Beta			Poland, United Kingdom,

Issue 2 Date 06/02/2025

Written By L.Lisle Authorised By

Page 4 of 10



vulgaris L.			
Beta Vulgaris L.			
E163 Anthocyanin	Colours	0.1045209	China (Not Xinjiang
Derived from: Radish			Region),
Extract (Raphanus Sativus)			
Extraction method NOT			
from Lake			
Red Cabbage - Extraction			
from Aluminium Lake			
Trehalose	Stabilisers	0.08706741	China, China (Not
Derived from: Sugar from			Xinjiang Region), India,
Beet - Non declarable			United States
carrier			
Cassava, Tapioca.			
FUNCTION Stabiliser Not			
declarable			
Spirulina Concentrate	Colouring foodstuff	0.05426085	China (Not Xinjiang
Derived from: Arthrospira			Region), India, United
Platensis Algae			States,
Safflower	Colouring foodstuff	0.0463264	China (Not Xinjiang
Derived from: Safflower			Region),
Extract (Carthamus			
Tinctorius).			
Mono - and Diglycerides of	Emulsifier	0.045744893252905	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.			
Spirulina	Colouring foodstuff	0.02292125	China, United States,
Derived from: Arthrospira			
Plantensis Algae			
Propan-1,2-diol; propylene	Carriers	0.02220444	, France, Germany,
glycol			Netherlands, Spain,
Derived from:			
Synthetic.Non			
declarable.No function in			
final product			
Potassium sorbate	Preservatives	0.01667	China (Not Xinjiang
Derived from: Sorbic Acid			Region),
& Potassium Hydroxide.			
Sulphur dioxide & Sulphites	1		
Sulpriul dioxide & Sulprilles			

Issue 2 Date 06/02/2025

Written By L.Lisle

Authorised By

Page 5 of 10



concentrations of more than 10mg/kg. Non declarable carrier.			
Trisodium Citrate	Acidity Regulator	0.009043475	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			
E300 Ascorbic acid	Antioxidants	0.00246716	China (Not Xinjiang
Derived from: Maize. Non			Region),
GMO. Non declarable			
serves no function in			
finished product.			
Citric Acid	Acidity Regulator	0.00176702	Austria, France,
Derived from: Maize,			Germany, Switzerland,
Molasse (beet/cane) - Non			
declarable carryover			
additive. Non GMO			
Trisodium citrate	Carriers	0.00041675	China (Not Xinjiang
Derived from: Corn,			Region),
Potato. Non GMO.			
FUNCTION carrier Not			
declarable			

Issue 2

Date Written By 06/02/2025 L.Lisle

Authorised By

Page 6 of 10



## **Ingredients Declaration**

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

### **Allergen Statement:**

This product is free from allergens

Document Number Issue Date Written By Authorised By

QP18023 2 06/02/2025 L.Lisle Page 7 of 10



Nutritional Information			
Energy KJ	1665.0		
Energy Kcal	394.8		
Fat	7.0		
Fat (Saturated)	0.9		
of which mono-unsaturates	0.0		
of which polysaturates	0.0		
Carbohydrates	82.5		
Sugars	74.8		
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		

Document Number Issue Date Written By Authorised By

QP18023 2 06/02/2025 L.Lisle

Page 8 of 10



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 92	

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	

Document Number Issue Date Written By Authorised By

QP18023 2 06/02/2025 L.Lisle Page 9 of 10



### **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
OP18023

Issue

Date 06/02/2025 Written By L.Lisle

Authorised By

Page 10 of 10