



Finished Product Specification	
Product Code	For full range of shapes & codes see list
	below
Product Name	BGrOPu SPRINKLE SPECIFICATION -
	APPLIES TO ALL MIXES (IG) Black,
	Green, Orange, Purple Sprinkles (for full
	range of mixes & codes see list below)
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	28/05/2025
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: Black-6u, Green-347u, Orange-143u, Purple-2080u

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Products that use this recipe:	
	BA107447 Doom Sprinkles BGrOPu Product Dimensions: H: mm L: mm B: mm D: mm
	BA107398 Creepie Sprinkles BGrOPu Product Dimensions: H: mm L: mm B: mm D: mm
	BA107228 Fright Night Sprinkles BGrOPu Product Dimensions: H: mm L: mm B: mm D: mm
	BA107233 Vermicelli BGrOPu Product Dimensions: H: mm L: 3-10 mm B: mm D: 1.1-1.7 mm
	BA108102 Cursed Graveyard Sprinkles BGrOPu Product Dimensions: H: mm L: mm B: mm D: mm

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Full recipe				
Ingredient Name	Function	%	Country Of Origin	
Sugar	Base	71.825450579334	United Kingdom,	
Derived from: Beet. Sugar				
not filtered with bone char				
Beet / Anti-caking agent				
from plant				
Rice Flour	Base	5.95489125	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	5.1626956063375	France,	
Derived from: Wheat.				
Wheat not declarable Non				
declarable <20ppm. (Brix:				
80 - 85%). Non GMO				
Palm Oil	Base	4.96725075	Indonesia, Malaysia,	
Derived from: Palm			Papua New Guinea,	
(RSPO - SG)			Solomon Islands,	
Water	Base	3.1678745747688	United Kingdom,	
Derived from: Potable				
Mains				
Vegetable Oil	Base	1.6273714411281	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,	
Maltodextrin	Carriers	1.153125	, Austria, Belgium,	
Derived from: Maize,			Bulgaria, China (Not	
Potato - Non declarable			Xinjiang Region), Croatia,	
carrier, serves no function			Cyprus, Czech Republic,	
in finished product. Non			Denmark, Estonia,	
GMO			Finland, France,	
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THE BANKING			
Potato, Maize. Non GMO.			Germany, Greece,
Non declarable carrier,			Hungary, Ireland, Italy,
serves no function in			Latvia, Lithuania,
finished product.			Luxembourg, Malta,
Wheat. Not considered a			Netherlands, Poland,
major allergen. Non			Portugal, Romania,
declarable carrier			Slovakia, Slovenia, Spain,
Tapioca, Maize. Non GMO.			Sweden
Non declarable carrier,			
serves no function in			
finished product.			
Xanthan Gum	Stabilisers	1.08974509875	China (Not Xinjiang
Derived from:			Region),
Xanthomonas Campestris			
E341 (iii) Tricalcium	Anti-caking agent	1.0681517190094	Germany,
phosphate			
Derived from: Calcium -			
from plant / Non declarable			
carryover additive.			
Gum Arabic	Stabilisers	0.89786010545	Chad, Niger,
Derived from: Acacia			J. S.
Senegal			
E163 Anthocyanin	Colours	0.64375	China (Not Xinjiang
Derived from: Red			Region),
Cabbage - Extraction from			
Aluminium Lake			
Glycerol	Humectant	0.46015330404312	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,
Potassium sorbate	Preservatives	0.321875	China (Not Xinjiang
Derived from: Sorbic Acid			Region),
& Potassium Hydroxide.			
Sulphur dioxide & Sulphites			
ARE NOT (added) at			
concentrations of more than			
10mg/kg. Non declarable			
carrier.			
Sunflower Oil	Base	0.288925	China (Not Xinjiang
Derived from: Sunflower.			Region), India, United
Non declarable carrier.			Kingdom,
			"3",

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declarable.No function in final product			
Trisodium Citrate	Acidity Regulator	0.011375	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			
Citric Acid	Acidity Regulator	0.00425	Austria, France,
Derived from: Maize,			Germany, Switzerland,
Molasse (beet/cane) - Non			
declarable carryover			
additive. Non GMO			
Sunflower Oil	Carriers	0.0038	France,
Derived from: Sunflower.			
Non declarable carryover,			
serves no function in			
finished product			
E300 Ascorbic acid	Antioxidants	0.00165	China (Not Xinjiang
Derived from: Maize. Non			Region),
GMO. Non declarable			
serves no function in			
finished product.			

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Ingredients Declaration

Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil (Palm Oil, Rapeseed), Colours: E163 Anthocyanin, Beetroot, Riboflavin; Humectant: Glycerol; Dextrose, Fructose, Plain Caramel, 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	1653		
Energy Kcal	389.1		
Fat	5.95		
Fat (Saturated)	0.45		
of which mono-unsaturates	0		
of which polysaturates	0		
Carbohydrates	80.35		
Sugars	72.65		
of which polyols	0		
of which starch	0		
Protein	0.2		
Sodium	0		
Salt	0		
Fibre	0		
Moisture	0		
Ash	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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