



Finished Product Specification	
Product Code	BA107140
Product Name	Witches Broth Sprinkles
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	29/02/2024
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
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



Case size - 5 kg

Pantone: Black-Black, Orange-142u, Red-207u, White-No Pantone

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin

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Sugar	Base	72.28647	United Kingdom,
Derived from:Beet / Anti-			
caking agent from plantBeet			
Sugar not filtered with bone			
Rice Flour	Base	5.9975	Portugal, Spain,
rtice i loui	Dasc	0.5575	ortugai, opairi,
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			
	Base	5.19605	France,
Sidoose Cyrup	Daoc	0.10000	ranoc,
Derived from:Wheat. Wheat			
not declarable Non declarable	1		
<20ppm. (Brix: 80 - 85%). Nor			
GMO			
Palm Oil	Base	4.9975	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -	1		Solomon Islands,
SG)	D	0.40055	He'te HZ's a de se
Water	Base	3.19055	United Kingdom,
Derived from:Potable Mains			
	Base	1.63789	Austria, Belgium, Bulgaria,
Vegetable Oil	Dase	1.03709	Croatia, Cyprus, Czech
Derived from:Palm RSPO-			Republic, Indonesia, Italy,
SG, Rapeseed. (Non GMO)			Latvia, Lithuania,
Palm Oil 51.03%, Rapeseed			Luxembourg, Malaysia,
48.97%.			Malta, Papua New Guinea,
			Solomon Islands,
E415 Xanthan Gum	Stabilisers	1.09978	China (Not Xinjiang
L410 Xanthan Gum	Otabilisers	1.03370	Region),
Derived from:Xanthomonas			rtegion),
Campestris			
E341 (iii) Tricalcium	Anti-caking agent	1.07501	Germany,
phosphate			
· ·			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.	0. 1	4.04=00	
E414 Gum Arabic	Stabilisers	1.01706	Chad, Niger, Sudan (not
Daming different A			South Sudan)
Derived from:Acacia SenegalAcacia Gum. Nor			
declarable carrier			
uediarable dallier			
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NA-16- de de	Dani'ana	D 07500	A company to the contract of
Maltodextrin Derived from:Cassava,	1	0.97563	, AustriaBelgiumBulgariaC hina (Not Xinjiang Region) CroatiaCyprusCzech Repu
Maize.Non GMO. Non			blicDenmarkEstoniaFinlan
declarable carrier, serves no			dFranceGermanyGreeceH
function in finished product.			ungarylrelandltalyLatviaLit
Corn, Potato. Non declarable			huaniaLuxembourgMaltaN
carrier. Non GMOMaize,	1		_
Potato - Non declarable			etherlandsPolandPortugal
carrier, serves no function in			RomaniaSlovakiaSlovenia
finished product. Non			SpainSweden
GMOPotato, Maize. Non			
GMO. Non declarable carrier, serves no function in finished	1		
product. Wheat. Not			
considered a major allergen			
	Colours	0.693	China (Not Xinjiang
			Region),
Derived from:Radish Extraction			
(Raphanus Sativus) Extraction			
method NOT from LakeRed			
Cabbage - Extraction from		1	
Aluminium Lake		0.46313	Relaium Czosh Danieli
E422 Glycerol	Humectant		Belgium, Czech Republic,
Doring of frame 2			France, Germany,
Derived from:Rapeseed. Non			Hungary, Poland,
GMO. Declarable. E422			Romania, The
complies with EU regulations	1		Netherlands, United
2023/1329 and 2023/1428.			Kingdom,
E202 Potassium sorbate	Preservatives	0.29313	China (Not Xinjiang Region),
Derived from:Sorbic Acid &			- /
Potassium Hydroxide. Sulphur			
dioxide & Sulphites ARE NOT	1		
(added) at concentrations of	f		
more than 10mg/kg. Non	1		
declarable carrier.	<u> </u>	<u></u>	
Dextrose	Base		Belgium, Bulgaria, China
			(Not Xinjiang Region),
Derived from:Wheat, Maize.			France,
Non GMO. Dextrose 10-20%,	1		
Maltose 10 - 20%. Specific	1		
gravity (at 20°C 80 -90).	<u> </u>		<u> </u>
Fructose	Base		France, Hungary,
			Romania, Turkey,
Derived from:Maize,Corn			
Syrup. Non GMO		<u></u>	
Plain Caramel	Base	0.24	France,
Derived from:Maize (Non			
GMO), sugar cane, wheat.			
Wheat not considered a major			
allergen			
E162 Beetroot red	Colours	0.1443	France,
Derived from:Beta vulgaris L.			
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Diglycerides of Fatty Acids Derived from:Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.		<0.1%	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
Sunflower oil Derived from:Sunflower. Non declarable carrier	Base	<0.1%	UK,
E160a Carotenes Derived from:Blakslea Trispora. CAS No 10191-41-0		<0.1%	China (Not Xinjiang Region),
E307 Alpha-tocopherol Derived from:Synthetic. Non declarable carrier	Antioxidants	<0.1%	China (Not Xinjiang Region),
E300 Ascorbic acid Derived from:Synthetic. Non declarable carrier	Antioxidants	<0.1%	China (Not Xinjiang Region),
E551 Silicon dioxide Derived from:Synthetic. Non declarable carrier	Anti-caking agent	<0.1%	United Kingdom,
Sunflower Oil Derived from:Sunflower. Non declarable carryover, serves no function in finished product		<0.1%	France,
E330 Citric Acid Derived from:Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO		<0.1%	Austria, France, Germany, Switzerland,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil, Colours: E163 Anthocyanin, Beetroot, Carotenes; Humectant: Glycerol; Dextrose, Fructose, Plain Caramel, Emulsifier: Mono - and Diglycerides of Fatty Acids.

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			

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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	1640.0		
Energy Kcal	388.7		
Fat	6.6		
Fat (Saturated)	0.9		
of which mono-unsaturates	0.0		
of which polysaturates	0.0		
Carbohydrates	81.8		
Sugars	73.9		
of which polyols			
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

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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	

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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