



Finished Product Specification	
Product Code	For full range of shapes & codes see list below
Product Name	BOW SPRINKLE SPECIFICATION - APPLIES TO ALL MIXES (IG) Black, Orange, White Sprinkles (for full range of mixes & codes see list below)
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	19/05/2026
Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	NQA-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
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TECHNICAL	sales1@bakeart.co.uk

Case size - 5 kg

Pantone: Black-6u, Orange-143u, White-No Pantone

Products that use this recipe:

		<p><b>BA107030</b> Spooky Pie Sprinkles BOW Product Dimensions: H: mm L: mm B: mm D: mm</p>
		<p><b>BA107221</b> Boo Sprinkles BOW Product Dimensions: H: mm L: mm B: mm D: mm</p>

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Beet. Sugar not filtered with bone char Beet & plant-derived anti caking agent (carryover)	Base	72.222410860484	UK, United Kingdom
Rice Flour Derived from: Rice. Non-GMO. Declarable. Tested annually for pesticides (multiscreen), mycotoxins (aflatoxins, ochratoxin A), and heavy metals (cadmium, lead, arsenic). Complies with applicable EU food law.	Base	5.98780236	Portugal, Spain,
Glucose Syrup Derived from: Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO	Base	5.1912284604004	France,
Palm Oil Derived from: Palm (RSPO - SG)	Base	4.994703432	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from: Potable Mains	Base	3.1853825802418	United Kingdom,
Vegetable Oil Derived from: Palm RSPO-SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%. Rapeseed oil refined to SCOPA standards.	Base	1.6363654929523	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
Xanthan Gum Derived from: Microbial fermentation using Xanthomonas campestris	Stabilisers	1.09576783188	China (Not Xinjiang Region),
E341 (iii) Tricalcium phosphate Derived from: Plant origin	Anti-caking agent	1.0740551112369	Germany,

calcium salts. Carryover additive; declaration not required in the final product under EU additive legislation. Function: anti caking agent. Subcomponent of sugar and not removable. Prevents clumping.			
Gum Arabic Derived from: Acacia Senegal	Stabilisers	0.9028223409392	Chad, Niger,
Maltodextrin Derived from: Potato, maize. Non GMO. Used solely as a non declarable carrier and provides no functional role in the finished product. Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO Wheat. Not considered a major allergen. Used solely as a non declarable carrier.	Carriers	0.8623035	, Austria Belgium Bulgaria Croatia Cyprus Czech Republic Denmark Estonia Finland France Germany Greece Hungary Ireland Italy Latvia Lithuania Luxembourg Malta Netherlands Poland Portugal Romania Slovakia Slovenia Spain Sweden
E163 Anthocyanin Derived from: Red Cabbage. This colour ingredient is a permitted food additive (colour) and is declared as E163. It complies with EU/UK food additive legislation and the applicable purity criteria. Any stabilisers or carriers present are permitted carry over and do not require declaration. Produced by extraction, not a lake colour.	Colours	0.790875	China (Not Xinjiang Region),
E422 Glycerol Derived from: Rapeseed. Non GMO. Declarable.	Humectant	0.46269644973134	Belgium, Czech Republic, France, Germany, Hungary,

E422 complies with EU regulations 2023/1329 and 2023/1428.			Poland, Romania, The Netherlands, United Kingdom,
Potassium sorbate Derived from: Sorbic acid & potassium hydroxide. Sulphur dioxide & sulphites are not present above 10mg/kg. Used solely as a non-declarable carrier. Produced in compliance with EU law.	Preservatives	0.3954375	China (Not Xinjiang Region),
Plain Caramel Derived from: Maize (Non GMO), sugar cane, wheat. Wheat not considered a major allergen. This colouring ingredient is a colouring foodstuff produced via non-selective extraction in accordance with the EU Commission Guidance Notes on Colouring Foods and the NATCOL Code of Practice. It is not a food additive and therefore does not carry an E number.	Base	0.3239424	France,
Dextrose Derived from: Wheat, Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).	Base	0.2821319815435	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose Derived from: Maize, Corn Syrup. Non GMO	Base	0.2821319815435	France, Hungary, Romania, Turkey,
Beetroot Derived from: Beta Vulgaris (Red Beetroot), containing betanin as the principal pigment. This colouring ingredient is a colouring foodstuff	Colours	0.1883115	France,

<p>produced via non selective extraction in accordance with the EU Commission Guidance Notes on Colouring Foods and the NATCOL Code of Practice. It is not a food additive and therefore does not carry an E number.</p>			
<p>Riboflavin Derived from: Produced via Microbial Fermentation using Bacillus Subtilis. Strain KCCM-10445. This colour ingredient is a permitted food additive (colour) and is declared as E101(i). It complies with EU/UK food additive legislation and the applicable purity criteria. Any stabilisers or carriers present are permitted carry over and do not require declaration. Produced by extraction, not a lake colour.</p>	Colours	0.0666	China (Not Xinjiang Region),
<p>E471 Mono- and diglycerides of fatty acids Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.</p>	Emulsifier	0.04514111704696	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
<p>Sunflower Oil Derived from: Sunflower. Used solely as a non declarable carryover &amp; provides no functional role in finished product.</p>	Carriers	0.0050616	France,
<p>Citric Acid Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO</p>	Acidity Regulator	0.0048285	Austria, France, Germany, Switzerland,

**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: E422 Glycerol; Plain Caramel, Dextrose, Fructose, Emulsifier: E471 Mono- and diglycerides of fatty acids.

**Allergen Statement:**

This product is free from allergens

Nutritional Information	
Energy KJ	1652
Energy Kcal	388.6
Fat	5.8
Fat (Saturated)	0.45
<i>of which mono-unsaturates</i>	0
<i>of which polysaturates</i>	0
Carbohydrates	81.15
Sugars	73.35
<i>of which polyols</i>	0
<i>of which starch</i>	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 Sweeteners	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

Finished Product Microbiological Standards:					
Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Enterobacteriaceae	<100	100	cfu/g	External Lab	Annual
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 species	Not detected	Not detected	cfu/g	External Lab	Annual

Tariff Code:
1704909999

Additional Information:
There is no additional information for this product

Product Shelf Life:	
Maximum Life from date of manufacture: <small>in months</small>	12
Minimum Shelf Life on Delivery: <small>in months</small>	9
Shelf Life Once Opened: <small>in months</small>	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.