



Finished Product Specification	
Product Code	BA107264
Product Name	Black Mega Bat Sprinkles
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Single
Specification Date	22/08/2024
Specification Version Number	1

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



Product Dimensions: Length 8mm, Width 5mm, Case size - 5 kg

Pantone: Pantone-Black

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Full regime				
Full recipe				
Ingredient Name	Function	%	Country Of Origin	
Sugar	Base	68.682125110537	United Kingdom,	
Derived from: Beet. Sugar				
not filtered with bone char				
Beet / Anti-caking agent				
from plant				
Rice Flour	Base	5.694285	Portugal, Spain,	
Derived from: Rice. Tested				
annually 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	4.93675852615	France,	
Derived from: Wheat.				
Wheat not declarable Non				
declarable <20ppm. (Brix:				
80 - 85%). Non GMO				
Palm Oil	Base	4.749867	Indonesia, Malaysia,	
Derived from: Palm			Papua New Guinea,	
(RSPO - SG)			Solomon Islands,	
Water	Base	3.029237632675	United Kingdom,	
Derived from: Potable		0.020207.00207.0	Termou runguenn,	
Mains				
Maltodextrin	Carriers	2.4035	, Austria Belgium Bulgaria	
Derived from: Potato,	Carriers	2.4000	Croatia Cyprus Czech	
Maize. Non GMO. Non			Republic Denmark Estonia	
declarable carrier, serves			Finland France Germany	
no function in finished				
			Greece Hungary Ireland Italy Latvia Lithuania	
product.			1 -	
Maize, Potato - Non			Luxembourg Malta	
declarable carrier, serves			Netherlands Poland	
no function in finished			Portugal Romania Slovakia	
product. Non GMO			Slovenia Spain Sweden	
Wheat. Not considered a				
major allergen. Non				
declarable carrier		10075		
E163 Anthocyanin	Colours	2.375	China (Not Xinjiang	
Derived from: Red			Region),	
Cabbage - Extraction from				
Aluminium Lake				
Vegetable Oil	Base	1.5561521441125	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,	
Potassium sorbate	Preservatives	1.1875	China (Not Xinjiang	
Derived from: Sorbic Acid			Region),	
			] " "	

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& Potassium Hydroxide. Sulphur dioxide & Sulphites			
ARE NOT (added) at			
concentrations of more than			
10mg/kg. Non declarable			
carrier.			
Xanthan Gum	Stabilisers	1.042054155	China (Not Xinjiang
Derived from:			Region),
Xanthomonas Campestris			
E341 (iii) Tricalcium	Anti-caking agent	1.0214057748375	Germany,
phosphate			
Derived from: Calcium -			
from plant / Non declarable			
carryover additive.			
Plain Caramel	Base	0.9728	France,
Derived from: Maize (Non			
GMO), sugar cane, wheat.			
Wheat not considered a			
major allergen.			
Gum Arabic	Stabilisers	0.8585667002	Chad, Niger,
Derived from: Acacia			
Senegal			
Beetroot	Colours	0.4446	France,
Derived from: Beta			
Vulgaris L.			
Glycerol	Humectant	0.4400154338525	Belgium, Czech Republic,
Derived from: Rapeseed.			France, Germany,
Non GMO. Declarable.			Hungary, Poland,
E422 complies with EU			Romania, The
regulations 2023/1329 and			Netherlands, United
2023/1428.			Kingdom,
Dextrose	Base	0.2683020938125	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).	<u> </u>	0.000000000000	
Fructose	Base	0.2683020938125	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO	Face de Com	0.04000000504	Descrit Colombia
Mono - and Diglycerides of	Emulsifier	0.04292833501	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. Sunflower Oil	Corrioro	0.0153	France
Derived from: Sunflower.	Carriers	0.0152	France,
Non declarable carryover,			
serves no function in			
finished product Citric Acid	Acidity Regulator	0.0114	Austria France
Derived from: Maize,	Addity Regulator	0.0114	Austria, France, Germany, Switzerland,
Molasse (beet/cane) - Non			Germany, Switzeriand,
declarable carryover			
additive. Non GMO			
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## **Ingredients Declaration**

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

Allergy Information			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	SulphurDioxide	-
+ Product contains, +/- Product may contain, - Does not contain			

Allergen Statement:	
This product is free from allergens	

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Nutritional Information		
Energy KJ	1572.0	
Energy Kcal	372.6	
Fat	6.3	
Fat (Saturated)	0.9	
of which mono-unsaturates	0.0	
of which polysaturates	0.0	
Carbohydrates	78.5	
Sugars	70.2	
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

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	Halal	Yes

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Finished Produc	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 91	

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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