



| Finished Product Specification | |
|--------------------------------|---------------------------------------|
| Product Code | For full range of shapes & codes see |
| | list below |
| Product Name | BLACK SPRINKLE SPECIFICATION |
| | - APPLIES TO ALL SHAPES (IG) (for |
| | full range of shapes & codes see list |
| | below) |
| Legal Description | Sugar Sprinkles |
| Medium | Shaped Sugar Sprinkles – Single |
| Specification Date | 08/05/2024 |
| 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 |
|------------------|--|
| OOI I LILIX | |
| | 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

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| Products that use | this recipe: |
|--|--|
| | BA107273 Black Bow Tie Sprinkles Product Dimensions: H:mm L:9mm B:6mm D:mm |
| NINITY - | BA107272 Black Bowler Hat Sprinkles Product Dimensions: H:mm L:8mm B:3mm D:mm |
| | BA107271 Black Shirt Sprinkles Product Dimensions: H:mm L:10mm B:9mm D:mm |
| | BA107270 Black Confetti Sprinkles Product Dimensions: H:mm L:mm B:mm D:4.5mm |
| 17733 | BA107269 Black 5 Star Sprinkles Product Dimensions: H:mm L:7mm B:7mm D:mm |
| 10000000000000000000000000000000000000 | BA107268 Black Mini 5 Star Sprinkles Product Dimensions: H:mm L:5mm B:5mm D:mm |
| | BA107267 Black Moustache Sprinkles Product Dimensions: H:mm L:6mm B:2mm D:mm |
| | BA107266 Black Witch Hat Sprinkles Product Dimensions: H:mm L:6mm B:5mm D:mm |
| TO LEASE FOR | BA107265 Black Ghost Sprinkles Product Dimensions: H:mm L:12mm B:9mm D:mm |
| | BA107264 Black Mega Bat Sprinkles Product Dimensions: H:mm L:8mm B:5mm D:mm |
| | |

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| | BA107263 Black Dot Sprinkles Product Dimensions: H:mm L:mm B:mm D:3mm |
|------|--|
| | BA107262 Black Vermicelli Product Dimensions: H:mm L:3-10mm B:mm D:1.1-1.7mm |
| | BA107261 Black Disc Sprinkles Product Dimensions: H:mm L:mm B:mm D:6mm |
| という。 | BA107260 Black Bone Sprinkles Product Dimensions: H:mm L:7mm B:4mm D:mm |
| | BA107259 Black Moon Sprinkles Product Dimensions: H:mm L:10mm B:7mm D:mm |

Ingredients Declaration

| Ingredient Name | Function | % | Country Of Origin |
|--|----------|----------|-------------------|
| Sugar Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant | | 68.68213 | United Kingdom, |
| | Base | 5.69429 | Portugal, Spain, |
| Glucose Syrup Derived from:Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO | | 4.93676 | France, |

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| Palm Oil | Base | 4.74987 | Indonesia, Malaysia, |
|---|-------------------|---------|--|
| Derived from:Palm (RSPO | | | Papua New Guinea, Solomon Islands, |
| SG) | | | , |
| Water | Base | 3.02924 | United Kingdom, |
| Derived from:Potable Mains | | | |
| Maltodextrin | Carriers | 2.4035 | , AustriaBelgiumBulgariaC roatiaCyprusCzech Republ |
| Derived from:Potato, Maize Non GMO. Non declarable carrier, serves no function ir finished product. Maize Potato - Non declarable carrier, serves no function ir finished product. Nor GMOWheat. Not considered a | | | icDenmarkEstoniaFinland FranceGermanyGreeceHu ngaryIrelandItalyLatviaLith uaniaLuxembourgMaltaNe therlandsPolandPortugalR omaniaSlovakiaSloveniaS painSweden |
| major allergen. Non declarable | | | |
| carrier E163 Anthocyanins | Colours | 2.375 | China (Not Xinjiang Region), |
| Derived from:Red Cabbage Extraction from Aluminium Lake | | | region), |
| Vegetable Oil | Base | 1.55615 | Austria, Belgium, Bulgaria, |
| Derived from:Palm RSPO- SG, Rapeseed. (Non GMO) Palm Oil 51.03%, Rapeseed 48.97%. | | | Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands, |
| E202 Potassium sorbate | Preservatives | 1.1875 | China (Not Xinjiang Region), |
| Derived from:Sorbic Acid & Potassium Hydroxide. Sulphu dioxide & Sulphites ARE NOT (added) at concentrations o more than 10mg/kg. Nor declarable carrier. | r - f | | Region), |
| E415 Xanthan Gum | Stabilisers | 1.04205 | China (Not Xinjiang Region), |
| Derived from:Xanthomonas Campestris | | | ixegion), |
| E341 (iii) Tricalcium phosphate | Anti-caking agent | 1.02141 | Germany, |
| Derived from:Calcium - from plant / Non declarable carryover additive. | | | |
| Plain Caramel | Base | 0.9728 | France, |
| Derived from:Maize (Nor GMO), sugar cane, wheat Wheat not considered a majo allergen. | r | | |
| E414 Gum Arabic | Stabilisers | 0.85857 | Chad, Niger, |
| Derived from:Acacia Senega | | | |

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| E162 Beetroot red | Colours | 0.4446 | France, |
|---|---------|---------|---|
| Derived from:Beta Vulgaris L. | | | |
| E422 Glycerol Derived from:Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428. | | 0.44002 | Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom, |
| Dextrose Derived from:Wheat, Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90). | | 0.2683 | Belgium, Bulgaria, China (Not Xinjiang Region), France, |
| Fructose Derived from:Maize,Corn Syrup. Non GMO | Base | 0.2683 | France, Hungary, Romania, Turkey, |
| E471 Mono - and 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 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, 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 | - | 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 | 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 | | |
| 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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