



Finished Product Specification	
Product Code	For full range of shapes & codes see list below
Product Name	PRW SPRINKLE SPECIFICATION - APPLIES TO ALL MIXES (IG) Pink, Red & White Sprinkles (for full range of mixes & codes see list below)
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	15/08/2025
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
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TECHNICAL	sales1@bakeart.co.uk

Case size - 5 kg

Pantone: Pink-672u, Red-207u, White-No Pantone

Products that use this recipe:		
		BA108842 Mega Strands PRW Product Dimensions: H: mm L: 7-15 mm B: mm D: 2-2.7 mm
		BA107382 Vermicelli PRW Product Dimensions: H: mm L: 3-10 mm B: mm D: 1.1-1.7 mm
		BA108843 Flower Sprinkles PRW Product Dimensions: H: mm L: 6 mm B:6 mm D: mm
		BA108841 Heart Sprinkles PRW Product Dimensions: H: mm L: 6 mm B:6 mm D: mm
		BA108844 Mini Heart Sprinkles PRW Product Dimensions: H: mm L: mm B: mm D: mm

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Beet. Sugar not filtered with bone char Beet / Anti-caking agent from plant	Base	73.997993212962	United Kingdom,
Rice Flour Derived from: Rice. Tested annually for pesticides (multiscreen), mycotoxins (aflatoxins, ochratoxin A), Heavy metals (cadmium, lead & arsenic). Produced in line EU GMO regulations (EU 1829/2003 & 1830/2003). Certified Non-GMO by Foodchain ID	Base	6.13762005	Portugal, Spain,
Glucose Syrup Derived from: Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO	Base	5.3189713139695	France,
Palm Oil Derived from: Palm (RSPO - SG)	Base	5.11637331	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from: Potable Mains	Base	3.2645910943127	United Kingdom,
Vegetable Oil Derived from: Palm RSPO-SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%.	Base	1.6766322620121	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
Xanthan Gum Derived from: Xanthomonas Campestris	Stabilisers	1.12293696915	China (Not Xinjiang Region),
E341 (iii) Tricalcium phosphate Derived from: Calcium -	Anti-caking agent	1.1004600920614	Germany,

from plant / Non declarable carryover additive.			
Gum Arabic Derived from: Acacia Senegal	Stabilisers	0.925038489386	Chad, Niger,
Glycerol Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.47408222581032	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).	Base	0.28907452793313	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose Derived from: Maize,Corn Syrup. Non GMO	Base	0.28907452793313	France, Hungary, Romania, Turkey,
E163 Anthocyanin Derived from: Radish Extract (Raphanus Sativus) Extraction method NOT from Lake	Colours	0.14091	China (Not Xinjiang Region),
Maltodextrin Derived from: Potato/Maize Non GMO FUNCTION carrier Not declarable Cassava, Maize.Non GMO. Non declarable carrier, serves no function in finished product.	Carriers	0.080982	China (Not Xinjiang Region), France
Mono - and Diglycerides of Fatty Acids Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	0.0462519244693	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
Beetroot concentrate Derived from: Beta Vulgaris	Colours	0.016632	USA ,

<p>E300 Ascorbic acid</p> <p>Derived from:</p> <p>Fermentation of sorbitol, which originates from Non-GMO maize. Process uses a culture media.</p> <p>FUNCTION antioxidant Not declarable</p>	Antioxidants	0.00198	China (Not Xinjiang Region),
<p>Citric Acid</p> <p>Derived from:</p> <p>Fermentation of sucrose. This process uses a culture media FUNCTION acidity regulator Not declarable</p>	Acidity Regulator	0.000396	Brazil,

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

Allergen Statement:
This product is free from allergens

Nutritional Information	
Energy KJ	1687
Energy Kcal	397
Fat	6.4
Fat (Saturated)	0.45
<i>of which mono-unsaturates</i>	0
<i>of which polysaturates</i>	0
Carbohydrates	82.45
Sugars	74.75
<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	Yes
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
Entero-bacteriaceae	<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: in months	12
Minimum Shelf Life on Delivery: in months	9
Shelf Life Once Opened:: in months	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.