



Finished Product Specification	
Product Code	BA107400
Product Name	Vampire Mash Sprinkles BOW
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	22/07/2025
Specification Version Number	3

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	



Case size - 5 kg

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

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	79.650980970734	Austria, France Germany
Derived from: Beet. Sugar			Hungary United Kingdom
not filtered with bone char			
Beet / Anti-caking agent			
from plant			
Beet			
Glucose Syrup	Base	4.6061110614004	Czech Republic, France
Derived from: Wheat.			Hungary
Wheat not declarable Non			
declarable <20ppm. (Brix:			
80 - 85%). Non GMO			
100s & 1000s glucose			
syrup derived from Corn			
(Brix: 42%)			
Rice Flour	Base	3.93370236	Portugal, Spain,
Derived from: Rice. Tested			
annually for pesticides			
(multiscreen), mycotoxins			
(aflatoxins, ochratoxin A),			
Heavy metals (cadmium,			
lead & arsenic). In			
accordance with EC			
regulations 1829/2003 &			
1830/2003 does not require			
GMO labelling declaration			
Palm Oil	Base	3.281283432	Indonesia, Malaysia,
Derived from: Palm			Papua New Guinea,
(RSPO - SG)			Solomon Islands,
Water	Base	2.0926453847418	United Kingdom,
Derived from: Potable			
Mains			
Vegetable Oil	Base	1.0750145737023	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,
Maltodextrin	Carriers	0.8623035	, Austria Belgium Bulgaria
Derived from: Potato,			Croatia Cyprus Czech
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Maize. Non GMO. Non			Republic Denmark Estonia
declarable carrier, serves			Finland France Germany
no function in finished			Greece Hungary Ireland
product.			Italy Latvia Lithuania
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			
E163 Anthocyanin	Colours	0.790875	China (Not Xinjiang
Derived from: Red			Region),
Cabbage - Extraction from			
Aluminium Lake			
Xanthan Gum	Stabilisers	0.71986753188	China (Not Xinjiang
Derived from:			Region),
Xanthomonas Campestris			
E341 (iii) Tricalcium	Anti-caking agent	0.7056033034869	Germany,
phosphate			
Derived from: Calcium -			
from plant / Non declarable			
carryover additive.			
Gum Arabic	Stabilisers	0.5931114889392	Chad, Niger,
Derived from: Acacia			
Senegal			
Potassium sorbate	Preservatives	0.3954375	China (Not Xinjiang
Derived from: Sorbic Acid			Region),
& Potassium Hydroxide.			
Sulphur dioxide & Sulphites			
ARE NOT (added) at			
concentrations of more than			
10mg/kg. Non declarable			
carrier.			
Plain Caramel	Base	0.3239424	France,
Derived from: Maize (Non			
GMO), sugar cane, wheat.			
Wheat not considered a			
major allergen.			
Glycerol	Humectant	0.30396963808134	Belgium, Czech
Derived from: Rapeseed.			Republic, France,
Non GMO. Declarable.			Germany, Hungary,
E422 complies with EU			Poland, Romania, The
ospco with Eo			

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regulations 2023/1329 and 2023/1428.			Netherlands, United Kingdom,
Beetroot Derived from: Beta Vulgaris L.	Colours	0.1883115	France,
Dextrose Derived from: Wheat, Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).	Base	0.1853473402935	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose Derived from: Maize,Corn Syrup. Non GMO	Base	0.1853473402935	France, Hungary, Romania, Turkey,
Riboflavin Derived from: Fermentation of Bacillus Subtilis KCCM-10445	Colours	0.0666	China (Not Xinjiang Region),
Mono - and Diglycerides of Fatty Acids Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	0.02965557444696	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	Carriers	0.0050616	France,
Citric Acid Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	0.0048285	Austria, France, Germany, Switzerland,

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Ingredients Declaration

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

Allergen Statement:

This product is free from allergens

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Nutritional Information	
Energy KJ	1651
Energy Kcal	387.5
Fat	4.2
Fat (Saturated)	0.35
of which mono-unsaturates	0
of which polysaturates	0
Carbohydrates	86.2
Sugars	80.55
of which polyols	0
of which starch	0
Protein	0.15
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 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 without certification	Halal	Yes without certification

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Finished Product	Microbiological S	tandards:			
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:	
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

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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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