



Finished Product Specification	
Product Code	BA107424
Product Name	Happy Easter Sprinkles CCPuSgrY
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	01/12/2025
Specification Version Number	3

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
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: Cerise-2060u, Purple-2080u, Spring Green-2300u, Yellow-601u

Document Number Issue Date Written By Authorised By



Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	77.752206290917	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	4.92306784287	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	4.854933	Portugal, Spain,
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			
Palm Oil	Base	4.0497246	Indonesia, Malaysia,
Derived from: Palm		1.0 1072 10	Papua New Guinea,
(RSPO - SG)			Solomon Islands,
Water	Base	2.582720349915	United Kingdom,
Derived from: Potable	Buoo	2.002720010010	Omica rangacin,
Mains			
Vegetable Oil	Base	1.3267713852525	Austria, Belgium,
Derived from: Palm RSPO-		1.0207710002020	Bulgaria, Croatia, Cyprus,
SG, Rapeseed. (Non			Czech Republic,
GMO). Palm Oil 51.03%,			Indonesia, Italy, Latvia,
Rapeseed 48.97%.			Lithuania, Luxembourg,
Rapeseed oil refined to			Malaysia, Malta, Papua
SCOPA standards.			New Guinea, Solomon
OOOI A Statiualus.			Islands,
Xanthan Gum	Stabilisers	0.888452739	· · · · · · · · · · · · · · · · · · ·
Aaninan Guin	Stabilisers	U.000402/39	China (Not Xinjiang
Derived from:			Region),

Date

Issue

3

Written By 01/12/2025 L.Lisle

Authorised By

Page 2 of 10



Xanthomonas Campestris			
E341 (iii) Tricalcium	Anti-caking agent	0.8708479822575	Germany,
phosphate			
Derived from: Calcium -			
from plant / Non declarable			
carryover additive.			
Gum Arabic	Stabilisers	0.73201179876	Chad, Niger,
Derived from: Acacia			
Senegal			
Maltodextrin	Carriers	0.653	, Austria, Belgium,
Derived from: Tapioca,			Bulgaria China (Not
Maize. Non GMO. Non			Xinjiang Region) Croatia
declarable carrier, serves			Cyprus Czech Republic
no function in finished			Denmark Estonia Finland
product.			France Germany Greece
Maize, Potato - Non			Hungary Ireland Italy Latvia
declarable carrier, serves			Lithuania Luxembourg
no function in finished			Malta Netherlands Poland
product. Non GMO			Portugal Romania Slovakia
Potato, Maize. Non GMO.			Slovenia Spain Sweden
Non declarable carrier,			
serves no function in			
finished product.			
E422 Glycerol	Humectant	0.3751560468645	Belgium, Czech
Derived from: Rapeseed.			Republic, France,
Non GMO. Declarable.			Germany, Hungary,
E422 complies with EU			Poland, Romania, The
regulations 2023/1329 and			Netherlands, United
2023/1428.			Kingdom,
Dextrose	Base	0.2287536871125	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).			
Fructose	Base	0.2287536871125	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			
Beetroot	Colours	0.20108	France, Germany,
Derived from: Beta			Poland,
Vulgaris (Red Beetroot),			
containing betanin as the			
principal pigment. Classified			

Issue 3 Date 01/12/2025 Written By L.Lisle Authorised By

Page 3 of 10



by NATCOL as an 'Additive	I	i	1
Colour-Natural			
Origin.Complies with EU			
regulation 1333/2008 and			
its implementing			
specifications under			
Commission Regulation			
(EU) No 231/2012, as			
amended.			
Carrot Concentrate	Colours	0.092	Germany,
Derived from: Daucus			
carota ssp. sativus var.			
atrorubens			
Safflower	Colouring foodstuff	0.0562	China (Not Xinjiang
Derived from: Carthamus			Region),
Tinctorius (Safflower			
Extract). Classified by			
NATCOL as an 'Additive			
Colour-Natural			
Origin.Complies with EU			
regulation 1333/2008 and			
its implementing			
specifications under			
Commission Regulation			
(EU) No 231/2012, as			
amended.			
E163 Anthocyanin	Colours	0.04	China (Not Xinjiang
Derived from: Red			Region),
Cabbage. Classified by			
NATCOL as an 'Additive			
Colour-Natural			
Origin.Complies with EU			
regulation 1333/2008 and			
its implementing			
specifications under			
Commission Regulation			
(EU) No 231/2012, as			
amended. This colour is not			
an aluminium lake. It is a			
water soluable anthocyanin			
overset obtained directly			
extract obtained directly			
from edible plant source.			

Issue 3 Date 01/12/2025

Written By L.Lisle Authorised By

Page 4 of 10



dialycorides of fatty soids	<u> </u>		Foundar Gustamala
diglycerides of 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.	_		011 01110
Sunflower Oil	Base	0.03556	China (Not Xinjiang
Derived from: Sunflower.			Region), India, United
Non declarable carrier.			Kingdom,
Propan-1,2-diol; propylene	Carriers	0.02664	, France, Germany,
glycol			Netherlands, Spain,
Derived from:			
Synthetic.Non			
declarable.No function in			
final product			
Potassium sorbate	Preservatives	0.02	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.			
Trehalose	Stabilisers	0.01064	China (Not Xinjiang
Derived from: Sugar from			Region), India, United
Beet - Non declarable			States,
carrier			
Spirulina Concentrate	Colouring foodstuff	0.0084	China (Not Xinjiang
Derived from: Derived			Region), India,
From: Arthrospira Platensis			
(a photosyntheic			
cyanobacteriums commonly			
refered to as spirulina or			
microalgae). Classified by			
NATCOL as an 'Additive			
Colour-Natural Origin.			
Complies with EU			
regulation 1333/2008 and			
its implementing			
specifications under			
Commission Regulation			
_			
(EU) No 231/2012, as			
amended. Not formulated			
as an aluminium lake.			

Issue 3 Date 01/12/2025 Written By L.Lisle Authorised By

Page 5 of 10



E300 Ascorbic acid	Antioxidants	0.00296	China (Not Xinjiang
Derived from: Maize. Non			Region),
GMO. Non declarable			
serves no function in			
finished product.			
Citric Acid	Acidity Regulator	0.00212	Austria, France,
Derived from: Maize,			Germany, Switzerland,
Molasse (beet/cane) - Non			
declarable carryover			
additive. Non GMO			
Trisodium Citrate	Acidity Regulator	0.0014	China (Not Xinjiang
Derived from: Corn - Non			Region),
GMO In accordance with			
(EC) No 1829/2003 and			
(EC) No 1830/2003, Non			
declarable carryover			
additive			

Issue 3 Date 01/12/2025

Written By L.Lisle Authorised By

Page 6 of 10



Ingredients Declaration

Sugar, Glucose Syrup, Rice Flour, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil (Palm Oil, Rapeseed), Humectant: E422 Glycerol; Colours: Beetroot, Carrot Concentrate, E163 Anthocyanin; Dextrose, Fructose, Colouring foodstuff: Safflower, Spirulina Concentrate; Emulsifier: E471 Mono- and diglycerides of fatty acids.

Allergen Statement:

This product is free from allergens

Document Number Issue Date Written By Authorised By

QP18023 3 01/12/2025 L.Lisle Page 7 of 10



Nutritional Information	Nutritional Information			
Energy KJ	1672			
Energy Kcal	393.1			
Fat	5.15			
Fat (Saturated)	0.4			
of which mono-unsaturates	0			
of which polysaturates	0			
Carbohydrates	84.55			
Sugars	78.6			
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

Document Number Issue Date Written By Authorised By

QP18023 3 01/12/2025 L.Lisle

Page 8 of 10



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:	
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	

Document Number Issue Date Written By Authorised By

QP18023 3 01/12/2025 L.Lisle Page 9 of 10



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.

Document Number

QP18023

Issue

Date 01/12/2025 Written By L.Lisle

Authorised By

Page 10 of 10