	Finished Product Specification	
	Product Code	BA107430
	Product Name	Cutie Sprinkles
	Legal Description	Sugar Sprinkles
	Medium	Shaped Sugar Sprinkles – Mixed
	Specification Date	23/05/2024
	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 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: Pink-510u, Red-207u, White-No Pantone

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	23/05/2024	L.Lisle	

Sugar Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plantBeet	Base	79.60556	Austria, FranceGermanyHungaryUnited Kingdom
Glucose Syrup Derived from:Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO100s & 1000s glucose syrup derived from Corn (Brix: 42%)	Base	4.88429	Czech Republic, FranceHungary
Rice Flour 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	Base	4.60143	Portugal, Spain,
Palm Oil Derived from:Palm (RSPO - SG)	Base	3.83827	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from:Potable Mains	Base	2.44786	United Kingdom,
Vegetable Oil Derived from:Palm RSPO-SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%.	Base	1.25749	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	0.84206	China (Not Xinjiang Region),
E341 (iii) Tricalcium phosphate Derived from:Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.82538	Germany,
E414 Gum Arabic Derived from:Acacia Senegal	Stabilisers	0.69379	Chad, Niger,
E163 Anthocyanins Derived from:Radish Extract (Raphanus Sativus) Extraction method NOT from Lake	Colours	0.504	China (Not Xinjiang Region),

E422 Glycerol Derived from:Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.35557	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	0.21681	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose Derived from:Maize,Corn Syrup. Non GMO	Base	0.21681	France, Hungary, Romania, Turkey,
Maltodextrin Derived from:Cassava, Maize.Non GMO. Non declarable carrier, serves no function in finished product.	Carriers	<0.1%	China (Not Xinjiang Region),
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	<0.1%	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,

Ingredients Declaration

Ingredients: Sugar, Glucose Syrup, Rice Flour, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil, Colours: E163 Anthocyanin; 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			

Additional Information

--

Allergen Statement

This product is free from allergens

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	23/05/2024	L.Lisle	

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	1678.0
Energy Kcal	396.8
Fat	5.1
Fat (Saturated)	0.7
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	87.3
Sugars	81.0
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.3
<i>Sodium</i>	0.0
Salt	0.0
<i>Fibre</i>	0.0
<i>Moisture</i>	0.0
<i>Ash</i>	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 Sweeteners	Yes	Preservatives	Yes
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

Suitable For:			
Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarian	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without Certification	Halal	Yes without Certification

Microbiological Standards

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	23/05/2024	L.Lisle	

Microorganism	Typical	Maximum	Units	Method	Frequency
TVC	10,000	50,000	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.

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	23/05/2024	L.Lisle	