



Finished Product Specification	
Product Code	BA107473
Product Name	Cupid Crunch Sprinkles
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	24/03/2025
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	
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, Red-207u, White-No Pantone

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	78.265274343026	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	4.957711806905	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	4.8937395	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	4.0820949	Indonesia, Malaysia,
Derived from: Palm			Papua New Guinea,
(RSPO - SG)			Solomon Islands,
Water	Base	2.6033645765725	United Kingdom,
Derived from: Potable	Bass	2.0000 107 007 20	Omica rangacin,
Mains			
Vegetable Oil	Base	1.3373765478288	Austria, Belgium,
Derived from: Palm RSPO-		1.507.57.5047.0250	Bulgaria, Croatia, Cyprus,
SG, Rapeseed. (Non			Czech Republic,
GMO). Palm Oil 51.03%,			Indonesia, Italy, Latvia,
Rapeseed 48.97%.			Lithuania, Luxembourg,
1.ap0000a 40.01 /0.			Malaysia, Malta, Papua
			New Guinea, Solomon
			Islands,
Xanthan Gum	Stabilisers	0.8055542295	· · · · · · · · · · · · · · · · · · ·
	Stabilisers	0.8955543285	China (Not Xinjiang
Derived from:			Region),

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Xanthomonas Campestris			
E341 (iii) Tricalcium phosphate Derived from: Calcium -	Anti-caking agent	0.87780885323625	Germany,
from plant / Non declarable carryover additive.			
Gum Arabic	Stabilisers	0.73786292294	Chad, Niger,
Derived from: Acacia Senegal			
Glycerol Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.37815474800675	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	0.23058216341875	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose  Derived from: Maize,Corn Syrup. Non GMO	Base	0.23058216341875	France, Hungary, Romania, Turkey,
Maltodextrin  Derived from: Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO Cassava, Maize.Non GMO. Non declarable carrier, serves no function in finished product.	Carriers	0.1521	, Austria, Belgium, Bulgaria, China (Not Xinjiang Region), Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spair
Beetroot Derived from: Beta vulgaris L. Beta Vulgaris L.	Colours	0.12878	France, Germany, Poland, United Kingdom,
E163 Anthocyanin	Colours	0.1281	China (Not Xinjiang

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Derived from: Radish			Region),
Extract (Raphanus Sativus)			
Extraction method NOT			
from Lake			
Carrot Concentrate	Colours	0.046	Germany,
Derived from: Daucus			
carota ssp. sativus var.			
atrorubens			
Mono - and Diglycerides of	Emulsifier	0.036893146147	Brazil, Colombia,
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.			
Propan-1,2-diol; propylene	Carriers	0.01476	, France, Germany,
glycol			Netherlands, Spain,
Derived from:			
Synthetic.Non			
declarable.No function in			
final product			
E300 Ascorbic acid	Antioxidants	0.00164	China (Not Xinjiang
Derived from: Maize. Non			Region),
GMO. Non declarable			
serves no function in			
finished product.			
Citric Acid	Acidity Regulator	0.00162	Austria, France,
Derived from: Maize,			Germany, Switzerland,
Molasse (beet/cane) - Non			
declarable carryover			
additive. Non GMO			

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### **Ingredients Declaration**

Sugar, Glucose Syrup, Rice Flour, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil (Palm Oil, Rapeseed), Humectant: Glycerol; Colours: Beetroot, E163 Anthocyanin, Carrot Concentrate; 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	1672.0
Energy Kcal	395.7
Fat	5.4
Fat (Saturated)	0.8
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	86.4
Sugars	79.7
of which polyols	0.0
of which starch	0.0
Protein	0.3
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	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

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Finished Produc	t Microbiological S	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

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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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