



Finished Product Specification	
Product Code	For full range of shapes & codes see list below
Product Name	BrGrR SPRINKLE SPECIFICATION - APPLIES TO ALL MIXES (IG) Brown, Green, Red Sprinkles (for full range of mixes & codes see list below)
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	23/02/2026
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
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TECHNICAL	sales1@bakeart.co.uk

Case size - 5 kg

Pantone: Brown-2318u, Green-347u, Red-207u

Products that use this recipe:

		<p><b>BA107472</b> Santa Surprise Sprinkles BrGrR Product Dimensions: H: mm L: mm B: mm D: mm</p>
		<p><b>BA106921</b> Jolly Gingerbread Sprinkles BrGrR Product Dimensions: H: mm L: mm B: mm D: mm</p>
		<p><b>BA108128</b> Jolly Holiday Sprinkles BrGrR Product Dimensions: H: mm L: mm B: mm D: mm</p>

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Beet. Sugar not filtered with bone char Beet & plant-derived anti caking agent (carryover)	Base	72.436861690697	UK, United Kingdom
Rice Flour Derived from: Rice. Tested annually for: Pesticides (multiscreen), mycotoxins (aflatoxins, ochratoxin A), and heavy metals (cadmium, lead, arsenic). Produced in compliance with EU GMO Regulations (EC) No. 1829/2003 & 1830/2003. Certified Non GMO	Base	6.00558201	Portugal, Spain,
Glucose Syrup Derived from: Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO	Base	5.2066428344139	France,
Palm Oil Derived from: Palm (RSPO - SG)	Base	5.009534262	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from: Potable Mains	Base	3.1948409731525	United Kingdom,
Vegetable Oil Derived from: Palm RSPO-SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%. Rapeseed oil refined to SCOPA standards.	Base	1.6412243717174	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
Xanthan Gum Derived from: Microbial fermentation using Xanthomonas campestris	Stabilisers	1.09902150783	China (Not Xinjiang Region),
E341 (iii) Tricalcium	Anti-caking agent	1.0772443153573	Germany,

phosphate Derived from: Plant origin calcium salts. Additive status: Carryover additive not required to be declared on the final product in accordance with EU additive legislation.			
Maltodextrin Derived from: Wheat. Not considered a major allergen. Non declarable carrier Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO Potato, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Tapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Cassava, Maize. Non GMO. Non declarable carrier, serves no function in finished product.	Carriers	0.979536	, 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 Spain Sweden
Gum Arabic Derived from: Acacia Senegal	Stabilisers	0.9055031016372	Chad, Niger,
E422 Glycerol Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.46407033958906	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
Plain Caramel Derived from: Maize (Non GMO), sugar cane, wheat. Wheat not considered a major allergen. Classified	Base	0.42624	France,

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.			
Sunflower Oil Derived from: Sunflower. Non declarable carrier.	Base	0.3848481	China (Not Xinjiang Region), India, United Kingdom,
Dextrose Derived from: Wheat, Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).	Base	0.28296971926162	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose Derived from: Maize, Corn Syrup. Non GMO	Base	0.28296971926162	France, Hungary, Romania, Turkey,
E163 Anthocyanin Derived from: Red 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 soluble anthocyanin extract obtained directly from edible plant source. Raphanus Sativus (Radish Extract). Classified by NATCOL as an 'Additive Colour-Natural Origin. Complies with EU regulation 1333/2008 and	Colours	0.192568	China (Not Xinjiang Region),

its implementing specifications under Commission Regulation (EU) No 231/2012, as amended. This colour is not an aluminium lake. It is a water soluble anthocyanin extract obtained directly from edible plant source.			
Trehalose Derived from: Sugar from Beet - Non declarable carrier	Stabilisers	0.1151514	China (Not Xinjiang Region), India, United States,
Spirulina Concentrate Derived from: Derived From: Arthrospira Platensis (a photosynthetic cyanobacterium commonly referred 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.	Colouring foodstuff	0.090909	China (Not Xinjiang Region), India,
Safflower Derived from: Carthamus 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.	Colouring foodstuff	0.065601	China (Not Xinjiang Region),

<p>Beetroot Derived from: Beta Vulgaris (Red Beetroot), containing betanin as the principal pigment. 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.</p>	Colours	0.0454545	France,
<p>E471 Mono- and diglycerides of fatty acids Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.</p>	Emulsifier	0.04527515508186	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
<p>Potassium sorbate Derived from: Sorbic Acid &amp; Potassium Hydroxide. Sulphur dioxide &amp; Sulphites ARE NOT (added) at concentrations of more than 10mg/kg. Non declarable carrier.</p>	Preservatives	0.024975	China (Not Xinjiang Region),
<p>Trisodium Citrate Derived from: Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive</p>	Acidity Regulator	0.0151515	China (Not Xinjiang Region),
<p>Sunflower Oil Derived from: Sunflower. Non declarable carryover, serves no function in finished product</p>	Carriers	0.00666	France,
<p>Citric Acid Derived from: Maize, Molasse (beet/cane) - Non</p>	Acidity Regulator	0.0011655	Austria, France, Germany, Switzerland,

declarable carryover additive. Non GMO			
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**Ingredients Declaration**

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

**Allergen Statement:**

This product is free from allergens

Nutritional Information	
Energy KJ	1666
Energy Kcal	392.15
Fat	6.5
Fat (Saturated)	0.45
<i>of which mono-unsaturates</i>	0
<i>of which polysaturates</i>	0
Carbohydrates	81.05
Sugars	73.45
<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 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

**Finished Product Microbiological Standards:**

Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Enterobacteriaceae	<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: <small>in months</small>	12
Minimum Shelf Life on Delivery: <small>in months</small>	9
Shelf Life Once Opened: <small>in months</small>	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.