



Finished Product Specification	
Product Code	BA107565
Product Name	Dots Stars Vermicelli & 100s & 1000s BGrSgrWY
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	04/12/2024
Specification Version Number	2

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
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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-Black, Green-347u, Spring Green-2300u, White-No Pantone, Yellow-601u

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	76.506988392668	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	4.82909456987	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	4.744233	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	3.9573846	Indonesia, Malaysia,
Derived from: Palm			Papua New Guinea,
(RSPO - SG)			Solomon Islands,
Water	Base	2.523830321415	United Kingdom,
Derived from: Potable			
Mains			
Maltodextrin	Carriers	1.3411	, 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
Potato, Maize. Non GMO.			Hungary Ireland Italy Latvia
Non declarable carrier,			Lithuania Luxembourg
serves no function in			Malta Netherlands Poland
finished product.			Portugal Romania Slovakia

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		Slovenia Spain Sweden
	4.0005400405005	Austria Dalairum
base	1.2905189405025	Austria, Belgium,
		Bulgaria, Croatia, Cyprus,
		Czech Republic,
		Indonesia, Italy, Latvia,
		Lithuania, Luxembourg,
		Malaysia, Malta, Papua
		New Guinea, Solomon
		Islands,
Stabilisers	0.868194639	China (Not Xinjiang
		Region),
Anti-caking agent	0.8509912980075	Germany,
Stabilisers	0.71532079476	Chad, Niger,
Colours	0.475	China (Not Xinjiang
		Region),
Humectant	0.3666019073145	Belgium, Czech
		Republic, France,
		Germany, Hungary,
		Poland, Romania, The
		Netherlands, United
		Kingdom,
Base	0.2667	China (Not Xinjiang
		Region), India, United
		Kingdom,
Preservatives	0.2375	China (Not Xinjiang
		Region),
		[Trogion),
		region,
* · · ·	Humectant Base	Stabilisers 0.868194639 Anti-caking agent 0.8509912980075 Stabilisers 0.71532079476 Colours 0.475 Humectant 0.3666019073145 Base 0.2667

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I	1		
ARE NOT (added) at			
concentrations of more than			
10mg/kg. Non declarable			
carrier.			
Dextrose	Base	0.2235377483625	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	0.2235377483625	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			
Plain Caramel	Base	0.19456	France,
Derived from: Maize (Non			
GMO), sugar cane, wheat.			
Wheat not considered a			
major allergen.			
Safflower	Colouring foodstuff	0.0956	China (Not Xinjiang
Derived from: Safflower			Region),
Extract (Carthamus			
Tinctorius).			
Beetroot	Colours	0.08892	France,
Derived from: Beta			
Vulgaris L.			
Trehalose	Stabilisers	0.0798	China (Not Xinjiang
Derived from: Sugar from			Region), India, United
Beet - Non declarable			States,
carrier			
Spirulina Concentrate	Colouring foodstuff	0.063	China (Not Xinjiang
Derived from: Arthrospira			Region), India, United
Platensis Algae			States,
Mono - and Diglycerides of	Emulsifier	0.035766039738	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.			
Trisodium Citrate	Acidity Regulator	0.0105	China (Not Xinjiang
Derived from: Corn - Non			Region),
GMO In accordance with			-3 - 7
(EC) No 1829/2003 and			
(EC) No 1830/2003, Non			
, 112 1000, 2000, 11017			

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declarable carryover			
additive			
Sunflower Oil	Carriers	0.00304	France,
Derived from: Sunflower.			
Non declarable carryover,			
serves no function in			
finished product			
Citric Acid	Acidity Regulator	0.00228	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), Colours: E163 Anthocyanin, Beetroot; Humectant: Glycerol; Dextrose, Fructose, Plain Caramel, Colouring foodstuff: Safflower, Spirulina Concentrate; Emulsifier: Mono - and Diglycerides of Fatty Acids.

Allergen Statement:

This product is free from allergens

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Nutritional Information		
Energy KJ	1644.0	
Energy Kcal	389.6	
Fat	5.6	
Fat (Saturated)	0.8	
of which mono-unsaturates	0.0	
of which polysaturates	0.0	
Carbohydrates	84.5	
Sugars	77.9	
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

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 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:	
17 04 90 99 91	

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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