



Finished Product Specification	
Product Code	BA107671
Product Name	Vampire Mash Sprinkles BSgrW
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	30/01/2025
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: Black-Black, Spring Green-2300u, White-No Pantone

Document Number	
QP18023	

Issue 1

Date 30/01/2025 Written By L.Lisle

Authorised By Page 1 of 9





Full recipe Ingredient Name	Function	%	Country Of Origin
Sugar	Base	79.213763869952	Austria, France Germany
Derived from: Beet. Sugar	Dase	79.213703003932	Hungary United Kingdom
not filtered with bone char			
Beet / Anti-caking agent			
from plant			
Beet			
Glucose Syrup	Base	4.5746846131565	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	3.897453645	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	3.251046699	Indonesia, Malaysia,
Derived from: Palm			Papua New Guinea,
(RSPO - SG)			Solomon Islands,
Water	Base	2.0733618449095	United Kingdom,
Derived from: Potable			-
Mains			
Maltodextrin	Carriers	1.3997655	, 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

Authorised By Page 2 of 9 N



Maize, Potato - Non			Slovenia Spain Sweden
declarable carrier, serves			
no function in finished			
product. Non GMO			
Wheat. Not considered a			
major allergen. Non			
declarable carrier			
Vegetable Oil	Base	1.0651084106689	Austria, Belgium,
Derived from: Palm RSPO-			Bulgaria, Croatia, Cyprus,
SG, Rapeseed. (Non			Czech Republic,
GMO). Palm Oil 51.03%,			Indonesia, Italy, Latvia,
Rapeseed 48.97%.			Lithuania, Luxembourg,
			Malaysia, Malta, Papua
			New Guinea, Solomon
			Islands,
E163 Anthocyanin	Colours	0.790875	China (Not Xinjiang
Derived from: Red			Region),
Cabbage - Extraction from			3 <i>//</i>
Aluminium Lake			
Xanthan Gum	Stabilisers	0.713234017035	China (Not Xinjiang
Derived from:			Region),
Xanthomonas Campestris			0 //
E341 (iii) Tricalcium	Anti-caking agent	0.69910123222924	Germany,
phosphate			
Derived from: Calcium -			
from plant / Non declarable			
carryover additive.			
Gum Arabic	Stabilisers	0.5876460196794	Chad, Niger,
Derived from: Acacia			
Senegal			
Potassium sorbate	Preservatives	0.3954375	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.			
Plain Caramel	Base	0.3239424	France,
Derived from: Maize (Non			
GMO), sugar cane, wheat.			
Wheat not considered a			
major allergen.			

Issue

1

N





Glycerol	Humectant	0.30116858508569	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	0.18363938114981	Belgium, Bulgaria, China
Derived from: Wheat,	Dase	0.10303930114901	(Not Xinjiang Region),
Maize. Non GMO. Dextrose			France,
			France,
10-20%, Maltose 10 - 20%.			
Specific gravity (at 20°C 80			
-90).			
Fructose	Base	0.18363938114981	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			
Beetroot	Colours	0.1480518	France,
Derived from: Beta			
Vulgaris L.			
Safflower	Colouring foodstuff	0.0666	China (Not Xinjiang
Derived from: Safflower			Region),
Extract (Carthamus			
Tinctorius).			
Sunflower Oil	Base	0.0592074	China (Not Xinjiang
Derived from: Sunflower.			Region), India, United
Non declarable carrier.			Kingdom,
Mono - and Diglycerides of	Emulsifier	0.02938230098397	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.			
Trehalose	Stabilisers	0.0177156	China (Not Xinjiang
Derived from: Sugar from			Region), India, United
Beet - Non declarable			States,
carrier			
Spirulina Concentrate	Colouring foodstuff	0.013986	China (Not Xinjiang
Derived from: Arthrospira			Region), India, United
Platensis Algae			States,
Sunflower Oil	Carriers	0.0050616	France,
Derived from: Sunflower.			
Non declarable carryover,			
serves no function in			

Issue

1



N





Citric Acid	Acidity Regulator	0.0037962	Austria, France,
Derived from: Maize,			Germany, Switzerland,
Molasse (beet/cane) - Non			
declarable carryover			
additive. Non GMO			
Trisodium Citrate	Acidity Regulator	0.002331	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			

Written By L.Lisle





Ingredients Declaration

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

Allergen Statement:

This product is free from allergens

Document Number QP18023

Issue 1

Date 30/01/2025

Written By L.Lisle

Authorised By Page 6 of 9



Nutritional Information	
Energy KJ	1635.0
Energy Kcal	386.8
Fat	4.5
Fat (Saturated)	0.6
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	86.6
Sugars	80.5
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	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	

Date 30/01/2025 Written By L.Lisle





Finished Product	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





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.

Written By L.Lisle

