



Finished Product Specification	
Product Code	BA107774
Product Name	Sovereign Gold 5 Star Sprinkles Glz - Veg
Legal Description	Sugar Sprinkles with a Metallic Finish
Medium	Shaped Sugar Sprinkles – Single
Specification Date	24/09/2024
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



Diameter 7mm Case size - 5 kg

Pantone: Gold-131u

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Written By L.Lisle





Full recipe	E		
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Beet. Sugar not filtered with bone char Beet / Anti-caking agent from plant	Base	72.6951966825	United Kingdom,
Rice Flour Derived from: Rice. Tested annually for pesticides (multiscreen), mycotoxins (aflatoxins, ohratoxin A), Heavy metals (cadmium, lead & arsenic). In accordance with EC	Base	6.027	Portugal, Spain,
regulations 1829/2003 & 1830/2003 does not require <u>GMO labelling declaration</u> Glucose Syrup Derived from: Wheat. Wheat not declarable Non declarable <20ppm. (Brix:	Base	5.22521153	France,
80 - 85%). Non GMO Palm Oil Derived from: Palm (RSPO - SG)	Base	5.0274	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from: Potable Mains local source	Base	3.471234885	United Kingdom,
Isopropanol Derived from: Chemical - FUNCTION: carrier. Not declarable due to evaporation during production process & application. Not detectable in finished product	Carriers	1.875	Germany, Japan, The Netherlands, United Kingdom, United States,
Vegetable Oil Derived from: Palm RSPO- SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%.	Base	1.6470775475	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
Xanthan Gum Derived from: Xanthomonas Campestris	Stabilisers	1.102941	China (Not Xinjiang Region),
E341 (iii) Tricalcium phosphate Derived from: Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	1.0810861425	Germany,
Gum Arabic Derived from: Acacia	Stabilisers	0.90873244	Chad, Niger,

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Senegal			1		l
Potassium Aluminium	Carriers		0.65		Brazil,
silicate					
Derived from: Mica.					
FUNCTION carrier Not					
declarable					
Ethanol	Base		0.485		United Kingdom,
Derived from: Wheat Grain	Dace		0.100		
FUNCTION Base Not					
declarable					
Glycerol	Humectant		0.4657253755		Belgium, Czech Republic,
	Humeclant		0.4057255755		•
Derived from: Rapeseed.					France, Germany,
Non GMO. Declarable.					Hungary, Poland,
E422 complies with EU					Romania, The
regulations 2023/1329 and					Netherlands, United
2023/1428.					Kingdom,
Iron Oxides	Colours		0.35		Brazil,
Derived from: Mineral					
Dextrose	Base		0.2839788875		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		0.2839788875		France, Hungary,
Derived from: Maize,Corn					Romania, Turkey,
Syrup. Non GMO					·····, ····,
Maize Protein	Glazing agent		0.05		United States,
Derived from: Maize.Non					
GMO. Base material not					
sourced from IP source.					
Label as maize protein/corn					
protein. Does not require					
labelling under current EU					
-					
law Mana and Distriction of	E ver de ifie a		0.045436622		Drozil Colorabia
Mono - and Diglycerides of	Emuisiner		0.045436622		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.					
Glycerol	Carriers		0.025		Germany, The
Derived from: Rapeseed.					Netherlands,
Supplier not part of non-					
GMO scheme. Supplier					
stat: †The Glycerine					
supplied is not produced					
from RM that has been GM					
and/or has come into					
contact/been mixed RM that					
has been GM. The product					
is not liable to labelling					
under the Reg					
-					
(EC)1829/2003 & (EC)1820/2003 ↓t'a pot					
(EC)1830/2003. It's not					
possible to warrant the					
•	1				
product is exempt from	1		1		
•					
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product is exempt from		Date 24/09/2024	Written By L.Lisle	Authorised By	Page 3 of 8



trac	ces of GMO. This is in		
line	with reg (compare Reg		
(EC	) 1829/2003, Art.12, 2;		
Art.	24, 2; Art. 47).'		

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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: Glycerol; Colours: Iron Oxides; Dextrose, Fructose, Glazing agent: Maize Protein; Emulsifier: Mono - and Diglycerides of Fatty Acids.

Allergy Information				
Peanuts	-	Sesame	-	
Fish	-	Eggs	-	
Soya	-	Milk	-	
Lupin	-	Nuts	-	
Celery	-	Mustard	-	
Crustaceans	-	Molluscs	-	
Cereals	-	SulphurDioxide	-	
+ Product contains, +/- Product may contain, - Does not contain				

#### Allergen Statement:

This product is free from allergens

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Nutritional Information		
Energy KJ	1645.0	
Energy Kcal	389.8	
Fat	6.6	
Fat (Saturated)	0.9	
of which mono-unsaturates	0.0	
of which polysaturates	0.0	
Carbohydrates	82.0	
Sugars	74.3	
of which polyols	0.0	
of which starch	0.0	
Protein	0.4	
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 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.

