



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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Full recipe				
	Function	%	Country Of Origin	
Ingredient Name			Country Of Origin	
Sugar Derived from: Beet. Sugar	Base	72.6951966825	United Kingdom,	
not filtered with bone char				
Beet / Anti-caking agent				
from plant				
Rice Flour	Base	6.027	Portugal, Spain,	
Derived from: Rice. Tested	Dase	0.027	Fortugal, Spaill,	
annually for pesticides				
(multiscreen), mycotoxins				
(aflatoxins, ohratoxin A),				
Heavy metals (cadmium,				
lead & arsenic). In				
accordance with EC				
regulations 1829/2003 &				
1830/2003 does not require				
GMO labelling declaration				
Glucose Syrup	Base	5.22521153	France,	
Derived from: Wheat.				
Wheat not declarable Non				
declarable <20ppm. (Brix:				
80 - 85%). Non GMO				
Palm Oil	Base	5.0274	Indonesia, Malaysia,	
Derived from: Palm			Papua New Guinea,	
(RSPO - SG)			Solomon Islands,	
Water	Base	3.471234885	United Kingdom,	
Derived from: Potable				
Mains				
local source				
Isopropanol	Carriers	1.875	Germany, Japan, The	
Derived from: Chemical -			Netherlands, United	
FUNCTION: carrier. Not			Kingdom, United States,	
declarable due to			Tames Clares,	
evaporation during				
production process &				
application. Not detectable				
in finished product				
Vegetable Oil	Base	1.6470775475	Austria, Belgium,	
Derived from: Palm RSPO-	Dasc	1.0-70775475	Bulgaria, Croatia, Cyprus,	
SG, Rapeseed. (Non			· ·	
GMO). Palm Oil 51.03%,			Czech Republic,	
,			Indonesia, Italy, Latvia,	
Rapeseed 48.97%.			Lithuania, Luxembourg,	
			Malaysia, Malta, Papua	
			New Guinea, Solomon	
Xanthan Gum	Ctobiliogra	1 100044	Islands,	
	Stabilisers	1.102941	China (Not Xinjiang	
Derived from:			Region),	
Xanthomonas Campestris	Anti nalizaran	4.0040004405	Commonweal	
E341 (iii) Tricalcium	Anti-caking agent	1.0810861425	Germany,	
phosphate				
Derived from: Calcium -				
from plant / Non declarable				
carryover additive.				
Gum Arabic	Stabilisers	0.90873244	Chad, Niger,	
Derived from: Acacia				
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Senegal	_		
Potassium Aluminium	Carriers	0.65	Brazil,
silicate			
Derived from: Mica.			
FUNCTION carrier Not			
declarable			
Ethanol	Base	0.485	United Kingdom,
Derived from: Wheat Grain			
FUNCTION Base Not			
declarable			
Glycerol	Humectant	0.4657253755	Belgium, Czech Republic,
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			
Mono - and Diglycerides of	Emulsifier	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)1830/2003. It's not			
possible to warrant the			
product is exempt from			

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traces 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	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	

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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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