



Finished Product Specification	
Product Code	BA107794
Product Name	Easter Surprise Sprinkles CCSgrW
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	18/12/2024
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	



Case size - 5 kg

Pantone: Cersie-2060u, Spring Green-2300u, White-No Pantone

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Full recipe				
Ingredient Name	Function	%	Country Of Origin	
Sugar	Base	78.977514837656	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	4.844732700625	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	4.5586875	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	3.8026125	Indonesia, Malaysia,	
Derived from: Palm		0.0020120	Papua New Guinea,	
(RSPO - SG)			Solomon Islands,	
Water	Base	2.4251240903125	United Kingdom,	
Derived from: Potable	Bass	2.1201210000120	Omica rangacin,	
Mains				
Vegetable Oil	Base	1.2458124817187	Austria, Belgium,	
Derived from: Palm RSPO-		1.2700127011101	Bulgaria, Croatia, Cyprus,	
SG, Rapeseed. (Non			Czech Republic,	
GMO). Palm Oil 51.03%,			Indonesia, Italy, Latvia,	
Rapeseed 48.97%.			Lithuania, Luxembourg,	
1.ap0000a 40.01 /0.			Malaysia, Malta, Papua	
			New Guinea, Solomon	
			Islands,	
Xanthan Gum	Stabilisers	0.8342398125	· · · · · · · · · · · · · · · · · · ·	
Derived from:	Stabilisers	0.0342398123	China (Not Xinjiang	
neuved trom.	1		Region),	

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Xanthomonas Campestris			
E341 (iii) Tricalcium	Anti-caking agent	0.81770928890625	Germany,
phosphate			
Derived from: Calcium -			
from plant / Non declarable			
carryover additive.			
Gum Arabic	Stabilisers	0.6873448175	Chad, Niger,
Derived from: Acacia			
Senegal			
Maltodextrin	Carriers	0.5715	, 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
Maize, Potato - Non			Hungary Ireland Italy Latvia
declarable carrier, serves			Lithuania Luxembourg
no function in finished			Malta Netherlands Poland
product. Non GMO			Portugal Romania Slovakia
,			Slovenia Spain Sweden
Glycerol	Humectant	0.35226421896875	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	0.21479525546875	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	0.21479525546875	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			, ,,,
Beetroot	Colours	0.160975	France, Germany,
Derived from: Beta			Poland, United Kingdom,
vulgaris L.			
Beta Vulgaris L.			
Carrot Concentrate	Colours	0.115	Germany,
Derived from: Daucus			<i>"</i>
carota ssp. sativus var.			
atrorubens			

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Safflower	Colouring foodstuff	0.05	China (Not Vinilana
Derived from: Safflower	Colouring foodstuff	0.05	China (Not Xinjiang
			Region),
Extract (Carthamus			
Tinctorius).	D	0.04445	01: (11.4.)(; ;;
Sunflower Oil	Base	0.04445	China (Not Xinjiang
Derived from: Sunflower.			Region), India, United
Non declarable carrier.			Kingdom,
Mono - and Diglycerides of	Emulsifier	0.034367240875	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.			
Propan-1,2-diol; propylene	Carriers	0.01845	, France, Germany,
glycol			Netherlands, Spain,
Derived from:			
Synthetic.Non			
declarable.No function in			
final product			
Trehalose	Stabilisers	0.0133	China (Not Xinjiang
Derived from: Sugar from			Region), India, United
Beet - Non declarable			States,
carrier			
Spirulina Concentrate	Colouring foodstuff	0.0105	China (Not Xinjiang
Derived from: Arthrospira			Region), India, United
Platensis Algae			States,
Ascorbic acid	Antioxidants	0.00205	China (Not Xinjiang
Derived from: Maize. Non			Region),
GMO. Non declarable			
serves no function in			
finished product.			
Citric Acid	Acidity Regulator	0.002025	Austria, France,
Derived from: Maize,	Troidity regulator	0.002020	Germany, Switzerland,
Molasse (beet/cane) - Non			Gormany, Gwitzonana,
declarable carryover			
additive. Non GMO			
Trisodium Citrate	Acidity Regulator	0.00175	China (Not Xinjiang
Derived from: Corn - Non	Acidity Negulator	0.00173	1
			Region),
GMO In accordance with			
(EC) No 1829/2003 and			
(EC) No 1830/2003, Non			
declarable carryover			
additive			

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### **Ingredients Declaration**

Sugar, Glucose Syrup, Rice Flour, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil (Palm Oil, Rapeseed), Humectant: Glycerol; Colours: Beetroot, Carrot Concentrate; Dextrose, Fructose, 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	1666.0
Energy Kcal	394.0
Fat	5.0
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	86.7
Sugars	80.4
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	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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