



Finished Product Specification	
Product Code	BA107801
Product Name	Christmas Medley Sprinkles - Griffin Foods Only
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	25/09/2024
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.

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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

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Full regime					
Full recipe					
Ingredient Name	Function	%	Country Of Origin		
Sugar	Base	72.533536060851	Belgium, Netherlands,		
Derived from: Beet. Sugar			United Kingdom,		
not filtered with bone char					
Beet / Anti-caking agent					
from plant					
Rice Flour	Base	6.0126016905	Portugal, Spain,		
Derived from: Rice. Tested					
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	Dana	F 0400000044000	France		
Glucose Syrup	Base	5.2109803944008	France,		
Derived from: Wheat (not					
declarable) (Brix: 82.2 -					
83.2%)					
Wheat. Wheat not					
declarable Non declarable					
<20ppm. (Brix: 80 - 85%).					
Non GMO					
Palm Oil	Base	5.0140089711	Indonesia, Malaysia,		
Derived from: Palm			Papua New Guinea,		
(RSPO - SG)			Solomon Islands,		
Water	Base	3.1644312508281	United Kingdom,		
Derived from: Potable	2400	0.10 14012000201	Cintoa Ringaoin,		
Mains					
Vegetable Oil	Base	1.3655827004089	Austria, Belgium,		
Derived from: Palm RSPO-	Dase	1.3033627004069			
			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,		
E341 (iii) Tricalcium	Anti-caking agent	1.0079107203321	Germany,		
phosphate					
Derived from: Calcium -					
from plant / Non declarable					
carryover additive.					
Xanthan Gum	Stabilisers	0.9976921593615	China (Not Xinjiang		
Derived from:			Region),		
Xanthomonas Campestris			,,		
Maltodextrin	Carriers	0.9476895	China (Not Xinjiang		
Derived from: Cassava,	Janiers	0.347.0033	, , ,		
			Region), France Slovakia		
Maize.Non GMO. Non					
declarable carrier, serves					
no function in finished					
product.					
Tapioca, Maize. Non GMO.					
Non declarable carrier,					
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TIGHT IN THE BARING			
serves no function in			
finished product.			
Gum Arabic	Stabilisers	0.75342493815666	Chad, Niger,
Derived from: Acacia			
Senegal			
Sunflower oil	Base	0.57796557	China (Not Xinjiang
Derived from: Sunflower.			Region), India, United
Non declarable carrier.			Kingdom,
Glycerol	Humectant	0.45372928080529	Belgium, Czech Republic
Derived from: Rapeseed.			France Germany Hungary
In accordance with			Poland Romania The
Guideline EU 1829/2003			Netherlands United
and EU 1830/2003 this			Kingdom
product is free from			Tangaom
obligatory declaration.			
Derived from vegetable fat			
Rapeseed. Non GMO.			
Declarable. E422 complies			
with EU regulations			
2023/1329 and 2023/1428.			
Vegetable Fat (Palm	Base	0.337995	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
Derived from: Palm kernel			Papua New Guinea,
(56%) Palm Oil (44%)			
RSPO-SG			
Invert Sugar Syrup	Base	0.270396	Netherlands,
Derived from: Beet (Brix:			
67.5 - 69.5%)			
Dextrose	Base	0.23544529317396	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	0.23544529317396	France, Hungary,
Derived from: Maize,Corn	Dasc	0.20044023017030	Romania, Turkey,
Syrup. Non GMO			Romania, Turkey,
Trehalose	Stabilisers	0.17293458	China (Not Xinjiang
	Stabilisers	0.17293436	,
Derived from: Sugar from			Region), India, United
Beet - Non declarable			States,
carrier	0-1	0.4.40004.0	Ohio - (Not Visites s
E163 Anthocyanin	Colours	0.1423618	China (Not Xinjiang
Derived from: Radish			Region),
Extract (Raphanus Sativus)			
Extraction method NOT			
from Lake			
Spirulina Concentrate	Colouring foodstuff	0.1365273	China (Not Xinjiang
Derived from: Arthrospira			Region), India, United
Platensis Algae			States,
Mono - and Diglycerides of	Emulsifier	0.10527024690783	Brazil, Colombia Denmark
Fatty Acids			Ecuador Guatemala
Derived from: Palm			Honduras Indonesia Ivory
(RSPO-SG)			Coast Malaysia Papua New
Palm Oil. RSPO-SG. E471			Guinea
complies with EU			
regulations 2023/1329 and			
2023/1428.			
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Gum Arabic Derived from: Vegetable - Stems of Acacia Senegal	Thickeners	0.1013985	Sudan (not South Sudan) ,
Xanthan Gum Derived from: Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer	Thickeners	0.1013985	Austria,
Safflower Derived from: Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	0.0985197	China (Not Xinjiang Region),
Trisodium Citrate Derived from: Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive	Acidity Regulator	0.02275455	China (Not Xinjiang Region),

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## **Ingredients Declaration**

Sugar, Rice Flour, Glucose Syrup, Palm Oil, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil (Palm Oil, Rapeseed), Humectant: Glycerol; Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Dextrose, Fructose, Colouring foodstuff: Spirulina Concentrate, Safflower; Thickeners: Gum Arabic, Xanthan Gum; Colours: E163 Anthocyanin; 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	1647.0		
Energy Kcal	390.0		
Fat	6.7		
Fat (Saturated)	0.9		
of which mono-unsaturates	0.0		
of which polysaturates	0.0		
Carbohydrates	81.8		
Sugars	74.2		
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	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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