



Finished Product Specification	
Product Code	BA107831
Product Name	Astra Unicorn Sprinkles CPWY
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	18/10/2024
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	
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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: Cerise-2060u, Pink-510u, Yellow-601u, White-No Pantone

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Full recipe					
Ingredient Name Function % Country Of Origin					
	Base	73.68029077632	United Kingdom,		
Sugar Derived from: Beet. Sugar	l base	73.66029077632	Officed Kingdom,		
not filtered with bone char					
Beet / Anti-caking agent					
from plant		0.400070			
Rice Flour	Base	6.108672	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					
Glucose Syrup	Base	5.29601847808	France,		
Derived from: Wheat.			,		
Wheat not declarable Non					
declarable <20ppm. (Brix:					
80 - 85%). Non GMO					
Palm Oil	Base	5.0955264	Indonesia, Malaysia,		
Derived from: Palm		0.0000201	Papua New Guinea,		
(RSPO - SG)			Solomon Islands,		
Water	Base	3.24968263936	United Kingdom,		
Derived from: Potable	Lase	3.24900203930	Officed Kingdom,		
Mains	Door	4 66020742906	Austria Balgium		
Vegetable Oil	Base	1.66939712896	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,		
Xanthan Gum	Stabilisers	1.117886976	China (Not Xinjiang		
Derived from:			Region),		
Xanthomonas Campestris					
E341 (iii) Tricalcium	Anti-caking agent	1.09573596288	Germany,		
phosphate					
Derived from: Calcium -					
from plant / Non declarable					
carryover additive.					
Gum Arabic	Stabilisers	0.92104669184	Chad, Niger,		
Derived from: Acacia					
Senegal					
Glycerol	Humectant	0.472036429568	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,		
Maltodextrin	Carriers	0.3468	, Austria, Belgium,		
Derived from: Maize,	Carriers	0.5400	Bulgaria, China (Not		
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Potato - Non declarable carrier, serves no function in finished product. Non GMO Cassava, Maize.Non GMO. Non declarable carrier, serves no function in finished product. Tapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product.  Dextrose Derived from: Wheat, Maize. Non GMO. Dextrose	Base	0.2878270912	Xinjiang Region), Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden Belgium, Bulgaria, China (Not Xinjiang Region),
10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).			France,
Fructose Derived from: Maize,Corn Syrup. Non GMO	Base	0.2878270912	France, Hungary, Romania, Turkey,
Beetroot Derived from: Beta vulgaris L. Beta Vulgaris L.	Colours	0.25756	France, Germany, Poland, United Kingdom,
Mono - and Diglycerides of Fatty Acids Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	0.046052334592	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
Propan-1,2-diol; propylene glycol Derived from: Synthetic.Non declarable.No function in final product	Carriers	0.02952	, France, Germany, Netherlands, Spain,
Safflower Derived from: Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	0.0162	China (Not Xinjiang Region),
E163 Anthocyanin Derived from: Radish Extract (Raphanus Sativus) Extraction method NOT from Lake	Colours	0.0154	China (Not Xinjiang Region),
Ascorbic acid Derived from: Maize. Non GMO. Non declarable serves no function in finished product.	Antioxidants	0.00328	China (Not Xinjiang Region),
Citric Acid Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	0.00324	Austria, France, Germany, Switzerland,

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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; Dextrose, Fructose, Colours: Beetroot, E163 Anthocyanin; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colouring foodstuff: Safflower.

Allergy Information				
-	Sesame	-		
-	Eggs	-		
-	Milk	-		
-	Nuts	-		
-	Mustard	-		
-	Molluscs	-		
-	SulphurDioxide	-		
	- - - -	- Eggs - Milk - Nuts - Mustard - Molluscs		

+ Product contains, +/- Product may contain, - Does not contain

Allergen Statement:	
This product is free from alle	rgens

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Nutritional Information		
Energy KJ	1667.0	
Energy Kcal	395.1	
Fat	6.8	
Fat (Saturated)	0.9	
of which mono-unsaturates	0.0	
of which polysaturates	0.0	
Carbohydrates	83.0	
Sugars	75.3	
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**

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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				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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