

Finished Product Specification	
Product Code	BA107969
Product Name	Cutie Sprinkles
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	01/12/2024
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
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OUT OF HOURS	07966 793806 (Tony Wadley, Director) 01792 363361 (Michelle Wadley, Director)
TECHNICAL	sales1@bakeart.co.uk



Case size - 5 kg

Pantone: Pink-510u, Red-207u, White-No Pantone

<b>Full recipe</b>			
<b>Ingredient Name</b>	<b>Function</b>	<b>%</b>	<b>Country Of Origin</b>
Sugar	Base	74.750557303925	Colombia, United Kingdom
Rice Flour	Base	7.10143	Portugal, Spain,
Glucose Syrup	Base	3.9892890477	France,
Palm Oil	Base	3.838266	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water	Base	3.19786218465	UK, United Kingdom
Vegetable Oil	Base	1.257493286775	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
Invert Sugar Syrup	Base	1.25	Colombia,
Xanthan Gum	Stabilisers	0.84206169	China (Not Xinjiang Region),
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.825376175325	Germany,
Sunflower Oil	Base	0.75	Bulgaria, France, Spain,
Gum Arabic	Stabilisers	0.6937893996	Chad, Niger,
Potato Starch	Base	0.5	Denmark,
Glycerol	Humectant	0.355567067295	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
Dextrose	Base	0.216809187375	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose	Base	0.216809187375	France, Hungary, Romania, Turkey,
E163 Anthocyanin	Colours	0.126	China (Not Xinjiang Region),
Maltodextrin	Carriers	0.054	China (Not Xinjiang Region),
Mono - and Diglycerides of Fatty Acids	Emulsifier	0.03468946998	Brazil, Colombia, Ecuador, Guatemala,

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			Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
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**Ingredients Declaration**

Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil (Palm Oil, Rapeseed), Invert Sugar Syrup, Sunflower Oil, Potato Starch, Humectant: Glycerol; Dextrose, Fructose, Colours: E163 Anthocyanin.

**Allergen Statement:**

This product is free from allergens

<b>Nutritional Information</b>	
Energy KJ	1670.0
Energy Kcal	395.8
Fat	5.9
Fat (Saturated)	0.8
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	85.2
Sugars	77.0
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.5
<i>Sodium</i>	0.0
Salt	0.0
<i>Fibre</i>	0.0
<i>Moisture</i>	0.0
<i>Ash</i>	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 Sweeteners	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

**Finished Product Microbiological Standards:**

Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Enterobacteriaceae	<100	100	cfu/g	External Lab	Annual
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 species	Not detected	Not detected	cfu/g	External Lab	Annual

**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: <small>in months</small>	12
Minimum Shelf Life on Delivery: <small>in months</small>	9
Shelf Life Once Opened: <small>in months</small>	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.