



Finished Product Specification	
Product Code	BA107998
Product Name	Witches Broth Sprinkles BORW
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	19/12/2024
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	
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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: Black-Black, Orange-143u, Red-207u, White-No Pantone

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	72.596909809434	United Kingdom,
Derived from: Beet. Sugar			
not filtered with bone char			
Beet / Anti-caking agent			
from plant			
Rice Flour	Base	6.01885125	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			
Glucose Syrup	Base	5.2181468307375	France,
Derived from: Wheat.			
Wheat not declarable Non			
declarable £20ppm. (Brix:			
80 - 85%). Non GMO			
Palm Oil	Base	5.02060275	Indonesia, Malaysia,
Derived from: Palm			Papua New Guinea,
(RSPO - SG)			Solomon Islands,
Water	Base	3.2018999245687	United Kingdom,
Derived from: Potable			
Mains			
Vegetable Oil	Base	1.6448506314281	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	1.10144977875	China (Not Xinjiang
Derived from:			Region),
Xanthomonas Campestris			
E341 (iii) Tricalcium	Anti-caking agent	1.0796244699094	Germany,
phosphate	3 2 3 2		
Derived from: Calcium -			
_ J J. Hollin Galolalli			

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from plant / Non declarable			
carryover additive.			
Gum Arabic	Stabilisers	0.90750379665	Chad, Niger,
Derived from: Acacia			
Senegal			
E163 Anthocyanin	Colours	0.7005	China (Not Xinjiang
Derived from: Radish			Region),
Extract (Raphanus Sativus)			
Extraction method NOT			
from Lake			
Red Cabbage - Extraction			
from Aluminium Lake			
Maltodextrin	Carriers	0.693125	, Austria Belgium Bulgaria
Derived from: Cassava,			China (Not Xinjiang Region)
Maize.Non GMO. Non			Croatia Cyprus Czech
declarable carrier, serves			Republic Denmark Estonia
no function in finished			Finland France Germany
product.			Greece Hungary Ireland
Maize, Potato - Non			Italy Latvia Lithuania
declarable carrier, serves			Luxembourg Malta
no function in finished			Netherlands Poland
product. Non GMO			Portugal Romania Slovakia
Potato, Maize. Non GMO.			Slovenia Spain Sweden
Non declarable carrier,			
serves no function in			
finished product.			
Wheat. Not considered a			
major allergen. Non			
declarable carrier			
Glycerol	Humectant	0.46509569578312	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,
Potassium sorbate	Preservatives	0.296875	China (Not Xinjiang
Derived from: Sorbic Acid			Region),
& Potassium Hydroxide.			
Sulphur dioxide & Sulphites			
ARE NOT (added) at			
concentrations of more than			
10mg/kg. Non declarable			
carrier.			

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Dextrose	Base	0.28359493645312	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	0.28359493645312	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			
Plain Caramel	Base	0.2432	France,
Derived from: Maize (Non			
GMO), sugar cane, wheat.			
Wheat not considered a			
major allergen.			
Beetroot	Colours	0.141375	France,
Derived from: Beta			
Vulgaris L.			
Riboflavin	Colours	0.05	China (Not Xinjiang
Derived from:			Region),
Fermentation of Bacillus			
Subtilis KCCM-10445			
Mono - and Diglycerides of	Emulsifier	0.0453751898325	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.			
Sunflower Oil	Carriers	0.0038	France,
Derived from: Sunflower.			
Non declarable carryover,			
serves no function in			
finished product			
Citric Acid	Acidity Regulator	0.003625	Austria, France,
Derived from: Maize,			Germany, Switzerland,
Molasse (beet/cane) - Non			
declarable carryover			
additive. Non GMO			

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#### **Ingredients Declaration**

Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil (Palm Oil, Rapeseed), Colours: E163 Anthocyanin, Beetroot, Riboflavin; Humectant: Glycerol; Dextrose, Fructose, Plain Caramel, Emulsifier: Mono - and Diglycerides of Fatty Acids.

# Allergen Statement:

This product is free from allergens

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Nutritional Information		
Energy KJ	1648.0	
Energy Kcal	390.4	
Fat	6.6	
Fat (Saturated)	0.9	
of which mono-unsaturates	0.0	
of which polysaturates	0.0	
Carbohydrates	82.2	
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	No
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	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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