

Finished Product Specification	
Product Code	BA107999
Product Name	Harvest Sprinkles GrOR
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
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: Green-347u, Orange-143u, Red-207u

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Beet. Sugar not filtered with bone char Beet / Anti-caking agent from plant	Base	72.972328575159	United Kingdom,
Rice Flour 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	Base	6.0499764	Portugal, Spain,
Glucose Syrup Derived from: Wheat. Wheat not declarable Non declarable £20ppm. (Brix: 80 - 85%). Non GMO	Base	5.245131315996	France,
Palm Oil Derived from: Palm (RSPO - SG)	Base	5.04656568	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from: Potable Mains	Base	3.218457837582	United Kingdom,
Vegetable Oil Derived from: Palm RSPO-SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%.	Base	1.653356610477	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
Xanthan Gum Derived from: Xanthomonas Campestris	Stabilisers	1.1071456812	China (Not Xinjiang Region),
E341 (iii) Tricalcium phosphate Derived from: Calcium -	Anti-caking agent	1.085207507631	Germany,

from plant / Non declarable carryover additive.			
Gum Arabic Derived from: Acacia Senegal	Stabilisers	0.912196750608	Chad, Niger,
Maltodextrin Derived from: Tapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Maize, 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.	Carriers	0.70869	, Austria, Belgium, Bulgaria China (Not 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
Glycerol Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.4675008346866	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
Sunflower Oil Derived from: Sunflower. Non declarable carrier.	Base	0.381381	China (Not Xinjiang Region), India, United Kingdom,
Dextrose Derived from: Wheat, Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).	Base	0.285061484565	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose Derived from: Maize, Corn Syrup. Non GMO	Base	0.285061484565	France, Hungary, Romania, Turkey,
E163 Anthocyanin Derived from: Radish Extract (Raphanus Sativus) Extraction method NOT from Lake	Colours	0.14518	China (Not Xinjiang Region),
Trehalose	Stabilisers	0.114114	China (Not Xinjiang

Derived from: Sugar from Beet - Non declarable carrier			Region), India, United States,
Spirulina Concentrate Derived from: Arthrospira Platensis Algae	Colouring foodstuff	0.09009	China (Not Xinjiang Region), India, United States,
Riboflavin Derived from: Fermentation of Bacillus Subtilis KCCM-10445	Colours	0.066	China (Not Xinjiang Region),
Safflower Derived from: Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	0.06501	China (Not Xinjiang Region),
Mono - and Diglycerides of Fatty Acids Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	0.0456098375304	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
Beetroot Derived from: Beta Vulgaris L.	Colours	0.039897	France,
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	0.015015	China (Not Xinjiang Region),
Citric Acid Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	0.001023	Austria, France, Germany, Switzerland,

**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: E163 Anthocyanin, Riboflavin, Beetroot; Colouring foodstuff: Spirulina Concentrate, Safflower; Emulsifier: Mono - and Diglycerides of Fatty Acids.

**Allergen Statement:**

This product is free from allergens

Nutritional Information	
Energy KJ	1666.0
Energy Kcal	394.6
Fat	7.1
Fat (Saturated)	0.9
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	82.3
Sugars	74.6
<i>of which polyols</i>	0.0
<i>of which starch</i>	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

**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

## 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.