

Finished Product Specification	
Product Code	BA108105
Product Name	Confetti Sprinkles NRY
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	28/01/2026
Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	NQA-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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TECHNICAL	sales1@bakeart.co.uk



Diameter 4.5mm  
Case size - 5 kg

Pantone: Navy-2147u, Red-207u, Yellow-601u

<b>Full recipe</b>			
<b>Ingredient Name</b>	<b>Function</b>	<b>%</b>	<b>Country Of Origin</b>
Sugar Derived from: Beet. Sugar not filtered with bone char Beet & plant-derived anti caking agent (carryover)	Base	72.715840634782	UK, United Kingdom
Rice Flour Derived from: Rice. Tested annually for: Pesticides (multiscreen), mycotoxins (aflatoxins, ochratoxin A), and heavy metals (cadmium, lead, arsenic). Produced in compliance with EU GMO Regulations (EC) No. 1829/2003 & 1830/2003. Certified Non GMO	Base	6.028711545	Portugal, Spain,
Glucose Syrup Derived from: Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO	Base	5.2266953834375	France,
Palm Oil Derived from: Palm (RSPO - SG)	Base	5.028827679	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from: Potable Mains	Base	3.207145390274	United Kingdom,
Vegetable Oil Derived from: Palm RSPO-SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%. Rapeseed oil refined to SCOPA standards.	Base	1.6475452839097	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
Xanthan Gum Derived from: Microbial fermentation using Xanthomonas campestris	Stabilisers	1.103254212735	China (Not Xinjiang Region),
E341 (iii) Tricalcium	Anti-caking agent	1.0813931489015	Germany,

phosphate Derived from: Plant origin calcium salts. Additive status: Carryover additive not required to be declared on the final product in accordance with EU additive legislation.			
Gum Arabic Derived from: Acacia Senegal	Stabilisers	0.9089905014674	Chad, Niger,
E163 Anthocyanin Derived from: Red Cabbage. Classified by NATCOL as an 'Additive Colour-Natural' Origin. Complies with EU regulation 1333/2008 and its implementing specifications under Commission Regulation (EU) No 231/2012, as amended. This colour is not an aluminium lake. It is a water soluble anthocyanin extract obtained directly from edible plant source. Raphanus Sativus (Radish Extract). Classified by NATCOL as an 'Additive Colour-Natural' Origin. Complies with EU regulation 1333/2008 and its implementing specifications under Commission Regulation (EU) No 231/2012, as amended. This colour is not an aluminium lake. It is a water soluble anthocyanin extract obtained directly from edible plant source.	Colours	0.891441	China (Not Xinjiang Region),
Maltodextrin	Carriers	0.67905	Belgium, China (Not

Derived from: Potato, Maize. Non GMO. Non declarable carrier, serves no function in finished product.  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.			Xinjiang Region) France Slovakia
E422 Glycerol  Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.46585763200204	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
Potassium sorbate  Derived from: Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of more than 10mg/kg. Non declarable carrier.	Preservatives	0.374625	China (Not Xinjiang Region),
Dextrose  Derived from: Wheat, Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).	Base	0.28405953170856	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose  Derived from: Maize, Corn Syrup. Non GMO	Base	0.28405953170856	France, Hungary, Romania, Turkey,
E471 Mono- and diglycerides of fatty acids  Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	0.04544952507337	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
Safflower	Colouring foodstuff	0.027054	China (Not Xinjiang

Derived from: Carthamus Tinctorius (Safflower Extract). Classified by NATCOL as an 'Additive Colour-Natural Origin. Complies with EU regulation 1333/2008 and its implementing specifications under Commission Regulation (EU) No 231/2012, as amended.			Region),	
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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; Humectant: E422 Glycerol; Dextrose, Fructose, Emulsifier: E471 Mono- and diglycerides of fatty acids; Colouring foodstuff: Safflower.

**Allergen Statement:**

This product is free from allergens

<b>Nutritional Information</b>	
Energy KJ	1663
Energy Kcal	391.35
Fat	6.3
Fat (Saturated)	0.45
of which mono-unsaturates	0
of which polysaturates	0
Carbohydrates	81.4
Sugars	73.6
of which polyols	0
of which starch	0
Protein	0.2
Sodium	0
Salt	0
Fibre	0
Moisture	0
Ash	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	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

<b>Finished Product Microbiological Standards:</b>					
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

<b>Tariff Code:</b>
1704909999

<b>Additional Information:</b>
There is no additional information for this product

<b>Product Shelf Life:</b>	
Maximum Life from date of manufacture: in months	12
Minimum Shelf Life on Delivery: in months	9
Shelf Life Once Opened:: in months	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.