



Finished Product Specification	
Product Code	BA108295
Product Name	Cursed Crunch Sprinkles BOSgrWW - DELISTED -OFFER BA109174
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	19/05/2026
Specification Version Number	2

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	NQA-RSPO-000776

For use as cake decorations, not for resale.

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TECHNICAL	sales1@bakeart.co.uk



Case size - 5 kg

Pantone: Black-6u, Orange-143u, Spring Green-2300u, White-No Pantone

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Beet Beet. Sugar not filtered with bone char Beet & plant-derived anti caking agent (carryover)	Base	77.11377074865	Austria, France, Germany, Hungary, UK United Kingdom
Glucose Syrup Derived from: 100s & 1000s glucose syrup derived from Corn (Brix: 42%) Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO	Base	4.8727090906	Czech Republic, France, Hungary
Rice Flour Derived from: Rice. Non-GMO. Declarable. Tested annually for pesticides (multiscreen), mycotoxins (aflatoxins, ochratoxin A), and heavy metals (cadmium, lead, arsenic). Complies with applicable EU food law.	Base	4.79454	Portugal, Spain,
Palm Oil Derived from: Palm (RSPO - SG)	Base	3.999348	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from: Potable Mains	Base	2.5505925677	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	1.31026699595	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
Maltodextrin Derived from: Potato, maize. Non GMO. Used solely as a non declarable carrier and provides no functional role in the finished product. Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO Wheat. Not considered a major allergen. Used solely as a non declarable carrier. Tapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product.	Carriers	0.8779	, 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
Xanthan Gum Derived from: Microbial fermentation using Xanthomonas campestris	Stabilisers	0.87740082	China (Not Xinjiang Region),
E341 (iii) Tricalcium phosphate Derived from: Plant origin calcium salts. Carryover additive; declaration not required in the final product under EU additive legislation. Function: anti caking agent. Subcomponent of sugar and not removable. Prevents clumping.	Anti-caking agent	0.86001505785	Germany,
Gum Arabic Derived from: Acacia Senegal	Stabilisers	0.7229059288	Chad, Niger,
E163 Anthocyanin Derived from: Red Cabbage. This colour ingredient is a permitted food additive (colour) and is declared as E163. It complies with EU/UK food additive legislation and the applicable purity criteria. Any stabilisers or carriers present are permitted carry over and do not require declaration. Produced by extraction, not a lake colour.	Colours	0.475	China (Not Xinjiang Region),
E422 Glycerol	Humectant	0.37048928851	Belgium, Czech Republic, France, Germany, Hungary, Poland, Ro

Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.			mania, The Netherlands, United Kingdom,
<b>Potassium sorbate</b> Derived from: Sorbic acid & potassium hydroxide. Sulphur dioxide & sulphites are not present above 10mg/kg. Used solely as a non declarable carrier. Produced in compliance with EU law.	Preservatives	0.2375	China (Not Xinjiang Region),
<b>Dextrose</b> Derived from: Wheat, Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).	Base	0.22590810275	Belgium, Bulgaria, China (Not Xinjiang Region), France,
<b>Fructose</b> Derived from: Maize, Corn Syrup. Non GMO	Base	0.22590810275	France, Hungary, Romania, Turkey,
<b>Plain Caramel</b> Derived from: Maize (Non GMO), sugar cane, wheat. Wheat not considered a major allergen. This colour ingredient is a colouring foodstuff produced via non selective extraction in accordance with the EU Commission Guidance Notes on Colouring Foods and the NATCOL Code of Practice. It is not a food additive and therefore does not carry an E number.	Base	0.19456	France,
<b>Beetroot</b> Derived from: Beta Vulgaris (Red Beetroot), containing betanin as the principal pigment. This colour ingredient is a colouring foodstuff produced via non selective extraction in accordance with the EU Commission Guidance Notes on Colouring Foods and the NATCOL Code of Practice. It is not a food additive and therefore does not carry an E number.	Colours	0.1131	France,
<b>Riboflavin</b> Derived from: Produced via Microbial Fermentation using Bacillus Subtilis. Strain KCCM-10445. This colour ingredient is a permitted food additive (colour) and is declared as E101(i). It complies with EU/UK food additive legislation and the applicable purity criteria. Any stabilisers or carriers present are permitted carry over and do not require declaration. Produced by extraction, not a lake colour.	Colours	0.04	China (Not Xinjiang Region),
<b>Safflower</b> Derived from: Carthamus Tinctorius (Safflower Extract). This colour ingredient is a colouring foodstuff produced via non selective extraction in accordance with the EU Commission Guidance Notes on Colouring Foods and the NATCOL Code of Practice. It is not a food additive and therefore does not carry an E number.	Colouring foodstuff	0.04	China (Not Xinjiang Region),
<b>E471 Mono- and diglycerides of fatty acids</b> Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	0.03614529644	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
<b>Sunflower Oil</b> Derived from: Sunflower. Non GMO. Non declarable carrier. Complies with applicable EU food law.	Base	0.03556	China (Not Xinjiang Region), India,
<b>Trehalose</b> Derived from: Sugar from Beet. Non declarable carrier	Stabilisers	0.01064	China (Not Xinjiang Region), India,
<b>Spirulina Concentrate</b> Derived from: Arthrospira platensis (a photosynthetic cyanobacterium commonly referred to as spirulina or microalgae). Declarable. Classified by NATCOL as an additive colour of	Colouring foodstuff	0.0084	China (Not Xinjiang Region), India,

natural origin. Not formulated as an aluminium lake. Complies with applicable EU food law.			
<b>Sunflower Oil</b> Derived from: Sunflower. Used solely as a non declarable carryover & provides no functional role in finished product.	Carriers	0.00304	France,
<b>Citric Acid</b> Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	0.0029	Austria, France, Germany, Switzerland,
<b>Trisodium Citrate</b> Derived from: Corn. Non GMO. Declarable. Non declarable carryover additive. Complies with applicable EU food law.	Acidity Regulator	0.0014	China (Not Xinjiang Region),

**Ingredients Declaration**

Sugar, Glucose Syrup, Rice Flour, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil, Colours: E163 Anthocyanin, Beetroot, Riboflavin; Humectant: E422 Glycerol; Dextrose, Fructose, Plain Caramel, Colouring foodstuff: Safflower, Spirulina Concentrate; Emulsifier: E471 Mono- and diglycerides of fatty acids.

**Allergen Statement:**

This product is free from allergens

Nutritional Information	
Energy KJ	1660
Energy Kcal	389.3
Fat	4.65
Fat (Saturated)	0.4
<i>of which mono-unsaturates</i>	0
<i>of which polysaturates</i>	0
Carbohydrates	84.3
Sugars	78.25
<i>of which polyols</i>	0
<i>of which starch</i>	0
Protein	0.15
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 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:
1704909999

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

## 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.\_\_\_\_\_