



Finished Product Specification	
Product Code	BA108682
Product Name	Sorcery Sprinkles BOPuSgrWW
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	24/07/2025
Specification Version Number	2

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: Black-6u, Orange-143u, Purple-2080u, Spring Green-2300u, White-No Pantone

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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	75.992056413588	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	5.151333033	Portugal, Spain,		
Glucose Syrup Derived from: Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 82.9 - 83.9%). Non GMO	Base	5.0979675636719	France, UK		
Palm Oil Derived from: Palm (RSPO - SG)	Base	3.5781925446	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,		
Water Derived from: Potable Mains	Base	2.7664307934804	United Kingdom,		
Sunflower Oil Derived from: Helianthis Annuus L.	Base	1.198931	France, Hungary, Romania, Slovakia, Spain, UK,		

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Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands  China (Not Xinjiang Region),  Germany,  Chad, Niger,
Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands  China (Not Xinjiang Region),  Germany,
Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands  China (Not Xinjiang Region),  Germany,
Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands  China (Not Xinjiang Region),  Germany,
Malaysia, Malta, Papua New Guinea, Solomon Islands  China (Not Xinjiang Region),  Germany,
New Guinea, Solomon Islands  China (Not Xinjiang Region),  Germany,
Islands China (Not Xinjiang Region), Germany,
Region),  Germany,
Germany,
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Chad, Niger,
Chad, Niger,
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Chad, Niger,
, Austria Belgium Bulgaria
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
China (Not Xinjiang
Region),
Belgium, Czech
Republic, France,
Germany, Hungary,
Poland, Romania, The
Netherlands, United
Kingdom,
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Potassium sorbate	Preservatives	0.183865	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.			
Dextrose	Base	0.20211861759086	Belgium, Bulgaria, China
Derived from: Wheat, Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).			(Not Xinjiang Region), France,
Fructose	Base	0.20211861759086	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			·
Beetroot	Colours	0.14967627	France, Germany Poland
Derived from: Beta Vulgaris			United Kingdom
L.			
Beta vulgaris L.			
Plain Caramel	Base	0.13891584	France,
Derived from: Maize (Non GMO), sugar cane, wheat. Wheat not considered a major allergen.			
Glycerol	Humectant	0.077166	Belgium, Germany,
Derived from: Rapeseed.			Netherlands, UK,
NON GMO. Declarable.			
Complies with EU			
Regulation 2023/1329			
Riboflavin	Colours	0.05712	China (Not Xinjiang
Derived from:			Region),
Fermentation of Bacillus			
Subtilis KCCM-10445			
Mono - and Diglycerides of	Emulsifier	0.032338978814538	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.			

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Propan-1,2-diol; propylene glycol Derived from: Synthetic.Non declarable.No function in final product	Carriers	0.00848826	, France, Germany, Netherlands, Spain,
Citric Acid  Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	0.00287053	Austria, France, Germany, Switzerland,
Sunflower Oil  Derived from: Sunflower.  Non declarable carryover, serves no function in finished product	Carriers	0.00217056	France,
E300 Ascorbic acid  Derived from: Maize. Non GMO. Non declarable serves no function in finished product.	Antioxidants	0.00094314	China (Not Xinjiang Region),

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## **Ingredients Declaration**

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

Α	U	eı	g	en	S	ta	te	m	er	١t:

No Statement Selected

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Nutritional Information				
Energy KJ	1670			
Energy Kcal	392.8			
Fat	5.5			
Fat (Saturated)	0.4			
of which mono-unsaturates	0			
of which polysaturates	0			
Carbohydrates	84			
Sugars	76.75			
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 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 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		

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## **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 there under) 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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