



Finished Product Specification	
Product Code	BA108686
Product Name	Jingle Mingle Sprinkles BblCGrPuRY
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	23/07/2025
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 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: Bright Blue-2193u, Cerise-2060u, Green-347u, Purple-2080u, Red-207u, Yellow-601u

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Full recipe Ingredient Name	Function	%	Country Of Origin
Sugar	Base	72.391429000075	United Kingdom,
Derived from: Beet / Anti-	Dase	12.391429000073	Onited Kingdoni,
caking agent from plant			
Sunflower Oil	Base	8.2866992157	France, Hungary,
Derived from: Helianthis	Dase	0.2000992137	Romania, Slovakia,
Annuus L.			Spain, UK,
Glucose Syrup	Base	5.9952639141	UK,
Derived from: Wheat.	Dase	5.9952659141	
Wheat not declarable Non			
declarable <20ppm. (Brix:			
82.9 - 83.9%). Non GMO		5 055750 4000	
Rice Flour	Base	5.9557564089	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			
Water	Base	3.3482610657	United Kingdom,
Xanthan Gum	Stabilisers	1.1555945271	China (Not Xinjiang
Derived from:			Region),
Xanthomonas Campestris			
E341 (iii) Tricalcium	Anti-caking agent	1.1024075482245	Germany,
phosphate			
Derived from: Calcium -			
from plant / Non declarable			
carryover additive.			
Glycerol	Humectant	0.5333513202	Belgium, Germany,
Derived from: Rapeseed.			Netherlands, UK,
NON GMO. Declarable.			
Complies with EU			
Regulation 2023/1329			
Maltodextrin	Carriers	0.5147857	, Austria, Belgium,
Derived from: Tapioca,			Bulgaria China (Not
Maize. Non GMO. Non			Xinjiang Region) Croatia
declarable carrier, serves			Cyprus Czech Republic
no function in finished	1		Denmark Estonia Finland

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product.			France Germany Greece
Cassava, Maize.Non GMO.			Hungary Ireland Italy Latvia
Non declarable carrier,			Lithuania Luxembourg
serves no function in			Malta Netherlands Poland
finished product.			Portugal Romania Slovakia
Maize, Potato - Non			Slovenia Spain Sweden
declarable carrier, serves			
no function in finished			
product. Non GMO			
Potato, Maize. Non GMO.			
Non declarable carrier,			
serves no function in			
finished product.			
Sunflower Oil	Base	0.19677126	China (Not Xinjiang
Derived from: Sunflower.		-	Region), India, United
Non declarable carrier.			Kingdom,
E163 Anthocyanin	Colours	0.1506166	China (Not Xinjiang
Derived from: Radish			Region),
Extract (Raphanus Sativus)			
Extraction method NOT			
from Lake			
Red Cabbage - Extraction			
from Aluminium Lake			
Beetroot	Colours	0.14360727	France, Germany Poland
Derived from: Beta			United Kingdom
Vulgaris L.			
Beta vulgaris L.			
Trehalose	Stabilisers	0.07458444	China (Not Xinjiang
Derived from: Sugar from		0.07 400444	Region), India, United
Beet - Non declarable			States,
carrier			
Cassava, Tapioca.			
FUNCTION Stabiliser Not			
declarable	Calauria a fa a datuff	0.0404044	
Spirulina Concentrate	Colouring foodstuff	0.0464814	China (Not Xinjiang
Derived from: Arthrospira			Region), India, United
Platensis Algae		0.0207005	States,
Safflower	Colouring foodstuff	0.0397065	China (Not Xinjiang
Derived from: Safflower			Region),
Extract (Carthamus			
Tinctorius).			
Spirulina	Colouring foodstuff	0.019635	China (Not Xinjiang
Derived from: Arthrospira			Region),

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Plantensis Algae			
Propan-1,2-diol; propylene	Carriers	0.0190269	, France, Germany,
glycol			Netherlands, Spain,
Derived from:			
Synthetic.Non			
declarable.No function in			
final product			
Potassium sorbate	Preservatives	0.01429	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.			
Trisodium Citrate	Acidity Regulator	0.0077469	China (Not Xinjiang
Derived from: Corn - Non			Region),
GMO In accordance with			
(EC) No 1829/2003 and			
(EC) No 1830/2003, Non			
declarable carryover			
additive			
E300 Ascorbic acid	Antioxidants	0.0021141	China (Not Xinjiang
Derived from: Maize. Non			Region),
GMO. Non declarable			
serves no function in			
finished product.			
Citric Acid	Acidity Regulator	0.00151393	Austria, France,
Derived from: Maize,			Germany, Switzerland,
Molasse (beet/cane) - Non			
declarable carryover			
additive. Non GMO			
Trisodium citrate	Carriers	0.000357	China (Not Xinjiang
Derived from: Corn,			Region),
Potato. Non GMO.			
FUNCTION carrier Not			
declarable			

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Ingredients Declaration

Sugar, Sunflower Oil, Glucose Syrup, Rice Flour, Stabilisers: Xanthan Gum; Humectant: Glycerol; Colours: E163 Anthocyanin, Beetroot; Colouring foodstuff: Spirulina Concentrate, Safflower , Spirulina.

Allergen Statement:

This product is free from allergens

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Nutritional Information		
Energy KJ	1722	
Energy Kcal	407.3	
Fat	8.2	
Fat (Saturated)	0.35	
of which mono-unsaturates	0	
of which polysaturates	0	
Carbohydrates	81.2	
Sugars	73.45	
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	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:

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.

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