



Finished Product Specification	
Product Code	BA108719
Product Name	Holly & Mini Berry Sprinkles GrR
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	04/08/2025
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
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, Red-207u

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	71.6813853	United Kingdom,
Derived from: Beet / Anti-			
caking agent from plant			
Sunflower Oil	Base	8.20542	France, Hungary,
Derived from: Helianthis			Romania, Slovakia,
Annuus L.			Spain, UK,
Glucose Syrup	Base	5.93646	UK,
Derived from: Wheat.			
Wheat not declarable Non			
declarable <20ppm. (Brix:			
82.9 - 83.9%). Non GMO			
Rice Flour	Base	5.89734	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	3.31542	United Kingdom,
Xanthan Gum	Stabilisers	1.14426	China (Not Xinjiang
Derived from:			Region),
Xanthomonas Campestris			
E341 (iii) Tricalcium	Anti-caking agent	1.0915947	Germany,
phosphate			,
Derived from: Calcium -			
from plant / Non declarable			
carryover additive.			
Maltodextrin	Carriers	0.978	China (Not Xinjiang
Derived from: Tapioca,		0.070	Region), France,
Maize. Non GMO. Non			Slovakia,
declarable carrier, serves			rana,
no function in finished			
product.			
Cassava, Maize.Non GMO.			
Non declarable carrier,			
serves no function in			
finished product.			

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Sunflower Oil	Base	0.57785	China (Not Xinjiang
Derived from: Sunflower.			Region), India, United
Non declarable carrier.			Kingdom,
Glycerol	Humectant	0.52812	Belgium, Germany,
Derived from: Rapeseed.			Netherlands, UK,
NON GMO. Declarable.			
Complies with EU			
Regulation 2023/1329			
E163 Anthocyanin	Colours	0.2135	China (Not Xinjiang
Derived from: Radish			Region),
Extract (Raphanus Sativus)			
Extraction method NOT			
from Lake			
Trehalose	Stabilisers	0.1729	China (Not Xinjiang
Derived from: Sugar from			Region), India, United
Beet - Non declarable			States,
carrier			
Spirulina Concentrate	Colouring foodstuff	0.1365	China (Not Xinjiang
Derived from: Arthrospira			Region), India, United
Platensis Algae			States,
Safflower	Colouring foodstuff	0.0985	China (Not Xinjiang
Derived from: Safflower			Region),
Extract (Carthamus			
Tinctorius).			
Trisodium Citrate	Acidity Regulator	0.02275	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			

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## **Ingredients Declaration**

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

#### **Allergen Statement:**

This product is free from allergens

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Nutritional Information		
Energy KJ	1720	
Energy Kcal	406.5	
Fat	8.35	
Fat (Saturated)	0.4	
of which mono-unsaturates	0	
of which polysaturates	0	
Carbohydrates	80.3	
Sugars	72.6	
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 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

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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					

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 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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