



Finished Product Specification	
Product Code	BA108811
Product Name	High Fly Sprinkles RW
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	01/12/2025
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	
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: Red-207u, White-No Pantone

Document Number Issue Date Written By Authorised By Page 1 of 8

QP18023 01/12/2025 L.Lisle



Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	73.952526870019	United Kingdom,
Derived from: Beet. Sugar			
not filtered with bone char			
Beet / Anti-caking agent			
from plant			
Rice Flour	Base	6.1312425	Portugal, Spain,
Derived from: Rice. Tested			
annually for pesticides			
(multiscreen), mycotoxins			
(aflatoxins, ochratoxin A),			
Heavy metals (cadmium,			
lead & arsenic). Produced			
in line EU GMO regulations			
(EU 1829/2003 &			
1830/2003). Certified Non-			
GMO by Foodchain ID			
Glucose Syrup	Base	5.315586362075	France,
Derived from: Wheat.			
Wheat not declarable Non			
declarable <20ppm. (Brix:			
80 - 85%). Non GMO			
Palm Oil	Base	5.1143535	Indonesia, Malaysia,
Derived from: Palm			Papua New Guinea,
(RSPO - SG)			Solomon Islands,
Water	Base	3.2616896618375	United Kingdom,
Derived from: Potable			
Mains			
Vegetable Oil	Base	1.6755652663063	Austria, Belgium,
Derived from: Palm RSPO-			Bulgaria, Croatia, Cyprus,
SG, Rapeseed. (Non			Czech Republic,
GMO). Palm Oil 51.03%,			Indonesia, Italy, Latvia,
Rapeseed 48.97%.			Lithuania, Luxembourg,
Rapeseed oil refined to			Malaysia, Malta, Papua
SCOPA standards.			New Guinea, Solomon
			Islands,
Xanthan Gum	Stabilisers	1.1220173775	China (Not Xinjiang
Derived from:			Region),
Xanthomonas Campestris			,
E341 (iii) Tricalcium	Anti-caking agent	1.0997845201688	Germany,
phosphate			
Derived from: Calcium -			

Document Number QP18023 Issue 1 Date 01/12/2025

Written By L.Lisle

Authorised By

Page 2 of 8



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from plant / Non declarable			
carryover additive.	0. 1.77	0.0044400004	OL LAI
Gum Arabic	Stabilisers	0.9244498021	Chad, Niger,
Derived from: Acacia			
Senegal			
E422 Glycerol	Humectant	0.47378052357625	Belgium, Czech
Derived from: Rapeseed.			Republic, France,
Non GMO. Declarable.			Germany, Hungary,
E422 complies with EU			Poland, Romania, The
regulations 2023/1329 and			Netherlands, United
2023/1428.			Kingdom,
Dextrose	Base	0.28889056315625	Belgium, Bulgaria, China
Derived from: Wheat,			(Not Xinjiang Region),
Maize. Non GMO. Dextrose			France,
10-20%, Maltose 10 - 20%.			
Specific gravity (at 20°C 80			
-90).			
Fructose	Base	0.28889056315625	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			
E163 Anthocyanin	Colours	0.2135	China (Not Xinjiang
Derived from: Raphanus			Region),
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 soluable anthocyanin			
extract obtained directly			
from edible plant source.			
Maltodextrin	Carriers	0.0915	China (Not Xinjiang
Derived from: Cassava,			Region),
Maize.Non GMO. Non			
declarable carrier, serves			
no function in finished			
product.			
E471 Mono- and	Emulsifier	0.046222490105	Brazil, Colombia,

Document Number QP18023 Issue 1 Date 01/12/2025

Written By L.Lisle Authorised By

Page 3 of 8



diglycerides of 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.			

Document Number QP18023

Date 01/12/2025

Issue

1

Written By L.Lisle

Authorised By

Page 4 of 8



Ingredients Declaration

Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil (Palm Oil, Rapeseed), Humectant: E422 Glycerol; Dextrose, Fructose, Colours: E163 Anthocyanin; Emulsifier: E471 Mono- and diglycerides of fatty acids.

Allergen Statement:

This product is free from allergens

Document Number Issue Date Written By Authorised By

QP18023 1 01/12/2025 L.Lisle Page 5 of 8



Nutritional Information	
Energy KJ	1686
Energy Kcal	396.9
Fat	6.4
Fat (Saturated)	0.45
of which mono-unsaturates	0
of which polysaturates	0
Carbohydrates	82.45
Sugars	74.75
of which polyols	0
of which starch	0
Protein	0.2
Sodium	0
Salt	0
Fibre	0
Moisture	0
Ash	0

Recommended Storage Conditions

where pH is < 5.5.

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

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

Document Number Issue Date Written By Authorised By

QP18023 1 01/12/2025 L.Lisle



Finished Produc	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

Document Number Issue Date Written By Authorised By

QP18023 1 01/12/2025 L.Lisle Page 7 of 8



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.

Document Number

QP18023

Issue

Date 01/12/2025 Written By L.Lisle Authorised By

Page 8 of 8