



Finished Product Specification	
Product Code	BA108914
Product Name	Holly & Berry Sprinkles GrR
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	07/10/2025
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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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	72.657690807519	Belgium, Netherlands
Derived from: Beet. Sugar			United Kingdom
not filtered with bone char			
Beet / Anti-caking agent			
from plant			
Rice Flour	Base	6.0162425	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	5.215862112075	France,
Derived from: Wheat.		0.2.0002.1.2010	
Wheat not declarable Non			
declarable <20ppm. (Brix:			
80 - 85%). Non GMO			
Wheat (not declarable)			
(Brix: 82.2 - 83.2%)			
Palm Oil	Base	5.0143535	Indonesia, Malaysia,
Derived from: Palm	Dase	3.0143333	Papua New Guinea,
			· ·
(RSPO - SG)	Dana	2.64.00555269275	Solomon Islands,
Water	Base	2.6108555368375	United Kingdom,
Derived from: Potable			
Mains	Dana	0.007	Don-il Oalambia
Vegetable Fat (Palm	Base	0.987	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
Derived from: Palm kernel			Papua New Guinea,
(56%) Palm Oil (44%)			
RSPO-SG		0.070	011 011 010
Maltodextrin	Carriers	0.978	China (Not Xinjiang
Derived from: Cassava,			Region), France Slovak
Maize.Non GMO. Non			
declarable carrier, serves			
no function in finished			
product.			
Tapioca, Maize. Non GMO.			

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Non declarable carrier,			
serves no function in			
finished product.			
E341 (iii) Tricalcium	Anti-caking agent	0.87385995766875	Germany,
phosphate			
Derived from: Calcium -			
from plant / Non declarable			
carryover additive.			
Vegetable Oil	Base	0.83521957880625	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,
			Malaysia, Malta, Papua
			New Guinea, Solomon
			Islands,
Xanthan Gum	Stabilisers	0.8042923775	China (Not Xinjiang
Derived from:			Region),
Xanthomonas Campestris			
Invert Sugar Syrup	Base	0.7896	Netherlands,
Derived from: Beet (Brix:			
67.5 - 69.5%)			
Sunflower Oil	Base	0.57785	China (Not Xinjiang
Derived from: Sunflower.			Region), India, United
Non declarable carrier.			Kingdom,
Gum Arabic	Stabilisers	0.4608108021	Chad, Niger,
Derived from: Acacia			
Senegal			
Glycerol	Humectant	0.43356553607625	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,
Rapeseed. In accordance			
with Guideline EU			
1829/2003 and EU			
1830/2003 this product is			
free from obligatory			
declaration. Derived from			
vegetable fat			
Gum Arabic	Thickeners	0.2961	Sudan (not South Sudan)
Derived from: Vegetable -			,

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Stems of Acacia Senegal			
Xanthan Gum	Thickeners	0.2961	Austria,
Derived from:			
Fermentation with			
Xanthomonas campestris.			
Trade name Xanthan Gum			
FED. Manufacturer			
Jungbunzlauer			
Mono - and Diglycerides of	Emulsifier	0.220440540105	Brazil, Colombia,
Fatty Acids			Denmark, Ecuador,
Derived from: Palm Oil.			Guatemala, Honduras,
RSPO-SG. E471 complies			Indonesia, Ivory Coast,
with EU regulations			Malaysia, Papua New
2023/1329 and 2023/1428.			Guinea
Palm (RSPO-SG)			
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			
Dextrose	Base	0.14400337565625	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	0.14400337565625	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			
Spirulina Concentrate	Colouring foodstuff	0.1365	China (Not Xinjiang
Derived from: Arthrospira			Region), India,
Platensis Algae. Natural			
origin.			
Safflower	Colouring foodstuff	0.0985	China (Not Xinjiang
Derived from: Safflower			Region),
Extract (Carthamus			
Tinctorius). Natural origin.			
Trisodium Citrate	Acidity Regulator	0.02275	China (Not Xinjiang
	3 1, 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3		Region),

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G	SMO In accordance with
(E	EC) No 1829/2003 and
(E	EC) No 1830/2003, Non
d	leclarable carryover
	additive

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Ingredients Declaration

Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Fat (Palm Kernel, Palm Oil), Vegetable Oil (Palm Oil, Rapeseed), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Humectant: Glycerol; Colouring foodstuff: Spirulina Concentrate, Safflower; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colours: E163 Anthocyanin; Dextrose, Fructose.

Allergen Statement:

This product is free from allergens

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Nutritional Information			
Energy KJ	1698		
Energy Kcal	398.9		
Fat	6.2		
Fat (Saturated)	0.5		
of which mono-unsaturates	0		
of which polysaturates	0		
Carbohydrates	81.4		
Sugars	73.85		
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	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

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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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