



Finished Product Specification	
Product Code	BA108915
Product Name	Christmas Mega Sprinkle Mix GrR
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	01/10/2025
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
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	72.684229126543	Belgium, Netherlands,	
Derived from: Beet. Sugar			United Kingdom,	
not filtered with bone char				
Beet / Anti-caking agent				
from plant				
Rice Flour	Base	6.022920942	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	5.2207841577934	France,	
Derived from: Wheat (not				
declarable) (Brix: 82.2 -				
83.2%)				
Wheat. Wheat not				
declarable Non declarable				
<20ppm. (Brix: 80 - 85%).				
Non GMO				
Palm Oil	Base	5.0224598004	Indonesia, Malaysia,	
Derived from: Palm			Papua New Guinea,	
(RSPO - SG)			Solomon Islands,	
Water	Base	2.8823808773882	United Kingdom,	
Derived from: Potable				
Mains				
Vegetable Oil	Base	1.2037163393044	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,	
E341 (iii) Tricalcium	Anti-caking agent	0.96800538102431	Germany,	
phosphate	, and odding agont	0.0000000102401	Joinnary,	
Derived from: Calcium -				
Denveu nom. Calcium -				

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from plant / Non declarable			
carryover additive.			
Xanthan Gum	Stabilisers	0.938684756386	China (Not Xinjiang
Derived from:			Region),
Xanthomonas Campestris			
Maltodextrin	Carriers	0.925053	China (Not Xinjiang
Derived from: Cassava,			Region), France Slovakia
Maize.Non GMO. Non			
declarable carrier, serves			
no function in finished			
product.			
Tapioca, Maize. Non GMO.			
Non declarable carrier,			
serves no function in			
finished product.			
Gum Arabic	Stabilisers	0.66411935961624	Chad, Niger,
Derived from: Acacia			
Senegal			
Sunflower Oil	Base	0.53936519	China (Not Xinjiang
Derived from: Sunflower.			Region), India, United
Non declarable carrier.			Kingdom,
Vegetable Fat (Palm	Base	0.5392684	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
Derived from: Palm kernel			Papua New Guinea,
(56%) Palm Oil (44%)			
RSPO-SG			
Glycerol	Humectant	0.44821485180332	Belgium, Czech Republic
Derived from: Rapeseed.			France Germany Hungary
In accordance with			Poland Romania The
Guideline EU 1829/2003			Netherlands United
and EU 1830/2003 this			Kingdom
product is free from			
obligatory declaration.			
Derived from vegetable fat			
Rapeseed. Non GMO.			
Declarable. E422 complies			
with EU regulations			
2023/1329 and 2023/1428.			
Invert Sugar Syrup	Base	0.43141472	Netherlands,
Derived from: Beet (Brix:			
67.5 - 69.5%)			
E163 Anthocyanin	Colours	0.2277191	China (Not Xinjiang
Derived from: Radish			Region),

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Extract (Raphanus Sativus)			
Extraction method NOT			
from Lake			
Dextrose Derived from: Wheat, Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80	Base	0.20753729988007	Belgium, Bulgaria, China (Not Xinjiang Region), France,
-90).			
Fructose Derived from: Maize,Corn Syrup. Non GMO	Base	0.20753729988007	France, Hungary, Romania, Turkey,
Gum Arabic Derived from: Vegetable - Stems of Acacia Senegal	Thickeners	0.16178052	Sudan (not South Sudan)
Xanthan Gum Derived from: Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer	Thickeners	0.16178052	Austria,
Jungbunzlauer	0. 1.11	0.40400400	01: 01:00:00
Trehalose Derived from: Sugar from Beet - Non declarable carrier	Stabilisers	0.16138486	China (Not Xinjiang Region), India, United States,
Mono - and Diglycerides of Fatty Acids Derived from: Palm (RSPO-SG) Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	0.14105964798081	Brazil, Colombia Denmark Ecuador Guatemala Honduras Indonesia Ivory Coast Malaysia Papua New Guinea
Spirulina Concentrate Derived from: Arthrospira Platensis Algae. Natural origin.	Colouring foodstuff	0.1274091	China (Not Xinjiang Region), India,
Safflower Derived from: Safflower Extract (Carthamus Tinctorius). Natural origin.	Colouring foodstuff	0.0919399	China (Not Xinjiang Region),
Trisodium Citrate	Acidity Regulator	0.02123485	China (Not Xinjiang

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Derived from: Corn - Non
GMO In accordance with
(EC) No 1829/2003 and
(EC) No 1830/2003, Non
declarable carryover
additive

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Ingredients Declaration

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

Allergen Statement:

This product is free from allergens

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Nutritional Information		
Energy KJ	1687	
Energy Kcal	396.25	
Fat	6.6	
Fat (Saturated)	0.55	
of which mono-unsaturates	0	
of which polysaturates	0	
Carbohydrates	81.3	
Sugars	73.75	
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

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					

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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