



Finished Product Specification	
Product Code	For full range of shapes & codes see list below
Product Name	WHITE SPRINKLE SPEC (GG) - APPLIES TO ALL SHAPES AND MIXES LISTED ON SPEC BELOW
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles - Single
Specification Date	20/01/2026
Specification Version Number	2











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




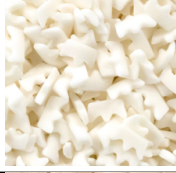

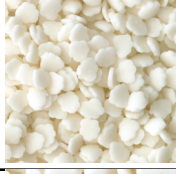


Case size - 5 kg

Pantone: White-No Pantone

Products that use this recipe:

		BA108225 White Mini Heart Sprinkles Product Dimensions: H: mm L: 4 mm B:4 mm D: mm
		BA108224 White Confetti Sprinkles Product Dimensions: H: mm L: mm B: mm D: 4.5 mm
		BA108226 White Heart Sprinkles Product Dimensions: H: mm L: 6 mm B:6 mm D: mm
		BA108223 White Flower Sprinkles Product Dimensions: H: mm L: mm B: mm D: 6 mm
		BA108222 White Star Sprinkles Product Dimensions: H: mm L: mm B: mm D: 7 mm
		BA108221 White Mini Star Sprinkles Product Dimensions: H: mm L: mm B: mm D: 5 mm
		BA108220 White Butterfly Sprinkles Product Dimensions: H: mm L: 5 mm B:5 mm D: mm
		BA108219 White Rabbit Sprinkles Product Dimensions: H: mm L: 11 mm B:6 mm D: mm
		BA108218 White Duck Sprinkles Product Dimensions: H: mm L: 6 mm B:6 mm D: mm
		BA108217 White Ghost Sprinkles Product Dimensions: H: mm L: 12 mm B:9 mm D: mm

		BA108216 White Tree Sprinkles Product Dimensions: H: mm L: 10 mm B:8 mm D: mm
		BA108215 White Candy Cane Sprinkles Product Dimensions: H: mm L: 10 mm B:5 mm D: mm
		BA108214 White Holly Sprinkles Product Dimensions: H: mm L: 11 mm B:6 mm D: mm
		BA108213 White Vermicelli Product Dimensions: H: mm L: 3-10 mm B: mm D: 1.1-1.7 mm
		BA108212 White Dot Sprinkles Product Dimensions: H: mm L: mm B: mm D: 3 mm
		BA108206 White Snowflake Sprinkles Product Dimensions: H: mm L: mm B: mm D: 7 mm
		BA108211 White Reindeer Sprinkles Product Dimensions: H: mm L: 8 mm B:8 mm D: mm
		BA108210 White Maple Leaf Sprinkles Product Dimensions: H: mm L: 8 mm B:6 mm D: mm
		BA108209 White Disc Sprinkles Product Dimensions: H: mm L: mm B: mm D: 6 mm
		BA108208 White Egg Sprinkles Product Dimensions: H: mm L: 8 mm B:6 mm D: mm
		BA108207

		White Bone Sprinkles Product Dimensions: H: mm L: 7 mm B:4 mm D: mm
		BA108205 White Mega Strands Product Dimensions: H: mm L: 7-15 mm B: mm D: 2-2.7 mm
		BA108328 White Moon Sprinkles Product Dimensions: H: mm L: 10 mm B:7 mm D: mm
		BA108227 White Crown Sprinkles Product Dimensions: H: mm L: 7 mm B:4 mm D: mm
		BA108204 White Shirt Sprinkles Product Dimensions: H: mm L: 10 mm B:9 mm D: mm
		BA108203 White Cloud Sprinkles Product Dimensions: H: mm L: 6 mm B:5 mm D: mm
		BA108076 White Lamb Head Sprinkles Product Dimensions: H: mm L: 8 mm B:7 mm D: mm
		BA109308 White Bow Sprinkles Product Dimensions: H: mm L: 9 mm B:6 mm D: mm

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Beet & plant-derived anti caking agent (carryover)	Base	74.142931509134	UK,
Sunflower Oil Derived from: Helianthus annuus L	Base	6.8089672944	France, Hungary, Romania, Slovakia, Spain, UK,
Rice Flour Derived from: Rice. Tested annually for: Pesticides (multiscreen), mycotoxins (aflatoxins, ochratoxin A), and heavy metals (cadmium, lead, arsenic). Produced in compliance with EU GMO Regulations (EC) No. 1829/2003 & 1830/2003. Certified Non GMO	Base	6.15	Portugal, Spain,
Glucose Syrup Derived from: Wheat . Exempt from allergen declaration under (EU) 1169/2011 Annex II. Non GMO. Brix: 82.9 - 83.9%.	Base	6.1198821684	UK,
Water	Base	3.4296485208	United Kingdom,
Xanthan Gum Derived from: Microbial fermentation using Xanthomonas campestris	Stabilisers	1.129553	China (Not Xinjiang Region),
E341 (iii) Tricalcium phosphate Derived from: Plant origin calcium salts. Additive status: Carryover additive not required to be declared on the final product in accordance with EU additive legislation.	Anti-caking agent	1.129080175266	Germany,
Glycerol Derived from: Rapeseed.	Humectant	0.475398198	Belgium, Germany, Netherlands, UK,

Non-GMO. Declarable. Complies with EU Regulation 2023/1329			
Dextrose Derived from: Enzymatic hydrolysis of wheat starch. Exempt from allergen declaration under (EU) 1169/2011, Annex II Non GMO. Dextrose min. 99.5% ds; Maltose (DP2+) max. 0.5% ds; Solids ~92% as supplied; Brix: not applicable.	Base	0.28987695	Belgium, France, Germany, Netherlands,
Fructose Derived from: Maize. GMO status: Complies with EU GMO Regulations (EC) 1829/2003 & 1830/2003. Verified Non GMO	Base	0.28987695	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Turkey,
Guar gum Derived from: Extracted from the endosperm of the guar seed (Cyamopsis tetragonoloba). GMO status: Complies with EU GMO Regulations (EC) 1829/2003 & 1830/2003.	Stabilisers	0.034785234	India,

Ingredients Declaration
Sugar, Sunflower Oil, Rice Flour, Glucose Syrup, Stabilisers: Xanthan Gum, Guar gum; Humectant: Glycerol; Dextrose, Fructose.

Allergen Statement:
This product is free from allergens

Nutritional Information	
Energy KJ	1698
Energy Kcal	401.15
Fat	6.35
Fat (Saturated)	0.25
<i>of which mono-unsaturates</i>	0
<i>of which polysaturates</i>	0
Carbohydrates	83.35
Sugars	75.4
<i>of which polyols</i>	0
<i>of which starch</i>	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 Sweeteners	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

Finished Product Microbiological Standards:

Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Enterobacteriaceae	<100	100	cfu/g	External Lab	Annual
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 species	Not detected	Not detected	cfu/g	External Lab	Annual

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.