

Finished Product Specification	
Product Code	BA109557
Product Name	Spellbound Sprinkles BOPuSgr
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	26/01/2026
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: Black-6u, Orange-143u, Purple-2080u, Spring Green-2300u

Full recipe			
Ingredient Name	Function	%	Country Of Origin
<b>Sugar</b> Derived from: Beet. Sugar not filtered with bone char Beet & plant-derived anti caking agent (carryover)	Base	59.22757698588	UK, United Kingdom
<b>Rice Flour</b> 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	4.9104290625	Portugal, Spain,
<b>Glucose Syrup</b> Derived from: Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO	Base	4.2571811107719	France,
<b>Palm Oil</b> Derived from: Palm (RSPO - SG)	Base	4.0960164375	Indonesia, Malaysia, P apua New Guinea, Solomon Islands,
<b>Water</b> Derived from: Potable Mains	Base	2.6122430662859	United Kingdom,
<b>Vegetable Oil</b> Derived from: Palm RSPO-SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%. Rapeseed oil refined to SCOPA standards.	Base	1.3419375240477	Austria, Belgium, Bulg aria, Croatia, Cyprus, Czech Republic, Indonesia, It aly, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
<b>Xanthan Gum</b> Derived from: Microbial fermentation using Xanthomonas campestris	Stabilisers	0.8986085184375	China (Not Xinjiang Region),
<b>E341 (iii) Tricalcium phosphate</b> 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	0.88080252417422	Germany,
<b>Gum Arabic</b> Derived from: Acacia Senegal	Stabilisers	0.7403793236125	Chad, Niger,
<b>Maltodextrin</b> Derived from: Potato, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO Tapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Wheat. Not considered a major allergen. Non declarable carrier	Carriers	0.70921875	, Austria Belgium Bulgaria China (Not Xinjiang Region) 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
<b>E422 Glycerol</b> Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.37944440335141	Belgium, Czech Republic, France, Ger many, Hungary, Polan

			d, Romania, The Netherlands, United Kingdom,
<b>Dextrose</b> Derived from: Wheat, Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80 -90).	Base	0.23136853862891	Belgium, Bulgaria, China (Not Xinjiang Region), France,
<b>Fructose</b> Derived from: Maize,Corn Syrup. Non GMO	Base	0.23136853862891	France, Hungary, Romania, Turkey,
<b>E163 Anthocyanin</b> Derived from: Red Cabbage. 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 soluble anthocyanin extract obtained directly from edible plant source.	Colours	0.1984375	China (Not Xinjiang Region),
<b>Beetroot</b> Derived from: Beta Vulgaris (Red Beetroot), containing betanin as the principal pigment. 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.	Colours	0.1483875	France, Germany, Poland,
<b>Potassium sorbate</b> Derived from: Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of more than 10mg/kg. Non declarable carrier.	Preservatives	0.09921875	China (Not Xinjiang Region),
<b>Plain Caramel</b> Derived from: Maize (Non GMO), sugar cane, wheat. Wheat not considered a major allergen. 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.	Base	0.0608	France,
<b>Safflower</b> Derived from: Carthamus Tinctorius (Safflower 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.	Colouring foodstuff	0.05	China (Not Xinjiang Region),
<b>Riboflavin</b> Derived from: Produced via Microbial Fermentation using Bacillus Subtilis. Strain KCCM-10445. 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.	Colours	0.05	China (Not Xinjiang Region),
<b>Sunflower Oil</b> Derived from: Sunflower. Non declarable carrier.	Base	0.04445	China (Not Xinjiang Region), India, United Kingdom,
<b>E471 Mono- and diglycerides of fatty acids</b> Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	0.037018966180625	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
<b>Propan-1,2-diol; propylene glycol</b> Derived from: Synthetic.Non declarable.No function in final product	Carriers	0.01485	, France, Germany, Netherlands, Spain,
<b>Trehalose</b> Derived from: Sugar from Beet - Non declarable carrier	Stabilisers	0.0133	China (Not Xinjiang Region), India, United States,
<b>Spirulina Concentrate</b> Derived from: Derived From: Arthrospira Platensis (a photosynthetic cyanobacterium commonly referred to as spirulina or microalgae). Classified by NATCOL as an	Colouring foodstuff	0.0105	China (Not Xinjiang Region), India,

'Additive Colour-Natural Origin. Complies with EU regulation 1333/2008 and its implementing specifications under Commission Regulation (EU) No 231/2012, as amended. Not formulated as an aluminium lake.			
<b>Citric Acid</b> Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	0.0021125	Austria, France, Germany, Switzerland,
<b>Trisodium Citrate</b> Derived from: Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive	Acidity Regulator	0.00175	China (Not Xinjiang Region),
<b>E300 Ascorbic acid</b> Derived from: Maize. Non GMO. Non declarable serves no function in finished product.	Antioxidants	0.00165	China (Not Xinjiang Region),
<b>Sunflower Oil</b> Derived from: Sunflower. Non declarable carryover, serves no function in finished product	Carriers	0.00095	France,

<b>Ingredients Declaration</b>
Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil, Colours: E163 Anthocyanin, Beetroot, Riboflavin; Humectant: E422 Glycerol; Dextrose, Fructose, Plain Caramel, Colouring foodstuff: Safflower , Spirulina Concentrate; Emulsifier: E471 Mono- and diglycerides of fatty acids.

<b>Allergen Statement:</b>
This product is free from allergens

Nutritional Information	
Energy KJ	1352
Energy Kcal	317.15
Fat	5.2
Fat (Saturated)	0.4
<i>of which mono-unsaturates</i>	0
<i>of which polysaturates</i>	0
Carbohydrates	66.1
Sugars	60.25
<i>of which polyols</i>	0
<i>of which starch</i>	0
Protein	0.15
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	No
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.



