



Finished Product Specification	
Product Code	For full range of shapes & codes see list below
Product Name	ORANGE SPRINKLE SPEC (GG) - APPLIES TO ALL SHAPES (see spec for full range)
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles - Single
Specification Date	25/03/2026
Specification Version Number	1

For use as cake decorations, not for resale.

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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TECHNICAL	sales1@bakeart.co.uk

Case size - 5 kg

Pantone: 143u

Products that use this recipe:

	<b>BA109111</b> Orange Egg Sprinkles Product Dimensions: H: mm L: 8 mm B:6 mm D: mm
	<b>BA109110</b> Orange Flower Sprinkles Product Dimensions: H: mm L: mm B: mm D: 6 mm
	<b>BA109109</b> Orange Mini Star Sprinkles Product Dimensions: H: mm L: mm B: mm D: 5 mm
	<b>BA108946</b> Orange Confetti Sprinkles Product Dimensions: H: mm L: mm B: mm D: 4.5 mm
	<b>BA109107</b> Orange Butterfly Sprinkles Product Dimensions: H: mm L: 5 mm B:5 mm D: mm
	<b>BA109106</b> Orange Rabbit Sprinkles Product Dimensions: H: mm L: 11 mm B:6 mm D: mm
	<b>BA109105</b> Orange Dot Sprinkles Product Dimensions: H: mm L: mm B: mm D: 3 mm
	<b>BA109104</b> Orange Disc Sprinkles Product Dimensions: H: mm L: mm B: mm D: 6 mm
	<b>BA109103</b> Orange Vermicelli Product Dimensions: H: mm L: 3-10 mm B: mm D: 1.1-1.7 mm
	<b>BA108932</b> Orange Carrot Sprinkles Product Dimensions: H: mm L: 9 mm B:3 mm D: mm

	<p><b>BA109101</b> Orange Star Sprinkles Product Dimensions: H: mm L: mm B: mm D: 7 mm</p>
	<p><b>BA109100</b> Orange Heart Sprinkles Product Dimensions: H: mm L: 6 mm B:6 mm D: mm</p>
	<p><b>BA109099</b> Orange Pumpkin Sprinkles Product Dimensions: H: mm L: 10 mm B:10 mm D: mm</p>
	<p><b>BA109098</b> Orange Mega Strands Product Dimensions: H: mm L: 7-15 mm B: mm D: 2-2.7 mm</p>
	<p><b>BA109097</b> Orange Maple Leaf Sprinkles Product Dimensions: H: mm L: 8 mm B:6 mm D: mm</p>
	<p><b>BA109096</b> Orange Mini Heart Sprinkles Product Dimensions: H: mm L: 4 mm B:4 mm D: mm</p>
	<p><b>BA109315</b> Orange Shirt Sprinkles Product Dimensions: H: mm L: 10 mm B:9 mm D: mm</p>

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Beet & plant-derived anti caking agent (carryover)	Base	73.764802558437	UK,
Sunflower Oil Derived from: Sunflower (Helianthus annuus L.). Non GMO. Declarable. Complies with applicable EU food law.	Base	6.7742415611986	France, Hungary, Romania, Slovakia, Spain, UK,
Rice Flour Derived from: Rice. Non-GMO. Declarable. Tested annually for pesticides (multiscreen), mycotoxins (aflatoxins, ochratoxin A), and heavy metals (cadmium, lead, arsenic). Complies with applicable EU food law.	Base	6.118635	Portugal, Spain,
Glucose Syrup Derived from: Wheat. Non GMO. Declarable. Exempt from allergen declaration under EU rules. Brix 82.9–83.9%. Complies with applicable EU food law.	Base	6.0886707693412	UK,
Water	Base	3.4121573133439	United Kingdom,
Xanthan Gum Derived from: Microbial fermentation using Xanthomonas campestris	Stabilisers	1.1237922797	China (Not Xinjiang Region),
E341 (iii) Tricalcium phosphate Derived from: Plant origin calcium salts. Carryover additive; declaration not required in the final product under EU additive legislation. Function: anti caking agent. Subcomponent of sugar	Anti-caking agent	1.1233218663721	Germany,

and not removable. Prevents clumping.			
Glycerol Derived from: Rapeseed. Non-GMO. Declarable. Complies with applicable EU food law.	Humectant	0.4729736671902	Belgium, Germany, Netherlands, UK,
Dextrose Derived from: Enzymatic hydrolysis of wheat starch. Non-GMO. Declarable. Dextrose min. 99.5% ds; maltose (DP2+) max. 0.5% ds; solids ~92% as supplied; Brix not applicable. Complies with applicable EU food law.	Base	0.288398577555	Belgium, France, Germany, Netherlands,
Fructose Derived from: Maize. Non-GMO. Declarable. Complies with applicable EU food law.	Base	0.288398577555	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,
Riboflavin Derived from: Produced via Microbial Fermentation using Bacillus Subtilis. Strain KCCM-10445. This colour ingredient is a permitted food additive (colour) and is declared as E101(i). It complies with EU/UK food additive legislation and the applicable purity criteria. Any stabilisers or carriers present are permitted carry	Colours	0.2	China (Not Xinjiang Region),

over and do not require declaration. Produced by extraction, not a lake colour.			
Maltodextrin Derived from: Maize, Potato - Non declarable carrier, serves no function in finished product. Non GMO	Carriers	0.186	, 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,
Beetroot Derived from: Beta Vulgaris (Red Beetroot), containing betanin as the principal pigment. This colour ingredient is a colouring foodstuff produced via non selective extraction in accordance with the EU Commission Guidance Notes on Colouring Foods and the NATCOL Code of Practice. It is not a food additive and therefore does not carry an E number.	Colours	0.1209	France,
Guar gum Derived from: The endosperm of the guar seed (Cyamopsis tetragonoloba). Non GMO. Declarable. Complies with applicable EU food law.	Stabilisers	0.0346078293066	India,
Citric Acid Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	0.0031	Austria, France, Germany, Switzerland,

**Ingredients Declaration**

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

**Allergen Statement:**

This product is free from allergens

Nutritional Information	
Energy KJ	1690
Energy Kcal	399.15
Fat	6.35
Fat (Saturated)	0.25
<i>of which mono-unsaturates</i>	0
<i>of which polysaturates</i>	0
Carbohydrates	82.65
Sugars	74.75
<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: <small>in months</small>	12
Minimum Shelf Life on Delivery: <small>in months</small>	9
Shelf Life Once Opened: <small>in months</small>	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.