

Finished Product Specification	
Product Code	BA110024
Product Name	Belfy Sprinkles OPuSgrWW (SG)
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	06/08/2026
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
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TECHNICAL	sales1@bakeart.co.uk



Case size - 5 kg

Pantone: Orange-143u, Purple-2080u, Spring Green-2300u, White-No Pantone

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Beet Beet. Sugar not filtered with bone char Beet & plant-derived anti caking agent (carryover)	Base	78.067709758178	Austria, France, Germany, Hungary, UK United Kingdom
Glucose Syrup Derived from: 100s & 1000s glucose syrup derived from Corn (Brix: 42%) Wheat. Wheat not declarable Non declarable <20ppm. (Brix: 80 - 85%). Non GMO	Base	4.94127666231	Czech Republic, France, Hungary
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	4.873629	Portugal, Spain,
Palm Oil Derived from: Palm (RSPO - SG)	Base	4.0653198	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from: Potable Mains	Base	2.592666221395	United Kingdom,
Vegetable Oil Derived from: Palm RSPO-SG, Rapeseed. (Non GMO). Palm Oil 51.03%, Rapeseed 48.97%. Rapeseed oil refined to SCOPA standards.	Base	1.3318806870325	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
Xanthan Gum Derived from: Microbial	Stabilisers	0.891874107	China (Not Xinjiang Region),

fermentation using Xanthomonas campestris			
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 and not removable. Prevents clumping.	Anti-caking agent	0.8742015555975	Germany,
Gum Arabic Derived from: Acacia Senegal	Stabilisers	0.73483072388	Chad, Niger,
Maltodextrin Derived from: Potato, maize. Non GMO. Used solely as a non declarable carrier and provides no functional role in the 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.	Carriers	0.4472	, 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
E422 Glycerol Derived from: Rapeseed. Non GMO. Declarable. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.3766007459885	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
Dextrose Derived from: Wheat, Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%. Specific gravity (at 20°C 80	Base	0.2296346012125	Belgium, Bulgaria, China (Not Xinjiang Region), France,

-90).			
Fructose Derived from: Maize, Corn Syrup. Non GMO	Base	0.2296346012125	France, Hungary, Romania, Turkey,
Beetroot Derived from: Beta Vulgaris (Red Beetroot), containing betanin as the principal pigment. This colour ingredient is a permitted food additive (colour) and is declared as E162. It complies with EU/UK food additive legislation and the applicable purity criteria. Any stabilisers or carriers present are permitted carry over and do not require declaration. Produced by extraction, not a lake colour. 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	0.09648	France, Germany, Poland,
E163 Anthocyanin Derived from: Red Cabbage. This colour ingredient is a permitted food additive (colour) and is declared as E163. It complies with EU/UK food additive legislation and the	Colours	0.04	China (Not Xinjiang Region),

applicable purity criteria. Any stabilisers or carriers present are permitted carry over and do not require declaration. Produced by extraction, not a lake colour.			
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 over and do not require declaration. Produced by extraction, not a lake colour.	Colours	0.04	China (Not Xinjiang Region),
Safflower Derived from: Carthamus Tinctorius (Safflower Extract). 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.	Colouring foodstuff	0.04	China (Not Xinjiang Region),
E471 Mono- and diglycerides of fatty acids Derived from: Palm Oil. RSPO-SG. E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	0.036741536194	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,

Sunflower Oil Derived from: Sunflower. Non GMO. Non declarable carrier. Complies with applicable EU food law.	Base	0.03556	China (Not Xinjiang Region), India,
Potassium sorbate Derived from: Sorbic acid & potassium hydroxide. Sulphur dioxide & sulphites are not present above 10mg/kg. Used solely as a non declarable carrier. Produced in compliance with EU law.	Preservatives	0.02	China (Not Xinjiang Region),
Propan-1,2-diol; propylene glycol Derived from: Synthetic. Non declarable. No function in final product	Carriers	0.01188	, France, Germany, Netherlands, Spain,
Trehalose Derived from: Sugar from Beet. Non declarable carrier	Stabilisers	0.01064	China (Not Xinjiang Region), India,
Spirulina Concentrate Derived from: Arthrospira platensis (a photosynthetic cyanobacterium commonly referred to as spirulina or microalgae). Declarable. Classified by NATCOL as an additive colour of natural origin. Not formulated as an aluminium lake. Complies with applicable EU food law.	Colouring foodstuff	0.0084	China (Not Xinjiang Region), India,
Trisodium Citrate Derived from: Corn. Non GMO. Declarable. Non declarable carryover additive. Complies with applicable EU food law.	Acidity Regulator	0.0014	China (Not Xinjiang Region),
E300 Ascorbic acid Derived from: Maize. Non GMO. Non declarable	Antioxidants	0.00132	China (Not Xinjiang Region),

serves no function in finished product.			
Citric Acid Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	0.00112	Austria, France, Germany, Switzerland,

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

Allergen Statement:
This product is free from allergens

Nutritional Information	
Energy KJ	1680
Energy Kcal	394.5
Fat	5.2
Fat (Saturated)	0.4
<i>of which mono-unsaturates</i>	0
<i>of which polysaturates</i>	0
Carbohydrates	85.3
Sugars	79.25
<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 Sweeteners	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
Entero-bacteriaceae	<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.