



Finished Product Specification	
Product Code	BA 12992
Product Name	Green Holly Sprinkles
Legal Description	
Medium	Sugar Sprinkles
Specification Date	01/10/2019

SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
	Ashington
	Northumberland
	NE63 0YH
CONTACT	Tony Wadley
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OUT OF HOURS	07966 793806 (Tony Wadley, Director)
	01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk



Product Dimensions: H:mm L:11mm B:6mm D:mm Case size - 5000 kg

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	70.16171	Belgium, The
			Netherlands, United
Derived from:Beet			Kingdom,
Rice Flour	Base	5.86	Australia, Brazil,
5 5.			Cambodia, Egypt,
Derived from:Rice			Guyana, India,
			Kazakhstan, Myanmar,
			Paraguay, Portugal, Puerto Rico, Russian
			Federation, Spain,
			Thailand, Turkey,
Glucose syrup	Base	4.99398	France,
Derived from:Wheat (not declarable)			
Vegetable Oil	Base	4.84	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm Oil			Solomon Islands,
Water	Base	3.79	United Kingdom,
Vegetable fat (palm	Base	1.92076	Brazil, Colombia,
kernel, palm oil)			Indonesia, Malaysia,
,			Papua New Guinea,
Derived from:palm kernel, palm			·
Maltodextrin	Carriers	1.76699	Austria, Czech Republic,
			France, Germany,
Derived from:maize &/or potatoCorn			Hungary, Italy, Poland,
potatocom			Slovakia, Spain, The
			Netherlands, United States,
Invert sugar syrup	Base	1.53661	Austria, Belgium,
invert sugar syrup	Dasc	1.55001	Bulgaria, Croatia, Cyprus,
Derived from:Beet			Czech Republic, Denmark,
			Estonia, Finland, France,
			Germany, Greece,
			Hungary, Ireland, Italy,
			Latvia, Lithuania,
			Luxembourg, Malta,
			Poland, Portugal,
			Romania, Slovakia,
			Slovenia, Spain, Sweden,
			The Netherlands, United
Sunflower Oil	Carriers	1.13017	Kingdom, China, India, United
Outiliowel Oil	Jameis	1.13017	Kingdom,
Derived from:Sunflower			
E341 (iii) Tricalcium	Anti-caking agent	0.6414	Germany,
phosphate			
Derived from:Calcium			
E415 Xanthan gum	Stabilisers	0.58	China,
Derived from:Xanthomonas			

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Campestris		1	1
E414 Gum arabic	Thickeners	0.57623	Austria, Belgium, Sudan,
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan gum	Thickeners	0.57623	Austria,
Derived from:Fermentation with Xanthomonas campestris			
E471 Mono- and	Emulsifier	0.38415	Denmark,
diglycerides of fatty acids			
Derived from:Palm		0.00445	
E422 Glycerol	Humectant	0.38415	Germany,
Derived from:Rapeseed			
Trehalose	Stabilisers	0.33816	China, India, United
			States,
Derived from:Sugar			
Spirulina concentrate	Colouring foodstuff	0.26697	China, India, United
Derived from:Arthrospira			States,
Platensis Algae			
Safflower	Colours	0.194	China,
Derived from:Carthamus Tinctorius			
E331iii Trisodium citrate	Acidity Regulator	<0.1%	China,
Derived from:sodium salts			
frm citric acid E162 Beetroot red	Colours	<0.1%	France,
L 102 Deelloot led	Colours	20.176	Trance,
Derived from:Beta vulgaris L.			
E330 Citric acid	Acidity Regulator	<0.1%	Austria, Belarus,
			Belgium, Belize, Czech
Derived from:maize or			Republic, Egypt, El
molasse (beet or cane)			Salvador, Ethiopia,
			France, Germany, Hungary, India, Indonesia,
			Mexico, Poland, Romania,
			Russian Federation,
			Slovakia, The
			Netherlands,

Ingredients Decleration

Ingredients:Sugar,Rice Flour,Glucose syrup,Vegetable Oil,Water,Vegetable fat (palm kernel, palm oil),Invert sugar syrup,Thickeners:Gum arabic, Xanthan gum;Stabilisers:Xanthan gum, Trehalose;Humectant:Glycerol;Emulsifier:Mono- and diglycerides of fatty acids;Colouring foodstuff:Spirulina concentrate;Colours:Safflower, Beetroot;Acidity Regulator:Trisodium citrate, Citric acid.

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Allergy Information			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	+/-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	SulphurDioxide	-
+ Product contains, +/- Product may contain, - Does not contain			

Allergen Statement

Whilst this product is free from Allergens, this production site handles Soya. And our sugar paste supplier handles nuts (Almonds) which they have assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is nut free.

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

Nutritional Information	
Energy KJ	1619.3
Energy Kcal	381.9
Fat	6.7
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	80.0
Sugars	72.6
of which polyols	0.0
of which starch	0.0
Protein	0.4
Sodium	0.0
Salt	0.0
Fibre	0.0
Moisture	0.0
Ash	0.0

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

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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.

Packaging							
	Material	Size	Guage	No Per	Weight	Qty per	Total weight
Component				Pack		pack	per pack
Blue plastic	Polythene	419 x			31.4g	2	62.8
bags		686mm					
Sprinkle	Cardboard	325 x 225 x				1	0
Вох		135mm					

Pallet Configuration			
No Of SRD/Cases per	No Of Cases per layer	Number of layers per	Total SRD/Cases per
Shipper		pallet	pallet
	14	8	0
Pallet Type	Pallet Weight(Max 1.1 tonne)	Pallet Height(Max 1.5 metres)	
4 Way			

N/A 14 8 0
Pallet Type Pallet Weight(Max 1.1 Pallet Height(Max 1.5

tonne) metres) 4 Way 560 1.5

Tariff Code	
17049099	

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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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