



Finished Product Specification	
Product Code	BA13099
Product Name	Orange 5 Star Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	19/08/2020
Specification Version Number	3

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate (MB)	BMT-RSPO-000776

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



Product Dimensions: H:mm L:7mm B:7mm D:mm Case size - 5 kg

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Full recipe				
	Function	%	Country Of Origin	
Ingredient Name				
Sugar	Base	72.85214	United Kingdom,	
Derived from:BeetSugar Beet				
Rice Flour Derived from:Rice	Base	6.05	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,	
Glucose Syrup	Base	5.18651	France,	
Derived from:Wheat (not declarable)				
Vegetable Oil	Base	5.04	Indonesia, Malaysia,	
Derived from:Palm Oil			Papua New Guinea,	
Water	Base	3.50175	Solomon Islands, United Kingdom,	
Derived from:local source -	Dase	3.30173	Officed Kingdom,	
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:palm kernel, palm	Base	1.99481	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,	
·				
Invert Sugar Syrup	Base	1.59585	The Netherlands,	
Derived from:Beet	A (1 11 1			
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.6657	Germany,	
Derived from:Calcium				
E415 Xanthan Gum	Stabilisers	0.6	China,	
Derived from:Xanthomonas Campestris				
E414 Gum arabic	Thickeners	0.59844	Sudan,	
Derived from:Vegetable - Stems of Acacia Senegal				
E415 Xanthan Gum	Thickeners	0.59844	Austria,	
Derived from:Fermentation with Xanthomonas campestris				
E422 Glycerol	Humectant	0.39896	Germany,	
Derived from:Rapeseed				
E471 Mono - and	Emulsifier	0.39896	Denmark,	
Diglycerides of Fatty Acids		0.0000	20.many	
Derived from:Palm				

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Maltodextrin	Carriers	0.23506	The Netherlands,
Derived from:Vegetable (potato)maize &/or potato			
E162 Beetroot red	Colours	0.13074	France,
Derived from:Beta vulgaris L.		0.40/	11.77.100.4
E1450 Starch sodium octenyl succinate	Carriers	<0.1%	United States,
Derived from:Vegetable (maize)			
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal - Vegetable			
Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower seeds			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Derived from:Vegetable (maize)			
E202 Potassium sorbate	Preservatives	<0.1%	Germany,
Derived from:Synthetic			
E330 Citric Acid Derived from:maize or molasse (beet or cane)	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,

Ingredients Declaration

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; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Colours: Beetroot, Carotenes; Acidity Regulator: Citric Acid.

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

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Allergen Statement

No Statement

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	1681.7
Energy Kcal	396.6
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.0
Sugars	75.4
of which polyols	0.0
of which starch	0.0
Protein	0.5
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 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	62.8g
bags		686mm					
Sprinkle	Double	325mm x			266.8g	1	266.8g
Box	Walled	225mm x					
	Cardboard	125mm					

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Palm Oil Percentage	
Total Palm Oil (%)	6.31
Total Palm Kernel (%)	1.11
Total Palm Oil & Palm Kernel in product (%)	7.42

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	Yes	Lacto-Ovo Vegetarian	Yes		
Sufferers					
Lactose Intolerance	Yes	Vegetarians	Yes		
Coeliacs	Yes	Vegans	Yes		
Kosher	Yes without Certification	Halal	Yes without Certification		

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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