



Finished Product Specification	
Product Code	BA 13101
Product Name	Orange Butterfly Sprinkles
Legal Description	
Medium	Sugar Sprinkles
Specification Date	26/09/2019

SUPPLIER	BakeArt Limited	
	Unit 18/19 Merchant Court	
	North Seaton Industrial Estate	
	Ashington	
	Northumberland	
	NE63 0YH	
CONTACT	Tony Wadley	
TELEPHONE	07966 793806	
EMAIL	tony@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	technical@bakeart.co.uk	



Product Dimensions: H:1.9mm L:5mm B:5mm D:mm Case size - 5000 kg

Document Number QP18023 Issue

Date

Written By

Authorised By

26/09/2019

L.Lisle

Page 1/5



Full recipe

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	43.720	United Kingdom,
		27032	
Derived from:Sugar Beet			
Beet	Authorities and	0.0057	0
E341 (iii) Tricalcium	Anti-caking agent	0.6657	Germany,
phosphate			
Derived from:Calcium			
Water	Base	0.2119	United Kingdom,
		4636	
Derived from:local source			
Starch sodium octenyl	Carriers	Less	United States,
succinate		than	
		0.05%	
Derived from:Plant	0.000	1	Facility
Maltodextrin	Carriers	Less	France,
Derived from:plant		than	
Carotenes	Colours	0.05%	Avetrelie
Carotenes	Colours	Less than	Australia,
Derived from:Algal		0.05%	
Vegetable Oil	Base	Less	United Kingdom,
vegetable Oil	base	than	Onited Kingdom,
Derived from:Sunflower		0.05%	
Ascorbic acid	Antioxidants	Less	China,
7.0001010 0010	, and ond diffe	than	, Sa,
Derived from:Fruit/ Vegetable		0.05%	
Alpha-tocopherol	Antioxidants	Less	Belgium,
		than	
Derived from:Sunflower Oil		0.05%	
Potassium sorbate	Preservatives	Less	United Kingdom,
		than	
Derived from:Chemical		0.05%	

Ingredients Decleration Ingredients:Colours: Carotenes.

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

Document Issue Number

QP18023

Date

Written By

Authorised By

26/09/2019

L.Lisle

Page 2/5



Allergen Statement

Whilst this product is free from Allergens, an ingredient supplier handles Nuts (Almond), Allergens have been assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is Nut free. Also BakeArt stores a finished product containing Soya, Risk is controlled

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	743.4
Energy Kcal	175.0
Fat	0.0
Fat (Saturated)	0.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	43.7
Sugars	43.7
of which polyols	0.0
of which starch	0.0
Protein	0.0
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.

Document Issue Number QP18023

Date

26/09/2019

Written By

Authorised By

L.Lisle

Page 3/5



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
1	14	8	112
Pallet Type	Pallet Weight(Max 1.1	Pallet Height(Max 1.5	
	tonne)	metres)	
4 Way	560	1.5	
		•	•

Tariff Code	
17049099	

Document Number QP18023 Issue

Date

Written By

Authorised By

26/09/2019

L.Lisle



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.

Document Number QP18023 Issue 1 Date

26/09/2019

Written By

Authorised By

L.Lisle

Page 5/5