



Finished Product Specification	
Product Code	BA13271
Product Name	Sherry Confetti Sprinkles
Legal Description	Sugar Sprinkles with a Metallic
	Finish
Medium	Sugar Sprinkles
Specification Date	09/03/2022
Specification Version Number	4

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

SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
	Ashington
	Northumberland
	NE63 0YH
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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:mm B:mm D:4.5mm Case size - 5 kg

**Ingredients Declaration** 

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	72.17484	Belgium, The
			Netherlands, United
Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant			Kingdom,

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Rice Flour	Base	5.978	Australia, Brazil,
			Cambodia, Egypt, Greece,
Derived from:Rice. Not from			Guyana, India,
GMO in accordance with Reg			Kazakhstan, Myanmar,
(EC) No 1829/2003 and (EC)			Paraguay, Portugal,
No 1830/2003 and their			Puerto Rico, Russian
amendments Heavy metal			Federation, Spain,
testing carried out on this ingredient			Thailand, Turkey,
Glucose Syrup	Base	5.17244	France,
Derived from:Wheat (not			
declarable)			
Palm Oil	Base	4.9784	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			
Water	Base	2.9942	United Kingdom,
1,		1,000,1	1
Vegetable Fat (Palm	Base	1.9894	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
			Papua New Guinea,
Derived from:palm kernel,			
palm (RSPO-SG)	Dana	4.50450	The Noth order de
Invert Sugar Syrup	Base	1.59152	The Netherlands,
Dorived from Poet			
Derived from:Beet E555 Potassium	Carriers	0.75	India,
	Carriers	0.75	iliula,
aluminium silicate			
Derived from:Mica			
E341 (iii) Tricalcium	Anti-caking agent	0.6568	Germany,
phosphate	rana saming agent		
priospriate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
E414 Gum Árabic	Thickeners	0.59682	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.59682	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E415 Xanthan Gum	Stabilisers	0.49	China,
LT10 Adminian Guin	Glabiliagia	0.73	Jimia,
Derived from:Xanthomonas			
Campestris			
Ethanol	Base	0.485	United Kingdom,
			, , , , , , , , , , , , , , , , , , ,
Derived from:Wheat Grain			

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E422 Glycerol	Humectant	0.39788	Germany,
Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration			
E471 Mono - and	Emulsifier	0.39788	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-SG)			
Ethanol	Carriers	0.325	United Kingdom,
Derived from:Grain, Non declarable carrier			
E172 Iron oxides	Colours	0.25	Germany,
Derived from:Ferric Oxide			
E904 Shellac	Glazing agent	0.15	Germany, United States,
Derived from:Lac (Kerria Lacca) - Vegetarian approved. Origin processing country USA. Registered establishment no.14681930996. Heat treatment: no formal kill, manufacturing process reduces microbial levels to an acceptable level			
Vegetable Oil	Base	<0.1%	Germany,
Derived from:MCT - from Coconut. refined, bleached & deodorised, Non declarable Carrier			

# **Ingredients Declaration**

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colours: Iron oxides; Glazing agent: Shellac.

Allergy Information	1		
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	Sulphur Dioxide	-
+ Product contains, +/- Product may contain, - Does not contain			

# **Additional Information**

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## **Allergen Statement**

This product is free from allergens

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	1674.0
Energy Kcal	396.2
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	82.2
Sugars	74.7
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 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.

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Packaging						
	Material	Size	Guage	Weight	Qty per	Total weight
Component					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				

Palm Oil Percentage	
Total Palm Oil (%)	6.24
Total Palm Kernel (%)	1.12
Total Palm Oil & Palm Kernel in product (%)	7.36

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	Yes
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

Suitable For:	Suitable For:		
Nut/Seed Allergy	Yes	Lacto-Ovo Vegetarian	Yes
Sufferers			
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	No
Kosher	Yes without Certification	Halal	Yes without Certification

Tariff Code
17 04 90 99 91

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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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