



Finished Product Specification	
Product Code	BA13271
Product Name	Sherry Confetti Sprinkles MET
Legal Description	Sugar Sprinkles with a Metallic
	Finish
Medium	Sugar Sprinkles
Specification Date	19/10/2020
Specification Version Number	1

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

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Full recipe					
·	Function	%	Country Of Origin		
Ingredient Name					
Sugar	Base	72.17484	Belgium, The Netherlands, United Kingdom,		
Derived from:Beet					
Rice Flour Derived from:Rice	Base	5.978	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,		
Glucose Syrup	Base	5.17244	France,		
Derived from:Wheat (not declarable)					
Vegetable Oil Derived from:Palm OilMCT derived from Coconut origin	Base	5.0034	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,		
Water	Base	2.9942	United Kingdom,		
Vegetable Fat (Palm Kernel, Palm Oil)	Base	1.9894	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,		
Derived from:palm kernel, palm					
Invert Sugar Syrup	Base	1.59152	The Netherlands,		
Derived from:Beet Ethanol	Base	0.81	United Kingdom,		
Derived from:Grain	Dase	0.01	Officea Kingdoffi,		
E555 Potassium aluminium silicate	Carriers	0.75	India,		
E341 (iii) Tricalcium	Anti-caking agent	0.6568	Germany,		
phosphate					
Derived from:Calcium E415 Xanthan Gum	Thickeners	0.59682	Austria,		
Derived from:Fermentation with Xanthomonas campestris	Trickeners	0.59662	Austria,		
E414 Gum Arabic	Thickeners	0.59682	Sudan,		
Derived from:Vegetable - Stems of Acacia Senegal					
E415 Xanthan Gum	Stabilisers	0.49	China,		
Derived from:Xanthomonas Campestris					
E471 Mono - and	Emulsifier	0.39788	Denmark,		
Diglycerides of Fatty Acids					
Derived from:Palm					

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E422 Glycerol	Humectant	0.39788	Germany,
Derived from:Rapeseed			
E172 Iron oxides	Colours	0.25	Germany,
E904 Shellac	Glazing agent	0.15	Germany, United States,
Derived from:Lac			

Ingredients Declaration

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

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			

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	

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Nutritional Information	
Energy KJ	1667.2
Energy Kcal	393.3
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.

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					

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

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

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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	No

Tariff Code	
17049099	

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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