



Finished Product Specification	
Product Code	BA13284
Product Name	Holly & Berry Sprinkles GrR
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	12/11/2025
Specification Version Number	1

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

For use as cake decorations, not for resale.

SUPPLIER	BakeArt Limited	
	Unit 18/19 Merchant Court	
	North Seaton Industrial Estate	
	Ashington	
	Northumberland	
	NE63 0YH	
CONTACT	Michelle Wadley	
TELEPHONE	01792 293 689	
EMAIL	sales1@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	sales1@bakeart.co.uk	



Case size - 5 kg

Pantone: Green-347u, Red-207u

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Full recipe				
Ingredient Name	Function	%	Country Of Origin	
Sugar	Base	72.657690807519	Belgium, Netherlands	
Derived from: Beet. Sugar			United Kingdom	
not filtered with bone char				
Beet / Anti-caking agent				
from plant				
Rice Flour	Base	6.0162425	Portugal, Spain,	
Derived from: Rice. Tested				
annually for pesticides				
(multiscreen), mycotoxins				
(aflatoxins, ochratoxin A),				
Heavy metals (cadmium,				
lead & arsenic). Produced				
in line EU GMO regulations				
(EU 1829/2003 &				
1830/2003). Certified Non-				
GMO by Foodchain ID				
Glucose Syrup	Base	5.215862112075	France,	
Derived from: Wheat.			, ,	
Wheat not declarable Non				
declarable <20ppm. (Brix:				
80 - 85%). Non GMO				
Wheat (not declarable)				
(Brix: 82.2 - 83.2%)				
Palm Oil	Base	5.0143535	Indonesia, Malaysia,	
Derived from: Palm		0.0 1.0000	Papua New Guinea,	
(RSPO - SG)			Solomon Islands,	
Water	Base	2.6108555368375	United Kingdom,	
Derived from: Potable	Base	2.010000000070	Offica Milgaom,	
Mains				
Vegetable Fat (Palm	Base	0.987	Brazil, Colombia,	
Kernel, Palm Oil)	Dase	0.907	Indonesia, Malaysia,	
Derived from: Palm kernel			Papua New Guinea,	
			rapua New Guinea,	
(56%) Palm Oil (44%) RSPO-SG				
Maltodextrin	Carriera	0.079	China (Not Vinilana	
	Carriers	0.978	China (Not Xinjiang	
Derived from: Cassava,			Region), France Slovaki	
Maize.Non GMO. Non				
declarable carrier, serves				
no function in finished				
product.				
Tapioca, Maize. Non GMO.				

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Non declarable carrier,			
serves no function in			
finished product.			
E341 (iii) Tricalcium	Anti-caking agent	0.87385995766875	Germany,
phosphate			,
Derived from: Calcium -			
from plant / Non declarable			
carryover additive.			
Vegetable Oil	Base	0.83521957880625	Austria, Belgium,
Derived from: Palm RSPO-		0.00021007000020	Bulgaria, Croatia, Cyprus,
SG, Rapeseed. (Non			Czech Republic,
GMO). Palm Oil 51.03%,			Indonesia, Italy, Latvia,
Rapeseed 48.97%.			Lithuania, Luxembourg,
Napeseed 40.97 70.			Malaysia, Malta, Papua
			New Guinea, Solomon
			Islands,
Xanthan Gum	Stabilisers	0.0042022775	
Derived from:	Stabilisers	0.8042923775	China (Not Xinjiang
			Region),
Xanthomonas Campestris	Dana	0.7000	Note out on do
Invert Sugar Syrup	Base	0.7896	Netherlands,
Derived from: Beet (Brix:			
67.5 - 69.5%)	Dana	0.57705	Object (Net Windows
Sunflower Oil	Base	0.57785	China (Not Xinjiang
Derived from: Sunflower.			Region), India, United
Non declarable carrier.	0. 1.11	2 422242224	Kingdom,
Gum Arabic	Stabilisers	0.4608108021	Chad, Niger,
Derived from: Acacia			
Senegal			
E422 Glycerol	Humectant	0.43356553607625	Belgium, Czech
Derived from: Rapeseed.			Republic, France,
Non GMO. Declarable.			Germany, Hungary,
E422 complies with EU			Poland, Romania, The
regulations 2023/1329 and			Netherlands, United
2023/1428.			Kingdom,
Rapeseed. In accordance			
with Guideline EU			
1829/2003 and EU			
1830/2003 this product is			
free from obligatory			
declaration. Derived from			
vegetable fat			
E414 Gum Arabic	Thickeners	0.2961	Sudan (not South Sudan)
Derived from: Vegetable -	1		

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Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.2961	Austria,
Derived from:			
Fermentation with			
Xanthomonas campestris.			
Trade name Xanthan Gum			
FED. Manufacturer			
Jungbunzlauer			
E471 Mono- and	Emulsifier	0.220440540105	Brazil, Colombia,
diglycerides of fatty acids			Denmark, Ecuador,
Derived from: Palm Oil.			Guatemala, Honduras,
RSPO-SG. E471 complies			Indonesia, Ivory Coast,
with EU regulations			Malaysia, Papua New
2023/1329 and 2023/1428.			Guinea
Palm (RSPO-SG)			
E163 Anthocyanin	Colours	0.2135	China (Not Xinjiang
Derived from: Radish			Region),
Extract (Raphanus Sativus)			
Extraction method NOT			
from Lake			
Trehalose	Stabilisers	0.1729	China (Not Xinjiang
Derived from: Sugar from			Region), India, United
Beet - Non declarable			States,
carrier			
Dextrose	Base	0.14400337565625	Belgium, Bulgaria, China
Derived from: Wheat,			(Not Xinjiang Region),
Maize. Non GMO. Dextrose			France,
10-20%, Maltose 10 - 20%.			
Specific gravity (at 20°C 80			
-90).			
Fructose	Base	0.14400337565625	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			·
Spirulina Concentrate	Colouring foodstuff	0.1365	China (Not Xinjiang
Derived from: Arthrospira			Region), India,
Platensis Algae. Natural			- ,
origin.			
Safflower	Colouring foodstuff	0.0985	China (Not Xinjiang
Derived from: Safflower			Region),
Extract (Carthamus			
Tinctorius). Natural origin.			
Trisodium Citrate	Acidity Regulator	0.02275	China (Not Xinjiang

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GMO In accordance with
(EC) No 1829/2003 and
(EC) No 1830/2003, Non
declarable carryover
additive

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Ingredients Declaration

Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Fat (Palm Kernel, Palm Oil), Vegetable Oil (Palm Oil, Rapeseed), Invert Sugar Syrup, Thickeners: E414 Gum Arabic, E415 Xanthan Gum; Humectant: E422 Glycerol; Colouring foodstuff: Spirulina Concentrate, Safflower; Emulsifier: E471 Mono- and diglycerides of fatty acids; Colours: E163 Anthocyanin; Dextrose, Fructose.

Allergen Statement:

This product is free from allergens

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Nutritional Information		
Energy KJ	1698	
Energy Kcal	398.9	
Fat	6.2	
Fat (Saturated)	0.5	
of which mono-unsaturates	0	
of which polysaturates	0	
Carbohydrates	81.4	
Sugars	73.85	
of which polyols	0	
of which starch	0	
Protein	0.2	
Sodium	0	
Salt	0	
Fibre	0	
Moisture	0	
Ash	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.

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:			
Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarians	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without certification	Halal	Yes without certification

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Finished Product	Finished Product Microbiological Standards:				
Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Entero-	<100	100	cfu/g	External Lab	Annual
bacteriaceae					
E.Coli	<10	<10	cfu/g	External Lab	Annual
Yeast	<10(3)	1000	cfu/g	External Lab	Annual
Staphylococcus	<20	100	cfu/g	External Lab	Annual
Salmonella	Not detected	Not detected	cfu/g	External Lab	Annual
species					

Tariff Code:	
1704909999	

Additional Information:	
BA103002 - 1kg Bag Code	

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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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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