



Finished Product Specification	
Product Code	BA13469
Product Name	Mini 5 Point Star Sprinkles COWY
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	11/10/2021
Specification Version Number	5

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
CONTACT	Tony Wadley
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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	sales1@bakeart.co.uk

Image not available.

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

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Full recipe			
	Function	%	Country Of Origin
Ingredient Name			, c. c. g
Sugar	Base	73.46826	Belgium, The Netherlands
- Cagai	2400	7 01 10020	United Kingdom,
Derived from:BeetSugar Beet			ormoa rangaam,
Rice Flour	Base	6.0825	Australia, Brazil,
			Cambodia, Egypt, Greece,
Derived from:Rice			Guyana, India, Kazakhstan,
			Myanmar, Paraguay,
			Portugal, Puerto Rico,
			Russian Federation, Spain,
			Thailand, Turkey,
Glucose Syrup	Base	5.25965	France,
Derived from:Wheat (not			
declarable)			
Palm Oil	Base	5.065	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
Water SG)	Base	2.6195	United Kingdom
vvalei	Dase	2.0195	United Kingdom,
Derived from:local source -			
mineral			
Vegetable Fat (Palm	Base	2.02294	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia, Papua
,			New Guinea,
Derived from:palm kernel, palm			
(RSPO-SG)			
Invert Sugar Syrup	Base	1.61835	The Netherlands,
Derived from:Beet	A		
E341 (iii) Tricalcium	Anti-caking agent	0.66889	Germany,
phosphate			
Derived from:Calcium			
FUNCTION anti-caking agent			
Not declarable			
E415 Xanthan Gum	Thickeners	0.60688	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	0.60688	Sudan,
<b></b>			
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan Gum	Stabilisers	0.5025	China,
E 710 Administration	Clabilloofs	0.0020	Janua,
Derived from:Xanthomonas			
Campestris			
E471 Mono - and	Emulsifier	0.40459	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-SG)			

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,		<u>,                                      </u>	·	
E422 Glycerol	Humectant	0.40459	Germany,	
Derived from:Rapeseed. In				
accordance with Guideline EU				
1829/2003 and EU 1830/2003				
this product is free from obligatory declaration				
Maltodextrin	Carriers	0.28734	The Netherlands,	
5				
Derived from:Vegetable (potato)maize &/or potato				
FUNCTION carrier Not				
declarable				
E162 Beetroot red	Colours	0.251	France,	
Dorived from Poto vulgario				
Derived from:Beta vulgaris L. E1450 Starch sodium	Carriers	<0.1%	United States,	
octenyl succinate	Gamers	30.170	Office States,	
Cotony Guesmate				
Derived from:Vegetable				
(maize) - Non GMO in				
accordance with Regulations				
(EC) No 1829/2003 and (EC) No 1830/2003 and their				
amendments				
E160a Carotenes	Colours	<0.1%	Australia,	
Davis and from Algal Vagatable				
Derived from:Algal - Vegetable				
E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,	
propylene glycol			The Netherlands,	
Derived from:Synthetic				
FUNCTION carrier Not declarable				
Sunflower oil	Base	<0.1%	United Kingdom,	
Dorived from Cuefferies as a de				
Derived from:Sunflower seeds				
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,	
Derived from:Synthetic				
E300 Ascorbic acid	Antioxidants	<0.1%	China,	
2000 / 10001010 4014	, indexidante	101170	J	
Derived from:Vegetable				
(maize) - Non GMO in				
accordance with Regulations				
(EC) No 1829/2003 and (EC) No 1830/2003 and their				
amendments				
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium,	
			Belize, Czech Republic,	
Derived from:maize or molasse			Egypt, El Salvador, Ethiopia,	
(beet or cane) FUNCTION			France, Germany, Hungary,	
acidity regulator Not declarable			India, Indonesia, Mexico,	
			Poland, Romania, Russian	
			Federation, Slovakia, The	
			Netherlands,	

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E202 Potassium sorbate	Preservatives	<0.1%	Germany,
Derived from:Synthetic			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn - Certified			
Non GMO FUNCTION acidity			
regulator Not declarable			

## **Ingredients Declaration**

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

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

Additional Information	

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	1699.3
Energy Kcal	400.8
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.8
Sugars	76.1
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	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 (%)	3.16
Total Palm Kernel (%)	0.56
Total Palm Oil & Palm Kernel in product (%)	3.72

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	No
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	Yes			
Kosher	Yes without Certification	Halal	Yes without Certification			

Tariff Code			

## **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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