



Finished Product Specification	
Product Code	BA13469
Product Name	Mini 5 Point Star Sprinkles COWY
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	17/03/2020
Specification Version Number	4

RSPO Certification	Mass Balance
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate (MB)	BMT-RSPO-000776

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

Image not available.

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

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Full recipe	Full recipe				
·	Function	%	Country Of Origin		
Ingredient Name		70.50000	5 1 · T N // 1		
Sugar	Base	73.50928	Belgium, The Netherlands, United Kingdom,		
Derived from:BeetSugar Beet					
Rice Flour Derived from:Rice	Base	6.0975	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain,		
			Thailand, Turkey,		
Glucose syrup	Base	5.24722	France,		
Derived from:Wheat (not declarable)					
Vegetable Oil	Base	5.0775	Indonesia, Malaysia, Papua New Guinea,		
Derived from:Palm Oil			Solomon Islands,		
Water	Base	2.5745	United Kingdom,		
Derived from:local source - mineral					
Vegetable fat (palm kernel, palm oil)	Base	2.01816	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,		
Derived from:palm kernel, palm			vew dunica,		
Invert sugar syrup	Base	1.61453	The Netherlands,		
Derived from:Beet					
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.67058	Germany,		
Derived from:Calcium					
E414 Gum arabic	Thickeners	0.60545	Sudan,		
Derived from:Vegetable - Stems of Acacia Senegal					
E415 Xanthan gum	Thickeners	0.60545	Austria,		
Derived from:Fermentation with Xanthomonas campestris					
E415 Xanthan gum	Stabilisers	0.505	China,		
Derived from:Xanthomonas Campestris					
E471 Mono- and	Emulsifier	0.40363	Denmark,		
diglycerides of fatty acids					
Derived from:Palm					
E422 Glycerol	Humectant	0.40363	Germany,		
Derived from:Rapeseed					

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Maltodextrin	Carriers	0.2862	The Netherlands,
Derived from:Vegetable			
(potato)maize &/or potato E162 Beetroot red	Colours	0.25026	Franco
E 102 Beetroot red	Colours	0.23020	France,
Derived from:Beta vulgaris L.			
E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate	Carriers	VO. 170	ormod otates,
beterry' edecimate			
Derived from:Vegetable			
(maize)			
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal - Vegetable			
54500 D 4 0 11 1		0.40/	
E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Dorived from Cynthetic			
Derived from:Synthetic Sunflower oil	Base	<0.1%	United Kingdom,
Surliower on	Dase	<0.170	Officed Kingdom,
Derived from:Sunflower seeds			
Derived from Sumower seeds			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
			, ,
Derived from:Vegetable			
(maize)			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic	Asidir Day Islan	0.40/	A stris Dalan a Dalai sa
E330 Citric acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium,
Derived from maize or malesse			Belize, Czech Republic,
Derived from:maize or molasse (beet or cane)			Egypt, El Salvador, Ethiopia,
(beet of carre)			France, Germany, Hungary,
			India, Indonesia, Mexico,
			Poland, Romania, Russian
			Federation, Slovakia, The
E202 Potassium sorbate	Preservatives	<0.1%	Netherlands,
LZUZ FUIASSIUIII SUIDALE	FICSCIVALIVES	<0.170	Germany,
Derived from:Synthetic			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
	,		,
Derived from:Corn			
		•	•

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose syrup, Vegetable Oil, Water, 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: Beetroot, Carotenes; Acidity Regulator: Citric acid.

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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

1 - This product is free from Allergens, our ingredient supplier handles Nuts (Almond), Allergens have been assessed as being low cross-contamination risk therefore we cannot guarantee the product is Nut free.

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	1696.8
Energy Kcal	400.1
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.

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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 (%)	1.59
Total Palm Kernel (%)	0.29
Total Palm Oil & Palm Kernel in product (%)	1.88

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	No
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

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

Tariff Code	
17049099	

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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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