
	Finished Product Specification	
	Product Code	BA13822
	Product Name	Gold Mini 5 Star Sprinkles MET
	Legal Description	Sugar Sprinkles with a Metallic Finish
	Medium	Sugar Sprinkles
	Specification Date	19/02/2020
	Specification Version Number	3

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
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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:5mm B:5mm D:mm
Case size - 5 kg

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet	Base	72.91132	Belgium, The Netherlands, United Kingdom,
Rice Flour Derived from:Rice	Base	6.039	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Glucose syrup Derived from:Wheat (not declarable)	Base	5.22522	France,
Vegetable Oil Derived from:Palm OilMCT derived from Coconut origin	Base	5.0417	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water	Base	3.0171	United Kingdom,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	2.0097	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from:Beet	Base	1.60776	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	0.6635	Germany,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.60291	Austria,
E414 Gum arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.60291	Austria, Belgium, Sudan,
E415 Xanthan gum Derived from:Xanthomonas Campestris	Stabilisers	0.495	China,

Ethanol Derived from:Grain	Base	0.405	United Kingdom,
E422 Glycerol Derived from:Rapeseed	Humectant	0.40194	Germany,
E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.40194	Denmark,
E555 Potassium aluminium silicate Derived from:Mica	Anti-caking agent	0.25	Brazil, India,
E171 Titanium dioxide Derived from:Mineral	Colours	0.21	Germany,
E904 Shellac Derived from:Lac	Glazing agent	<0.1%	Germany, United States,
E172 Iron oxides Derived from:Mineral	Colours	<0.1%	Germany,

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; Stabilisers: Xanthan gum; Emulsifier: Mono- and diglycerides of fatty acids; Humectant: Glycerol; Colours: Titanium dioxide, 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

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

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Nutritional Information	
Energy KJ	1683.6
Energy Kcal	397.2
Fat	7.0
Fat (Saturated)	1.0
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	83.2
Sugars	75.5
	<i>of which polyols</i> 0.0
	<i>of which starch</i> 0.0
Protein	0.5
	<i>Sodium</i> 0.0
Salt	0.0
	<i>Fibre</i> 0.0
	<i>Moisture</i> 0.0
	<i>Ash</i> 0.0

Finished Product Quality Assurance Standards				
STANDARD	TARGET	ACCEPTABLE	REJECT	FREQUENCY
Colour	Pantone	+/- 1 shade	+/-2 shades	Every Batch
Size	H: mm L:5 mm B: 5 mm D: mm			
Appearance	Regularity of shape	+/-2%	+/-3%	Every batch 500g
Aroma	Sweet, Sugar	Sweet, Sugar		Every Batch 500g
Texture	Soft, melting	Soft, melting		Every batch 500g
Flavour	Sweet, Sugar	Sweet, Sugar		Every Batch 500g
Foreign	Absent	Absent	Present	Every batch

Finished Product Microbiological Standards					
MICROORGANISM	TYPICAL	MAXIMUM	UNITS	METHOD	FREQUENCY
TVC	<10(4)	50,000	cfu/g	50,000	annual
Enterobacteriaceae	<10(2)	100	cfu/g	External lab	annual
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 species	Not detected	Not detected	/25g	External lab	annual

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							
Component	Material	Size	Guage	No Per Pack	Weight	Qty per pack	Total weight per pack
Blue plastic bags	Polythene	419 x 686mm			31.4g	2	62.8g
Sprinkle Box	Double Walled Cardboard	325mm x 225mm x 125mm			266.8g	1	266.8g

Palm Oil Percentage	
Total Palm Oil (%)	6.31
Total Palm Kernel (%)	1.13
Total Palm Oil & Palm Kernel in product (%)	7.43

M&S Approved Sites	
Supplier	
Supplier Code	
Manufacturing Site	

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

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

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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