

	Finished Product Specification	
	Product Code	BA 13825
	Product Name	Gold Dot Sprinkles
	Legal Description	
	Medium	Sugar Sprinkles
	Specification Date	01/10/2019

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



Product Dimensions: H:mm L:mm B:mm D:3mm
Average unit weight: 5 kilo pac g
Case size - 5000 kg

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet	Base	61.21605	Belgium, The Netherlands, United Kingdom,
Ethanol Derived from:Grain	Base	6.8364	United Kingdom,
Rice Flour Derived from:Rice	Base	5.07032	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Vegetable Oil Derived from:Palm OilMCT derived from Coconut origin	Base	4.4335	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Glucose syrup Derived from:Wheat (not declarable)	Base	4.38707	France,
E555 Potassium aluminium silicate Derived from:Mica	Anti-caking agent	4.22	Brazil, India,
E171 Titanium dioxide Derived from:Mineral	Colours	3.5448	Germany,
Water	Base	2.65345	United Kingdom,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	1.68734	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from:Beet	Base	1.34987	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,
E904 Shellac Derived from:Lac	Glazing agent	1.266	Germany, United States,
E172 Iron oxides	Colours	0.6752	Germany,

Derived from:Mineral			
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.55707	Germany,
Derived from:Calcium			
E414 Gum arabic	Thickeners	0.5062	Austria, Belgium, Sudan,
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan gum	Thickeners	0.5062	Austria,
Derived from:Fermentation with Xanthomonas campestris			
E415 Xanthan gum	Stabilisers	0.4156	China,
Derived from:Xanthomonas Campestris			
E422 Glycerol	Humectant	0.33747	Germany,
Derived from:Rapeseed			
E471 Mono- and diglycerides of fatty acids	Emulsifier	0.33747	Denmark,
Derived from:Palm			

Ingredients Declaration

Ingredients: Sugar, Ethanol, Rice Flour, Vegetable Oil, Glucose syrup, Colours: Titanium dioxide, Iron oxides; Water, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Glazing agent: Shellac; Thickeners: Gum arabic, Xanthan gum; Stabilisers: Xanthan gum; Emulsifier: Mono- and diglycerides of fatty acids; Humectant: Glycerol.

Allergy Information

Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	+/-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	SulphurDioxide	-

+ Product contains, +/- Product may contain, - Does not contain

Allergen Statement

Whilst this product is free from Allergens, this production site handles Soya, an ingredient supplier also handles Nuts (Almond). Allergens have been assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is Allergen free.

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	01/10/2019	L.Lisle	

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	1421.1
Energy Kcal	335.2
Fat	6.1
Fat (Saturated)	0.8
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	69.8
Sugars	63.4
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.4
<i>Sodium</i>	0.0
Salt	0.0
<i>Fibre</i>	0.0
<i>Moisture</i>	0.0
<i>Ash</i>	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.

Pallet Configuration			
No Of SRD/Cases per Shipper	No Of Cases per layer	Number of layers per pallet	Total SRD/Cases per pallet
N/A	14	8	0
Pallet Type	Pallet Weight(Max 1.1 tonne)	Pallet Height(Max 1.5 metres)	
4 Way	560	1.5	

Tariff Code
17049099

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	01/10/2019	L.Lisle	

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	01/10/2019	L.Lisle	

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.

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	01/10/2019	L.Lisle	