



Finished Product Specification	
Product Code	BA13841
Product Name	Caramel Gingerbread Men Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	09/12/2020
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
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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:7mm B:5mm D:mm Case size - 5 kg

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L.Lisle

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Full recipe				
	Function	%	Country Of Origin	
Ingredient Name				
Sugar	Base	72.55599	Belgium, The Netherlands,	
Dariyad fram DaatCugar Daat			United Kingdom,	
Derived from:BeetSugar Beet Rice Flour	Base	6.07	Australia, Brazil,	
Trice i loui	Dase	0.07	Cambodia, Egypt, Greece,	
Derived from:Rice			Guyana, India, Kazakhstan,	
			Myanmar, Paraguay,	
			Portugal, Puerto Rico,	
			Russian Federation, Spain,	
01	D	5 47005	Thailand, Turkey,	
Glucose Syrup	Base	5.47925	France,	
Derived from:Wheat (not				
declarable)				
Vegetable Oil	Base	5.06	Indonesia, Malaysia,	
			Papua New Guinea,	
Derived from:Palm Oil	1	0.00440	Solomon Islands,	
Water	Base	2.23442	United Kingdom,	
Derived from:local source -				
mineral				
Vegetable Fat (Palm	Base	1.96425	Brazil, Colombia,	
Kernel, Palm Oil)			Indonesia, Malaysia, Papua	
Barina d'arrama des barrados de sela			New Guinea,	
Derived from:palm kernel, palm				
Invert Sugar Syrup	Base	1.5714	The Netherlands,	
Derived from:Beet	0.1	1 1100		
E150a Plain caramel	Colours	1.1166	Spain,	
Derived from:Sucrose				
E341 (iii) Tricalcium	Anti-caking agent	0.6681	Germany,	
phosphate	0 0			
Derived from:Calcium	TUST	0.50000	2 1-	
E414 Gum Arabic	Thickeners	0.58928	Sudan,	
Derived from:Vegetable -				
Stems of Acacia Senegal				
E415 Xanthan Gum	Thickeners	0.58928	Austria,	
Derived from:Fermentation with Xanthomonas campestris				
E415 Xanthan Gum	Stabilisers	0.5	China,	
			<u>'</u>	
Derived from:Xanthomonas				
Campestris	- Emulaifiar	0.20205	Danmark	
E471 Mono - and Diglycerides of Fatty Acids	Emulsifier	0.39285	Denmark,	
pigiyoendes of Fatty Acids				
Derived from:Palm				
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E422 Glycerol	Humectant	0.39285	Germany,
Derived from:Rapeseed			
Maltodextrin	Carriers	0.3873	The Netherlands,
Derived from:Vegetable (potato)Maize			
E162 Beetroot red	Colours	0.2896	France, Germany, Poland, United Kingdom,
Derived from:Beta vulgaris L.	0	0.40/	France Commons Crain
E1520 Propan-1,2-diol; propylene glycol	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
Derived from:Synthetic			
E1450 Starch sodium octenyl succinate	Carriers	<0.1%	United States,
Derived from:Vegetable (maize)			
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal - Vegetable			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn			
Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower seeds			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Derived from:Vegetable (maize)			
E202 Potassium sorbate	Preservatives	<0.1%	Germany,
Derived from:Synthetic			

Ingredients Declaration

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

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			

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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	

Nutritional Information	
Energy KJ	1680.2
Energy Kcal	396.3
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.0
Sugars	75.2
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 (%)	6.31
Total Palm Kernel (%)	1.1
Total Palm Oil & Palm Kernel in product (%)	7.41

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	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	
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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