



Finished Product Specification	
	i
Product Code	BA14149
Product Name	Red 5 Star Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	09/03/2022
Specification Version Number	4

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:7mm D:mm Case size - 5 kg

**Ingredients Declaration** 

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	73.94665	Belgium, The
			Netherlands, United
Derived from:Beet. Sugar not			Kingdom,
filtered with bone charBeet /			
Anti-caking agent from plant			

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Rice Flour	Base	6.12	Australia, Brazil,
5			Cambodia, Egypt, Greece,
Derived from:Rice. Not from			Guyana, India,
GMO in accordance with Reg (EC) No 1829/2003 and (EC)			Kazakhstan, Myanmar,
No 1830/2003 and their			Paraguay, Portugal,
amendments Heavy metal			Puerto Rico, Russian
testing carried out on this			Federation, Spain,
ingredient			Thailand, Turkey,
Glucose Syrup	Base	5.3014	France,
Derived from:Wheat (not			
declarable)			
Palm Oil	Base	5.1	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			
Water	Base	2.04	United Kingdom,
Vagatable Est (Dalm	Paga	2.039	Provil Colombia
Vegetable Fat (Palm Kernel, Palm Oil)	Base	2.039	Brazil, Colombia,
Kernei, Paim Oii)			Indonesia, Malaysia,
Derived from:palm kernel,			Papua New Guinea,
palm (RSPO-SG)			
Invert Sugar Syrup	Base	1.6312	The Netherlands,
			ŕ
Derived from:Beet			
E341 (iii) Tricalcium	Anti-caking agent	0.67275	Germany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable carryover additive.			
E415 Xanthan Gum	Thickeners	0.6117	Austria,
			7 133 11.5,
Derived from:Fermentation			
with Xanthomonas campestris			
<u> </u>	<del>-</del>		
E414 Gum Arabic	Thickeners	0.6117	Sudan,
Dariyad framy\/agatabla			
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan Gum	Stabilisers	0.5	China,
			,
Derived from:Xanthomonas			
Campestris			
E163 Anthocyanins	Colours	0.427	China,
Dominad francis Da P. L. E. (			
Derived from:Radish Extract (Raphanus Sativus) Extraction			
method NOT from Lake,			
E422 Glycerol	Humectant	0.4078	Germany,
<b>_</b>			,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from			
obligatory declaration			

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E471 Mono - and	Emulsifier	0.4078	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-SG)			
Maltodextrin	Carriers	0.183	China,
Derived from:Cassava & Corn - Non GMO Cert No NL19/819943500 - Non declarable carrier			

## **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; Colours: Anthocyanin; 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, +/- F	Product may contain, - Does	not contain	

Additional Information	

Allergen Statement
This product is free from allergens

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	1708.0
Energy Kcal	403.5
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	84.2
Sugars	76.5
of which polyols	0.0
of which starch	0.0
Protein	0.4
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 (%)	6.39
Total Palm Kernel (%)	1.14
Total Palm Oil & Palm Kernel in product (%)	7.53

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

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Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	Yes
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	

## **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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