



Finished Product Specification	
Product Code	BA14262
Product Name	Pink Rabbit Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	20/05/2022
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
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:11mm B:6mm D:mm Case size - 5 kg

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	74.525	Belgium, The
_			Netherlands, United
Derived from:Beet. Sugar not			Kingdom,
filtered with bone charBeet /			,
Anti-caking agent from plant			

Document Number QP18023 Issue 4 Date

Written By

Authorised By

20/05/2022

L.Lisle

Page 1/6



		Tara	1
Rice Flour	Base	6.16	Australia, Brazil, Cambodia, Egypt, Greece,
Derived from:Rice. Not from			Guyana, India,
GMO in accordance with Reg			Kazakhstan, Myanmar,
(EC) No 1829/2003 and (EC)			Paraguay, Portugal,
No 1830/2003 and their			Puerto Rico, Spain,
amendments Heavy metal			· · · · · · · · · · · · · · · · · · ·
testing carried out on this ingredient			Thailand, Turkey,
Glucose Syrup	Base	5.343	France,
Derived from:Wheat (not declarable)			
Palm Oil	Base	5.14	Indonesia, Malaysia,
Derived from:Palm (RSPO - SG)			Papua New Guinea, Solomon Islands,
Vegetable Fat (Palm	Base	2.055	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm kernel			a apad New Sumed,
(56%) Palm Oil (44%) RSPO-			
SG			
Water	Base	2.05	United Kingdom,
Invert Sugar Syrup	Base	1.644	The Netherlands,
Derived from:Beet			
E341 (iii) Tricalcium	Anti-caking agent	0.678	Germany,
phosphate	And caking agent	0.070	Commany,
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
E415 Xanthan Gum	Thickeners	0.6165	Austria,
2 110 Xantinan Gani	THIOROTIOIO	0.0100	, radina,
Derived from:Fermentation			
with Xanthomonas campestris			
·			
E414 Gum Arabic	Thickeners	0.6165	Sudan,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E422 Glycerol	Humectant	0.411	Germany,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from			
obligatory declaration			
E471 Mono - and	Emulsifier	0.411	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO- SG)			
E415 Xanthan Gum	Stabilisers	0.3	China,
Derived from:Xanthomonas			
Campestris			
Camposino			

Document Number QP18023 Issue 4 Date

Written By

Authorised By

20/05/2022 L.Lisle

L. Juni



E163 Anthocyanins	Colours	<0.1%	China,
Derived from:Radish Extract (Raphanus Sativus) Extraction method NOT from Lake,			
Maltodextrin	Carriers	<0.1%	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; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Stabilisers: Xanthan Gum; Colours: Anthocyanin.

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

Document Issue Date Written By Authorised By Number

QP18023

20/05/2022 L.Lisle

Page 3/6



Nutritional Information	
Energy KJ	1720.0
Energy Kcal	406.7
Fat	7.2
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	85.0
Sugars	77.1
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 (%)	6.45
Total Palm Kernel (%)	1.15
Total Palm Oil & Palm Kernel in product (%)	7.6

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

Document Issue Date Written By Authorised By Number

QP18023 4 20/05/2022 L.I

L.Lisle

L. Luch



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	ut/Seed Allergy Yes		Yes	
Sufferers				
Lactose Intolerance	Yes	Vegetarians	Yes	
Coeliacs	Yes	Vegans	Yes	
Kosher	Yes without Certification	Halal	Yes without Certification	

Microbiological Standards

Microorganism	Typical	Maximum	Units	Method	Frequency
TVC	10,000	50,0000	Cfu/g	External Lab	annual
Enterobacteriaceae	100	1000	Cfu/g	External Lab	annual
E.coli	<10	10	Cfu/g	External Lab	annual
Yeast	<100	1000	Cfu/g	External Lab	annual
Staphylococcus Aureus	<10	100	Cfu/g	External Lab	annual
Salmonella Species	Not detected	Not detected	Cfu/g	External Lab	annual

Tariff Code
17 04 90 99 91

Document Number QP18023 Issue

Date

Written By

Authorised By

20/05/2022 L.Lisle

Page 5/6



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 QP18023

Issue

Date

20/05/2022

Written By

Authorised By

L.Lisle

Page 6/6