



Finished Product Specification	
Product Code	BA14498
Product Name	Green Holly & Red Berry Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	07/01/2021
Specification Version Number	7

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

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Full recipe	Full recipe				
	Function	%	Country Of Origin		
Ingredient Name					
Sugar	Base	72.76058	Belgium, The Netherlands,		
			United Kingdom,		
Derived from:Beet	D	0.045	A starling Day 'I		
Rice Flour	Base	6.015	Australia, Brazil,		
Derived from:Rice			Cambodia, Egypt, Greece, Guyana, India, Kazakhstan,		
Donived ireniii (iee			Myanmar, Paraguay,		
			Portugal, Puerto Rico,		
			Russian Federation, Spain,		
			Thailand, Turkey,		
Glucose Syrup	Base	5.2156	France,		
Derived from:Wheat (not					
declarable) Vegetable Oil	Base	5.015	Indonesia, Malaysia,		
vegetable on	Dasc	3.010	Papua New Guinea,		
Derived from:Palm Oil			Solomon Islands,		
Vegetable Fat (Palm	Base	2.006	Brazil, Colombia,		
Kernel, Palm Oil)			Indonesia, Malaysia, Papua		
			New Guinea,		
Derived from:palm kernel, palm					
Water	Base	2.005	United Kingdom,		
vvater	Dase	2.005	Officed Kingdom,		
Invert Sugar Syrup	Base	1.6048	The Netherlands,		
l line of a gain of a p			,		
Derived from:Beet					
Maltodextrin	Carriers	0.99	China,		
Danis ad franco Occasion a					
Derived from:Cassava & CornCornmaize &/or potato					
E341 (iii) Tricalcium	Anti-caking agent	0.66203	Germany,		
phosphate	0 0				
_					
Derived from:Calcium		2.22.42			
E414 Gum Arabic	Thickeners	0.6018	Sudan,		
Derived from:Vegetable -					
Stems of Acacia Senegal					
E415 Xanthan Gum	Thickeners	0.6018	Austria,		
Derived from:Fermentation					
with Xanthomonas campestris Sunflower Oil	Carriers	0.57468	China, India, United		
Sumower On	Camers	0.37400	Kingdom,		
Derived from:Sunflower			i tingdom,		
E415 Xanthan Gum	Stabilisers	0.495	China,		
Derived from:Xanthomonas					
Campestris E422 Glycerol	Humectant	0.4012	Germany,		
L722 OIYOGIUI	i iuiii60taiit	0.7012	Gennany,		
Derived from:Rapeseed					

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E471 Mono - and	Emulsifier	0.4012	Denmark,
Diglycerides of Fatty Acids			·
Derived from:Palm		0.0405	
E163 Anthocyanins	Colours	0.2135	China,
Derived from:Radish			
(Raphanus Sativus) Extraction			
method NOT from Lake,			
Trehalose	Stabilisers	0.17195	China, India, United States,
Derived from:Sugar			
Spirulina Concentrate	Colouring foodstuff	0.13575	China, India, United States,
opiralina consenirate	Coloding rocastan		Timia, maia, ormoa states,
Derived from:Arthrospira			
Platensis Algae			
Safflower	Colours	<0.1%	China,
Derived from:Carthamus			
Tinctorius			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
Derived from:sodium salts from			
citric acid E162 Beetroot red	Colours	<0.1%	France,
E 102 Beetioot led	Colours	<0.1 / ₈	France,
Derived from:Beta vulgaris L.			
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium,
			Belize, Czech Republic,
Derived from:maize or molasse			Egypt, El Salvador, Ethiopia,
(beet or cane)			France, Germany, Hungary,
			India, Indonesia, Mexico,
			Poland, Romania, Russian Federation, Slovakia, The
			Netherlands,
		L	rventenanus,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Vegetable Oil, Vegetable Fat (Palm Kernel, Palm Oil), Water, Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Colours: Anthocyanin, Safflower, Beetroot; Colouring foodstuff: Spirulina Concentrate.

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	1679.4
Energy Kcal	396.0
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.1
Sugars	75.4
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	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					

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L.Lisle



Palm Oil Percentage	
Total Palm Oil (%)	6.23
Total Palm Kernel (%)	1.11
Total Palm Oil & Palm Kernel in product (%)	7.34

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		
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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