



Finished Product Specification	
Fillistieu Froduct Specification	
Product Code	BA14703
Product Name	Lemon Star Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	07/12/2020
Specification Version Number	3

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:6mm B:6mm D:mm Case size - 5 kg

Document Number QP18023 Issue

Date

Written By

Authorised By

07/12/2020

L.Lisle



Full recipe					
	Function	%	Country Of Origin		
Ingredient Name					
Sugar	Base	74.64753	Germany,		
Derived from:Sugar BeetBeet					
Derived from:Rice	Base	6.17	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,		
Glucose Syrup	Base	5.34707	France,		
Derived from:Wheat (not declarable)					
Vegetable Oil	Base	5.14	Indonesia, Malaysia,		
Derived from:Palm Oil			Papua New Guinea, Solomon Islands,		
Water	Base	2.09167	United Kingdom,		
Derived from:local source -	Dasc	2.00107	Office Ringdom,		
Vegetable Fat (Palm Kernel, Palm Oil)	Base	2.05657	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,		
Derived from:palm kernel, palm					
Invert Sugar Syrup	Base	1.64525	The Netherlands,		
Derived from:Beet	A 1.1				
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.6795	Germany,		
Derived from:Calcium					
E415 Xanthan Gum Derived from:Fermentation	Thickeners	0.61697	Austria,		
with Xanthomonas campestris					
E414 Gum Arabic	Thickeners	0.61697	Sudan,		
Derived from:Vegetable - Stems of Acacia Senegal					
E471 Mono - and Diglycerides of Fatty Acids	Emulsifier	0.41131	Denmark,		
Derived from:Palm					
E422 Glycerol	Humectant	0.41131	Germany,		
Derived from:Rapeseed	Otal Ta	0.45			
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	0.15	China,		

Document Number QP18023 Issue 3 Date

07/12/2020

Written By

Authorised By

L.Lisle

L. Lud



E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate			
Derived from:Vegetable (maize)			
Maltodextrin	Carriers	<0.1%	The Netherlands,
Derived from:Vegetable (potato)			
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal - Vegetable			
Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower seeds			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Derived from:Vegetable (maize)			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic			
E202 Potassium sorbate	Preservatives	<0.1%	Germany,
Derived from:Synthetic			

Ingredients Declaration

Ingredients: Rice Flour, Glucose Syrup, Vegetable 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: Carotenes.

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			

Allergen Statement	
No Statement	

Document Number QP18023 Issue

Date

07/12/2020

Written By

Authorised By

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	1722.7
Energy Kcal	406.3
Fat	7.2
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	85.1
Sugars	77.2
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.

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 (%)	6.45
Total Palm Kernel (%)	1.15
Total Palm Oil & Palm Kernel in product (%)	7.6

Document Issue Number QP18023 3 Date

Written By

Authorised By

07/12/2020

L.Lisle

Page 4/5



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			

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 Issue Date Written By Authorised By Number

QP18023 3 07/12/2020 L.Lisle

Page 5/5