

Δ	Finished Product Specification	n
	Product Code	BA 14736
BakeArt	Product Name	Pearl Green Holly & Red Berry
		Sprinkles
ARTISTRY IN THE BAKING	Legal Description	
	Medium	Sugar Sprinkles
	Specification Date	01/10/2019

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

Image not available.

Product Dimensions: H:mm L:mm B:mm D:mm Average unit weight: 5 kilo PAC g Case size - 5000 kg

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# Full recipe

Ingredient Name	Function	%	Country Of Origin
Sugar	Base		United Kingdom,
Derived from:Beet		32.3496	
Ethanol	Base		United Kingdom,
		3.03125	
Derived from:Grain	6		-
Glucose syrup	Base	2.38563	France,
Derived from:Wheat (not declarable)		2.30303	
Vegetable fat (palm	Base		Brazil, Colombia, Indonesia, Malaysia,
kernel, palm oil)		0.91755	Papua New Guinea,
Derived from:palm kernel, palm			
Invert sugar syrup	Base		Austria, Belgium, Bulgaria, Croatia, Cyprus,
Davis and frame. Da at		0.73404	Czech Republic, Denmark, Estonia, Finland,
Derived from:Beet			France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta,
			Poland, Portugal, Romania, Slovakia,
			Slovenia, Spain, Sweden, The Netherlands,
			United Kingdom,
E341 (iii) Tricalcium	Anti-caking agent		Germany,
phosphate		0.28863	
Derived from:Calcium			
Gum arabic	Thickeners	0.2752	Austria, Belgium, Sudan,
		65	
Derived from:Vegetable -			
Stems of Acacia Senegal Xanthan gum	Thickeners	0.2752	Austria,
Stantinan gann		65	
Derived from:Fermentation			
with Xanthomonas campestris			
Mono- and diglycerides	Emulsifier		Denmark,
of fatty acids		0.18351	
Derived from:Palm	L human a stara t		0
Glycerol	Humectant	0.18351	Germany,
Derived from:Rapeseed		0.10551	
Water	Base		United Kingdom,
		0.09375	
Maltodextrin	Carriers	Less	Austria, Czech Republic, France, Germany,
Derived from:maize &/or		than 0.05%	Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
potato		0.0070	
Beetroot	Colours	Less	France,
		than	
Derived from:Beta vulgaris L.		0.05%	
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Citric acid	Acidity Regulator	Less	Austria, Belarus, Belgium, Belize, Czech
		than	Republic, Egypt, El Salvador, Ethiopia,
Derived from:maize or		0.05%	France, Germany, Hungary, India,
molasse (beet or cane)			Indonesia, Mexico, Poland, Romania,
			Russian Federation, Slovakia, The
			Netherlands,

### **Ingredients Decleration**

Ingredients: Sugar, Ethanol, Glucose syrup, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Gum arabic, Xanthan gum;Humectant: Glycerol;Emulsifier: Mono- and diglycerides of fatty acids;Colours: Beetroot;Acidity Regulator: Citric acid.

Allergy Information				
Peanuts	-	Sesame	-	
Fish	-	Eggs	-	
Soya	-	Milk	-	
Lupin	-	Nuts	+/-	
Celery	-	Mustard	-	
Crustaceans	-	Molluscs	-	
Cereals	-	SulphurDioxide	-	
+ Product contains, +/- Product may contain, - Does not contain				

#### Allergen Statement

Whilst this product is free from Allergens, this production site handles Soya. And our sugar paste supplier handles nuts (Almonds) which they have assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is nut free.

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	626.1
Energy Kcal	147.5
Fat	0.9
Fat (Saturated)	0.1
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	34.8
Sugars	33.5
of which polyols	0.0
of which starch	0.0
Protein	0.0
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	62.8
bags		686mm					
Sprinkle	Cardboard	325 x 225 x				1	0
Box		135mm					

Pallet Configu	iration						
No Of SRD/Ca		No Of Cases per layer		Number	of layers pe	r Total SR	Total SRD/Cases per
Shipper	•			pallet		pallet	•
		14		8		0	
Pallet Type		Pallet Weig	ht(Max 1.1	Pallet He	ight(Max 1.	5	
		tonne)	-	metres)			
4 Way							
N/A		14		8		0	
Pallet Type	Pallet Type Pallet Weight(Max 1.1 Pallet		Pallet He	et Height(Max 1.5			
		tonne)		metres)			
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4 Way	560	1.5
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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.

