

	<b>Finished Product Specification</b>	
	Product Code	BA 14736
	Product Name	Pearl Green Holly & Red Berry Sprinkles
	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
CONTACT	Tony Wadley
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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

Image not available.

Product Dimensions: H:mm L:mm B:mm D:mm

Average unit weight: 5 kilo PAC g

Case size - 5000 kg

<b>Full recipe</b>			
<b>Ingredient Name</b>	<b>Function</b>	<b>%</b>	<b>Country Of Origin</b>
Sugar Derived from:Beet	Base	64.84876	Belgium, The Netherlands, United Kingdom,
Rice Flour Derived from:Rice	Base	5.391	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Ethanol Derived from:Grain	Base	5.0625	United Kingdom,
Glucose syrup Derived from:Wheat (not declarable)	Base	4.63292	France,
Vegetable Oil	Base	4.62925	Indonesia, Malaysia,

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Derived from:Palm OilMCT derived from Coconut origin			Papua New Guinea, Solomon Islands,
Water	Base	2.71725	United Kingdom,
E555 Potassium aluminium silicate  Derived from:Mineral	Anti-caking agent	2.625	Brazil, India,
Vegetable fat (palm kernel, palm oil)  Derived from:palm kernel, palm	Base	1.78189	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup  Derived from:Beet	Base	1.42551	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom,
E171 Titanium dioxide  Derived from:Mineral	Colours	1.125	United States,
E904 Shellac  Derived from:Lac	Glazing agent	0.9375	Germany, United States,
Maltodextrin  Derived from:maize &/or potatoCorn	Carriers	0.8775	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E341 (iii) Tricalcium phosphate  Derived from:Calcium	Anti-caking agent	0.59137	Germany,
E414 Gum arabic  Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.53457	Austria, Belgium, Sudan,
E415 Xanthan gum  Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.53457	Austria,
Sunflower Oil  Derived from:Sunflower	Carriers	0.50858	China, India, United Kingdom,
E415 Xanthan gum	Stabilisers	0.486	China,

Derived from: Xanthomonas Campestris			
E471 Mono- and diglycerides of fatty acids Derived from: Palm	Emulsifier	0.35638	Denmark,
E422 Glycerol Derived from: Rapeseed	Humectant	0.35638	Germany,
E163 Anthocyanins Derived from: Radish (Raphanus Sativus)	Colours	0.19215	China,
Trehalose Derived from: Sugar	Stabilisers	0.15217	China, India, United States,
Spirulina concentrate Derived from: Arthrospira Platensis Algae	Colouring foodstuff	0.12014	China, India, United States,
Safflower Derived from: Carthamus Tinctorius	Colours	<0.1%	China,
E331iii Trisodium citrate Derived from: sodium salts from citric acid	Acidity Regulator	<0.1%	China,
E162 Beetroot red Derived from: Beta vulgaris L.	Colours	<0.1%	France,
E330 Citric acid Derived from: maize or molasse (beet or cane)	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,

### Ingredients Declaration

Ingredients: Sugar, Rice Flour, Ethanol, Glucose syrup, Vegetable Oil, Water, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Colours: Titanium dioxide, Anthocyanin, Safflower, Beetroot; Thickeners: Gum arabic, Xanthan gum; Glazing agent: Shellac; Stabilisers: Xanthan gum, Trehalose; Emulsifier: Mono- and diglycerides of fatty acids; Humectant: Glycerol; Colouring foodstuff: Spirulina concentrate; Acidity Regulator: Trisodium citrate, Citric acid.

Allergy Information			
<b>Peanuts</b>	-	<b>Sesame</b>	-
<b>Fish</b>	-	<b>Eggs</b>	-
<b>Soya</b>	-	<b>Milk</b>	-
<b>Lupin</b>	-	<b>Nuts</b>	+/-
<b>Celery</b>	-	<b>Mustard</b>	-
<b>Crustaceans</b>	-	<b>Molluscs</b>	-
<b>Cereals</b>	-	<b>SulphurDioxide</b>	-
+ 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	1502.6
Energy Kcal	354.5
Fat	6.4
Fat (Saturated)	0.8
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	73.9
Sugars	67.1
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.4
<i>Sodium</i>	0.0
Salt	0.0
<i>Fibre</i>	0.0
<i>Moisture</i>	0.0
<i>Ash</i>	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

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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							
Component	Material	Size	Guage	No Per Pack	Weight	Qty per pack	Total weight per pack
Blue plastic bags	Polythene	419 x 686mm			31.4g	2	62.8
Sprinkle Box	Cardboard	325 x 225 x 135mm				1	0

Pallet Configuration			
No Of SRD/Cases per Shipper	No Of Cases per layer	Number of layers per pallet	Total SRD/Cases per pallet
	14	8	0
Pallet Type	Pallet Weight(Max 1.1 tonne)	Pallet Height(Max 1.5 metres)	
4 Way			

N/A	14	8	0
Pallet Type	Pallet Weight(Max 1.1 tonne)	Pallet Height(Max 1.5 metres)	
4 Way	560	1.5	

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.

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