



Finished Product Specification	
Product Code	BA15167
Product Name	Carnival Confetti Sprinkles
	BblGrOPuCYW
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	01/10/2020
Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate (MB)	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:mm B:mm D:4.5mm Case size - 5 kg

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Full recipe				
·	Function	%	Country Of Origin	
Ingredient Name				
Sugar	Base	72.78133	United Kingdom,	
Derived from:BeetSugar Beet				
Rice Flour Derived from:Rice	Base	6.04424	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,	
Glucose Syrup	Base	5.18487	France,	
Derived from:Wheat (not declarable)				
Vegetable Oil	Base	5.02996	Indonesia, Malaysia,	
D : 1/ D 0"			Papua New Guinea,	
Derived from:Palm Oil	D	0.00070	Solomon Islands,	
Water	Base	3.08878	United Kingdom,	
Derived from:local source - mineral				
Vegetable Fat (Palm Kernel, Palm Oil)	getable Fat (Palm Base		Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,	
Derived from:palm kernel, palm			,	
Invert Sugar Syrup	Base	1.59534	The Netherlands,	
Derived from:Beet	A 11	0.00400		
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.66492	Germany,	
Derived from:Calcium				
E415 Xanthan Gum	Thickeners	0.59825	Austria,	
Derived from:Fermentation with Xanthomonas campestris				
E414 Gum arabic	Thickeners	0.59825	Sudan,	
Derived from:Vegetable - Stems of Acacia Senegal				
E415 Xanthan Gum	Stabilisers	0.57144	China,	
Derived from:Xanthomonas Campestris				
E422 Glycerol	Humectant	0.39884	Germany,	
Derived from:Rapeseed	F 1-70	0.00004	- I Decided to	
E471 Mono - and	Emulsifier	0.39884	Denmark,	
Diglycerides of Fatty Acids				
Derived from:Palm				

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			T.
Maltodextrin	Carriers	0.38086	Austria, Czech Republic,
Dawhard from 1 01			France, Germany, Hungary,
Derived from:maize &/or potatoVegetable (potato)Corn			Italy, Poland, Slovakia,
Potato v ogotabio (potato)OUIII			Spain, The Netherlands, United States,
Sunflower Oil	Carriers	0.2016	China, India, United
	Camers	0.2010	Kingdom,
Derived from:Sunflower			i ingdom,
E162 Beetroot red	Colours	0.16253	France,
Derived from:Beta vulgaris L.	Otal-Wasse	0.404	Obligation 1975
Trehalose	Stabilisers	<0.1%	China, India, United States,
Derived from:Beet /			
CaneSugar			
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United States,
Derived from:Arthrospira Platensis Algae			
E163 Anthocyanins	Colours	<0.1%	China,
2 100 / mmosyammo	Colouro	10.170	Janua,
Derived from:Red Cabbage			
Extraction method Aluminum			
Lake Safflower	Colours	<0.1%	China,
Salllower	Colouis	<0.1%	China,
Derived from:Carthamus			
Tinctorius			
Spirulina Powder	Colouring foodstuff	<0.1%	China, United States,
Derived from:Arthrospira Plantensis Algae			
E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate			
Derived from:Vegetable			
(maize) E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,
propylene glycol	Gamers	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	The Netherlands,
F. 57710110 917001			The Healiends,
Derived from:Synthetic			
E202 Potassium sorbate	Preservatives	<0.1%	China,
Derived from:sorbic acid and potassium hydroxideSynthetic			
Maltodextrin	Base	<0.1%	Belgium, The Netherlands,
		1011/0	_ = 5.5.5,5 (15.11511616),
Derived from:Potato			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
Danis and forces and the second			
Derived from:sodium salts from citric acid			
E160a Carotenes	Colours	<0.1%	Australia,
			1
Derived from:Algal - Vegetable			

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Sunflower oil	Base	<0.1%	United Kingdom,	
Derived from:Sunflower seeds				
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,	
E300 Ascorbic Acid Derived from:Corn	Acidity Regulator	<0.1%	China,	
E300 Ascorbic acid Derived from:Vegetable (maize)	Antioxidants	<0.1%	China,	
E307 Alpha-tocopherol Derived from:Synthetic	Antioxidants	<0.1%	Germany,	
E331 Sodium citrates Derived from:Sodium Salts of Citric Acid	Carriers	<0.1%	China,	

Ingredients Declaration

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

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	

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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	1680.4
Energy Kcal	396.4
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	82.9
Sugars	75.3
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 (%)	6.3
Total Palm Kernel (%)	1.12
Total Palm Oil & Palm Kernel in product (%)	7.41

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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.

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