



Finished Product Specification	
Product Code	BA15310
Product Name	Heart Sprinkles CR
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	20/09/2023
Specification Version Number	5

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776
Download current RSPO certificate	http://bakeart.co.uk/certificates&policies.php

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

## **Ingredients Declaration**

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	73.73355	Belgium, The
			Netherlands, United
Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant			Kingdom,

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_			
Rice Flour	Base	6.1	Portugal, Spain,
Derived from:Rice. Tested			
anually for pesticides			
(multiscreen), mycotoxins			
(aflatoxins, ohratoxin A),			
Heavy metals (cadmium, lead			
& arsenic). In accordance with			
EC regulations 1829/2003 & 1830/2003 does not require			
GMO labelling declaration			
Glucose Syrup	Base	5.2845	France,
			•
Derived from:Wheat (not			
declarable) Brix: 82.2 - 83.2			
Palm Oil	Base	5.08	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
Vegetable Eat (Palm	Base	2.0325	Brazil Calambia
Vegetable Fat (Palm	Base	2.0325	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
Derived from:Palm kernel			Papua New Guinea,
(56%) Palm Oil (44%) RSPO-			
SG			
Water	Base	2.03	United Kingdom,
Invert Sugar Syrup	Base	1.626	The Netherlands,
			,
Derived from:Beet (Brix: 67.5			
<b>–</b> 69.5%)			
E341 (iii) Tricalcium	Anti-caking agent	0.67095	Germany,
phosphate			
D. 1. 1. 5.1.			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive. E414 Gum Arabic	Thickeners	0.60975	Sudan (Kordofan
Gain Alabic	THOROTOIO		Region),
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.60975	Austria,
Derived from:Fermentation			
with Xanthomonas campestris.			
Trade name Xanthan Gum			
FED. Manufacturer Jungbunzlauer			
E415 Xanthan Gum	Stabilisers	0.5	China,
= . 10 Administration	2.2	5.5	J(S)
Derived from:Xanthomonas			
Campestris			

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E422 Objected	I I	0.4005	Company
E422 Glycerol	Humectant	0.4065	Germany,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from			
obligatory declaration. Derived			
from vegetable fat			
E471 Mono - and	Emulsifier	0.4065	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-			
SG)			
Maltodextrin	Carriers	0.3345	Austria, BelgiumBulgaria
Managakim	Camera	0.0010	ChinaCroatiaCyprusCzech
Derived from:Cassava &			RepublicDenmarkEstoniaF
Corn - Non GMO In			inlandFranceGermanyGre
accordance with (EC) No			· · ·
1829/2003 and (EC) No			eceHungaryIrelandItalyLat
1830/2003, Non declarable			viaLithuaniaLuxembourgM
carrier, serves no function in			altaPolandPortugalRomani
finished product. Covered by			aSlovakiaSloveniaSpainS
SGS Non GMO IP supply			wedenThe Netherlands
chain standard from New			
Francisco Biotechnology Corp			
Ltd Cert No			
NL18/819943233Maize, Potato - Non declarable			
carrier, serves no function in			
finished product. Non GMO			
E162 Beetroot red	Colours	0.31795	France, Germany,
2102 200001 100	00.00.0		Poland, United Kingdom,
Derived from:Beta vulgaris L.			
E163 Anthocyanins	Colours	0.2135	China,
Dariyad fram Dadiah Eytraat			
Derived from:Radish Extract (Raphanus Sativus) Extraction			
method NOT from Lake			
E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,
propylene glycol	Carrioro	10.176	The Netherlands,
propyrene gryeer			The Netherlands,
Derived from:Synthetic.Non			
declarable.No function in final			
product			
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, France,
			Germany, Switzerland,
Derived from:Maize, Molasse			
(beet/cane) - Non declarable			
carryover additive. Non GMO			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
D			
Derived from:Maize.Non			
GMO IP.Supply.No function in			
final product chain standard SGS.Cert No CN			
19/10539.Non declarable			
Lat 1000a INOH declarable		L	1

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#### **Ingredients Declaration**

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

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

Additional Information	

Allergen Statement
This product is free from allergens

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	1703.0
Energy Kcal	402.3
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	84.0
Sugars	76.3
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

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# **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						
Component	Material	Size	Guage	Weight	Qty per pack	Total weight per pack
Bag - Blue - 419mm x 686mm		419mm x 686mm	60mu	31.4g	2	62.8g
Sprinkle Box	Double Walled Cardboard	325mm x 225mm x 125mm		266.8g	1	266.8g

Palm Oil Percentage	
Total Palm Oil (%)	12.7
Total Palm Kernel (%)	2.26
Total Palm Oil & Palm Kernel in product (%)	14.95

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

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

### **Microbiological Standards**

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Microorganism	Typical	Maximum	Units	Method	Frequency
TVC	10,000	50,0000	Cfu/g	External Lab	annual
Enterobacteriaceae	100	1000	Cfu/g	External Lab	annual
E.coli	<10	10	Cfu/g	External Lab	annual
Yeast	<100	1000	Cfu/g	External Lab	annual
Staphylococcus Aureus	<10	100	Cfu/g	External Lab	annual
Salmonella Species	Not detected	Not detected	Cfu/g	External Lab	annual

Tariff Code	
17 04 90 99 91	

#### **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: -

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- 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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