



Finished Product Specification	
Product Code	BA15310
Product Name	Heart Sprinkles CR
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	06/07/2021
Specification Version Number	2

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
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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



Full recipe			
	Function	%	Country Of Origin
Ingredient Name	Door	70 70055	Dolair van The Notherdonde
Sugar	Base	73.73355	Belgium, The Netherlands, United Kingdom,
Derived from:Beet			ormod rungdom,
Rice Flour	Base	6.1	Australia, Brazil,
			Cambodia, Egypt, Greece,
Derived from:Rice			Guyana, India, Kazakhstan,
			Myanmar, Paraguay,
			Portugal, Puerto Rico, Russian Federation, Spain,
			Thailand, Turkey,
Glucose Syrup	Base	5.2845	France,
, ,			,
Derived from:Wheat (not			
declarable) Palm Oil	Base	5.08	Indonesia, Malaysia,
r aiiii Oii	Dase	3.00	Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			· ·
Vegetable Fat (Palm	Base	2.0325	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia, Papua
Derived from:palm kernel, palm			New Guinea,
, ,			
Water	Base	2.03	United Kingdom,
Invert Sugar Syrup	Base	1.626	The Netherlands,
iliveit Sugai Syrup	Dase	1.020	The Netherlands,
Derived from:Beet			
E341 (iii) Tricalcium	Anti-caking agent	0.67095	Germany,
phosphate			
Derived from:Calcium			
E414 Gum Arabic	Thickeners	0.60975	Sudan,
			,
Derived from:Vegetable -			
Stems of Acacia Senegal E415 Xanthan Gum	Thickeners	0.60975	Austria,
E413 Adminan Gum	THICKEHEIS	0.60975	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E415 Xanthan Gum	Stabilisers	0.5	China,
Derived from:Xanthomonas			
Campestris			
E422 Glycerol	Humectant	0.4065	Germany,
D : 1/ D 1			
Derived from:Rapeseed E471 Mono - and	Emulsifier	0.4065	Denmark,
Diglycerides of Fatty Acids	Emaiomoi	0.4003	Dominark,
5,			
Derived from:Palm			

Document Number QP18023 Issue

Date

Written By



Maltodextrin	Carriers	0.3345	China,
Derived from:Cassava & Cornmaize &/or potato			
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.31795	France, Germany, Poland, United Kingdom,
E163 Anthocyanins	Colours	0.2135	China,
Derived from:Radish (Raphanus Sativus) Extraction method NOT from Lake,			
E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Derived from:Synthetic			
E330 Citric Acid Derived from:maize or molasse (beet or cane)	Acidity Regulator		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	Acidity Regulator	<0.1%	China,
2000 / 10001010 / 1010	, totally it ogulator	101170	J
Derived from:Corn			

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Vegetable Fat (Palm Kernel, Palm Oil), Water, 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, +/- Product may contain, - Does not contain			

Additional Information	

Allergen Statement
This product is free from allergens

Document Issue Date Written By Authorised By Number

QP18023 2 06/07/2021 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	1705.4
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	0.5
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					

Document Issue Number QP18023 2

ssue

Date

Written By



Palm Oil Percentage	
Total Palm Oil (%)	6.32
Total Palm Kernel (%)	1.12
Total Palm Oil & Palm Kernel in product (%)	7.44

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

Tariff Code	
17049099	

Document Issue Number QP18023 2

Date

Written By



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 Number QP18023 2 Date

06/07/2021

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L.Lisle