



Finished Product Specification	
Product Code	BA15384
Product Name	Jolly Reindeer Sprinkles - RFA
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	12/06/2023
Specification Version Number	2

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:mm B:mm D:mm Case size - 5 kg

Ingredient Name	Function	%	Country Of Origin
3			, G

Document Number QP18023

Issue

Date

Written By

Authorised By

12/06/2023

L.Lisle

Page 1/8



Sugar Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plantBeet / Cane	Base	75.79635	Argentina, Belgium, Belize, BrazilCosta RicaEl SalvadorFijiGuadeloupeG uatemalaGuyanaHonduras JamaicaMalawiMozambiq ueNicaraguaReunionSout h AfricaSwazilandThe NetherlandsUnited
			KingdomZambia
Rice Flour	Paga	4.49	
Derived from:Rice. Tested anually for pesticides (multiscreen), mycotoxins (aflatoxins, ohratoxin A), Heavy metals (cadmium, lead & arsenic).	Base		Portugal, Spain,
Glucose Syrup	Base	3.97003	France, Spain
Derived from:Wheat (not declarable) Brix: 82.2 – 83.2Maize - SGS Non GMO Cert: NL18/819943203			
Palm Oil	Base	3.7425	Indonesia, Malaysia,
Derived from:Palm (RSPO - SG)			Papua New Guinea, Solomon Islands,
Maize starch Derived from:Maize. Maize (Corn). Non GMO certified.	Base	2.6075	Germany, Italy, Spain, The Netherlands,
Certificate no 291470	Dana	0.0075	Lloite d Kin ordere
Water Derived from:Potable Mains	Base	2.0375	United Kingdom,
Vegetable Fat (Palm	Base	1.49713	Brazil, Colombia,
Kernel, Palm Oil) Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-	Dasc	1.45715	Indonesia, Malaysia, Papua New Guinea,
SG			
Invert Sugar Syrup Derived from:Beet (Brix: 67.5	Base	1.1977	The Netherlands,
- 69.5%)			
Maltodextrin	Carriers	0.52675	Austria, BelgiumBulgaria ChinaCroatiaCyprusCzech
Derived from:Maize - SGS Non GMO Cert: NL18/819943203 / Non declarable carrier, serves no function in finished productCorn - SGS Non GMO Cert No. SK19/2968 - Non declarable carrier, serves no function in finished productMaize / potato - Non declarable carrier, serves no function in finished product			RepublicDenmarkEstoniaF inlandFranceGermanyGre eceHungaryIrelandItalyLat viaLithuaniaLuxembourgM altaPolandPortugalRomani aSerbiaSlovakiaSloveniaS painSwedenThe NetherlandsUkraineUnited Kingdom

Document Number QP18023 Issue 2 Date

Written By

Authorised By

12/06/2023 L.Lisle

d . 1



		T	
E341 (iii) Tricalcium	Anti-caking agent	0.49418	Germany,
phosphate			
Derived from:Calcium - from plant / Non declarable			
carryover additive.			
E414 Gum Arabic	Thickeners	0.44914	Sudan (Kordofan
2 11 1 Gain 7 Wasio	THIOROTTOTO	0.11011	Region),
Derived from:Vegetable -			i (Ogion),
Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.44914	Austria,
			1.000.000,
Derived from:Fermentation			
with Xanthomonas campestris.			
Trade name Xanthan Gum			
FED. Manufacturer			
Jungbunzlauer			
Fat Reduced Cocoa	Colours	0.3875	Cameroon, Ghana, Ivory
Powder			Coast, Nigeria,
Derived from:Theobroma			
Cocoa (Cocoa Beans). UTZ			
Certified. ID CO1000000010.			
E415 Xanthan Gum	Stabilisers	0.3725	China,
Derived from:Xanthomonas			
Campestris			
Radish Concentrate	Colouring foodstuff	0.37	Belgium, Germany, The
			Netherlands,
Derived from:Radish			
E422 Glycerol	Humectant	0.29943	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	0.29943	Denmark,
Diglycerides of Fatty Acids	Liliuisillei	0.29943	Defilliark,
Digiycerides of Fatty Acids			
Derived from:Palm (RSPO-			
SG)			
Sunflower oil	Base	0.28734	China, India, United
	Dusc	0.207.04	Kingdom,
Derived from:Sunflower -			ranguom,
Non declarable carrier			
		+	
I E150a Plain caramel	Colours	I 0.2325	I Spain.
E150a Plain caramel	Colours	0.2325	Spain,
	Colours	0.2325	Spain,
Derived from:Sucrose			
	Colours Stabilisers	<0.1%	China, India, United
Derived from:Sucrose Trehalose	Stabilisers		
Derived from:Sucrose Trehalose Derived from:Sugar from	Stabilisers		China, India, United
Derived from:Sucrose Trehalose Derived from:Sugar from Beet - Non declarable carrier	Stabilisers		China, India, United States,
Derived from:Sucrose Trehalose Derived from:Sugar from	Stabilisers	<0.1%	China, India, United States, China, India, United
Derived from:Sucrose Trehalose Derived from:Sugar from Beet - Non declarable carrier Spirulina Concentrate	Stabilisers Colouring foodstuff	<0.1%	China, India, United States,
Derived from:Sucrose Trehalose Derived from:Sugar from Beet - Non declarable carrier Spirulina Concentrate Derived from:Arthrospira	Stabilisers Colouring foodstuff	<0.1%	China, India, United States, China, India, United
Derived from:Sucrose Trehalose Derived from:Sugar from Beet - Non declarable carrier Spirulina Concentrate	Stabilisers Colouring foodstuff	<0.1%	China, India, United States, China, India, United

Document Number QP18023 Issue 2 Date

Written By

Authorised By

12/06/2023 L.Lisle

Page 3/8



	_	•	T
Coconut Oil	Base	<0.1%	Indonesia, Philippines,
Derived from:Coconut. Oil refined			
Sucrose Syrup	Carriers	<0.1%	Belgium, Germany, The
Derived from:Beet / Cane			Netherlands,
Safflower	Colouring foodstuff	<0.1%	China,
Derived from:Safflower Extract (Carthamus Tinctorius).			
Carrot Concentrate	Colouring foodstuff	<0.1%	Belgium, Germany, The Netherlands,
Derived from:Carrot Caramelised sugar	Base	<0.1%	France, United Kingdom,
Caramensed Sugar	Dase	<0.176	France, Officed Kingdom,
Derived from:Beet			
E162 Beetroot red	Colours	<0.1%	France, Germany,
Derived from:Beta vulgaris L.			Poland, United Kingdom,
Lemon Concentrate	Colouring foodstuff	<0.1%	Argentina, Italy, Turkey,
	· ·		
Derived from:Lemon	•	2.404	
E341 Calcium	Carriers	<0.1%	Germany,
phosphates			
Derived from:Mineral			
Blackcurrant Concentrate	Colouring foodstuff	<0.1%	France, Italy, Poland,
Down and from Dlanks unrant			
Derived from:Blackcurrant E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
200 mil modulum oltrate	Acidity Regulator	10.170	Offina,
Derived from:Corn - Non			
GMO In accordance with (EC)			
No 1829/2003 and (EC) No			
1830/2003, Non declarable carryover additive			
E1520 Propan-1,2-diol;	Humectant	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Derived from:Synthetic - Non			
declarable carrier E901 Beeswax	Glazing agent	<0.1%	Germany,
Loor Beeswax	Clazing agent	10.170	Connainy,
Derived from:Honey Bee			
E330 Citric Acid	Carriers	<0.1%	Austria, Belgium,
Doming of frame Production			Germany,
Derived from:Beet / Cane Hibiscus Concentrate	Colouring foodstuff	<0.1%	Nigeria, Thailand,
TIDISCUS CONCENTIALE	Colourning loodstull	V. 1 /0	Vietnam,
Derived from:Hibiscus			- Touristin,

Document Number QP18023

Issue 2

Date

Written By

Authorised By

12/06/2023

L.Lisle

Page 4/8



E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No. CN19/10539. Non declarable carrier			
E330 Citric Acid Derived from:Maize / molasse (beet/cane) - Non		<0.1%	Austria, France, Germany, Switzerland,
declarable carryover additive			

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Maize starch, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Colours: Fat Reduced Cocoa Powder, Plain Caramel, Beetroot; Colouring foodstuff: Radish Concentrate, Spirulina Concentrate, Safflower, Carrot Concentrate, Lemon Concentrate, Blackcurrant Concentrate, Hibiscus Concentrate; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Coconut Oil, Caramelised sugar, Glazing agent: Beeswax.

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	

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

Document Issue Date Written By Authorised By Number

QP18023 2 12/06/2023 L.Lisle

l. Lud



Nutritional Information	
Energy KJ	1666.0
Energy Kcal	394.0
Fat	5.3
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	85.8
Sugars	77.7
of which polyols	0.0
of which starch	0.0
Protein	0.4
Sodium	0.0
Salt	0.0
Fibre	0.1
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	Weight	Qty per	Total weight
Component					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 (%)	7.8
Total Palm Kernel (%)	1.39
Total Palm Oil & Palm Kernel in product (%)	9.2

M&S Approved Sites	
Supplier	F. Faigeson
Supplier Code	D158461
Manufacturing Site	F. Faiges, Spain

Document Issue Date Written By Authorised By Number

QP18023 2 12/06/2023 L.Lisle

Page 6/8



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	No
Kosher	Yes without Certification	Halal	Yes without Certification

Microbiological Standards

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	

Document Number QP18023 Issue 2 Date

12/06/2023

Written By

Authorised By

L.Lisle

d . 0



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 Number QP18023 Issue

Date

12/06/2023

Written By

Authorised By

L.Lisle

Page 8/8