



Finished Product Specification	
Product Code	BA15384
Product Name	Jolly Reindeer Sprinkles -RFA
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	21/12/2022
Specification Version Number	1

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

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Sugar	Base	75.79635	Argentina, Belgium,
			Belize, BrazilCosta RicaEl
Derived from:Beet. Sugar not			SalvadorFijiGuadeloupeG
filtered with bone charBeet			
Anti-caking agent from			uatemalaGuyanaHonduras
plantBeet / Cane			JamaicaMalawiMozambiq
plantbeet / Carle			ueNicaraguaReunionSout
			h AfricaSwazilandThe
			NetherlandsUnited
			KingdomZambia
Dies Flaur	Dana	4.40	
Rice Flour	Base	4.49	Australia, Brazil,
			Cambodia, Egypt, Greece,
Derived from:Rice. Produced			Guyana, India,
in accordance with Reg (EC)			Kazakhstan, Myanmar,
No 1829/2003 & (EC) No			Paraguay, Portugal,
1830/2003 & their			Puerto Rico, Spain,
amendments, Foodchain ID			·
Non GMO Cert No. 2459513			Thailand, Turkey,
UK1673-02. Tested for			
Pesticides (Multiscreen),			
Mycotoxins (Aflatoxins,			
Ochratoxin A), Heavy Metals			
(Cadmium, Lead & Arsenic).			
Supplier tests on intake, then			
every 2 years.			
Glucose Syrup	Base	3.97003	France, Spain
C.acce Cy. ap	2400	0.01.000	l ranss, spann
Derived from:Wheat (not			
declarable) Brix: 82.2 –			
83.2Maize - SGS Non GMO Cert: NL18/819943203			
	Door	3.7425	Indonesia Malaysia
Palm Oil	Base	3.7425	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			
Maize starch	Base	2.6075	Germany, Italy, Spain,
			The Netherlands,
Derived from:Maize. Maize			
(Corn). Non GMO certified.			
Certificate no 291470			
Water	Base	2.0375	United Kingdom,
Derived from:Potable Mains			
Vegetable Fat (Palm	Base	1.49713	Brazil, Colombia,
` `	Dase	1.49713	
Kernel, Palm Oil)			Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm kernel			
(56%) Palm Oil (44%) RSPO-			
SG			
Invert Sugar Syrup	Base	1.1977	The Netherlands,
Derived from:Beet (Brix: 67.5			
- 69.5%)			
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			·
Maltodextrin  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		0.52675	Austria, BelgiumBulgaria ChinaCroatiaCyprusCzech RepublicDenmarkEstoniaF inlandFranceGermanyGre eceHungaryIrelandItalyLat viaLithuaniaLuxembourgM altaPolandPortugalRomani aSerbiaSlovakiaSloveniaS painSwedenThe NetherlandsUkraineUnited
productMaize / potato - Non declarable carrier, serves no function in finished product			Kingdom
E341 (iii) Tricalcium	Anti-caking agent	0.49418	Germany,
phosphate			
Derived from:Calcium - from plant / Non declarable			
carryover additive.	Thickeners	0.44914	Sudan (Kordofan
Derived from:Vegetable -	THICKEHEIS	0.44314	Region),
Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.44914	Austria,
Derived from:Fermentation with Xanthomonas campestris			
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			
E471 Mono - and	Emulsifier	0.29943	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-SG)			
Sunflower oil	Base	0.28734	China, India, United Kingdom,
Derived from:Sunflower - Non declarable carrier			
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E150a Plain caramel	Colours	0.2325	Spain,
L 130a Flaiii Caraillei	Colours	0.2323	Spairi,
Derived from:Sucrose			
Trehalose	Stabilisers	<0.1%	China, India, United
Derived from:Sugar from			States,
Beet - Non declarable carrier			
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United
Derived from:Arthrospira			States,
Platensis Algae			
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,
	<b>5</b>		
Derived from:Safflower			
Extract (Carthamus Tinctorius).			
Carrot Concentrate	Colouring foodstuff	<0.1%	Belgium, Germany, The
Davis ad franco Oamat			Netherlands,
Derived from:Carrot Caramelised sugar	Base	<0.1%	France, United Kingdom,
- Caramonoca cagan	2400	101170	
Derived from:Beet		0.404	
E162 Beetroot red	Colours	<0.1%	France, Germany, Poland, United Kingdom,
Derived from:Beta vulgaris L.			r diand, dilited Kingdom,
	0.1.1.1.1	0.404	
Lemon Concentrate	Colouring foodstuff	<0.1%	Argentina, Italy, Turkey,
Derived from:Lemon			
E341 Calcium	Carriers	<0.1%	Germany,
phosphates			
Derived from:Mineral			
Blackcurrant Concentrate	Colouring foodstuff	<0.1%	France, Italy, Poland,
Derived from:Blackcurrant E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
Los III Trisodium Cittate	Acidity Negulator	Q0.170	Griiria,
Derived from:Corn - Non			
GMO In accordance with (EC) No 1829/2003 and (EC) No			
1830/2003, Non declarable			
carryover additive		0.151	
E1520 Propan-1,2-diol; propylene glycol	Humectant	<0.1%	France, Germany, Spain, The Netherlands,
propylene glycol			ine ivelilenanus,
Derived from:Synthetic - Non			
declarable carrier	Clazing scent	-O 10/	Cormonii
E901 Beeswax	Glazing agent	<0.1%	Germany,
Derived from:Honey Bee			
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E330 Citric Acid  Derived from:Beet / Cane	Carriers	<0.1%	Austria, Belgium, Germany,
Hibiscus Concentrate  Derived from:Hibiscus	Colouring foodstuff	<0.1%	Nigeria, Thailand, Vietnam,
E300 Ascorbic Acid  Derived from:Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No. CN19/10539. Non declarable carrier		<0.1%	China,
E330 Citric Acid  Derived from:Maize / molasse (beet/cane) - Non declarable carryover additive		<0.1%	Austria, France, Germany, Switzerland,

## **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

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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
Вох	Walled	225mm x				
	Cardboard	125mm				

Palm Oil Percentage	
Total Palm Oil (%)	3.11
Total Palm Kernel (%)	0.56
Total Palm Oil & Palm Kernel in product (%)	3.66

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

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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
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## **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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