
	Finished Product Specification	
	Product Code	BA15429
	Product Name	Silver Mini 5 Star Sprinkles MET
	Legal Description	Sugar Sprinkles with a Metallic Finish
	Medium	Sugar Sprinkles
	Specification Date	17/10/2019

RSPO Certification	Mass Balance
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
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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:5mm B:5mm D:mm
Case size - 5 kg

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet	Base	72.53572	Belgium, The Netherlands, United Kingdom,
Rice Flour Derived from:Rice	Base	6.00789	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Glucose syrup Derived from:Wheat (not declarable)	Base	5.1983	France,
Vegetable Oil Derived from:Palm OilMCT derived from Coconut origin	Base	5.02829	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water	Base	2.9941	United Kingdom,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	1.99935	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from:Beet	Base	1.59948	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom,
E555 Potassium aluminium silicate Derived from:Mineral	Anti-caking agent	0.67165	Brazil, India,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	0.66008	Germany,
E414 Gum arabic Derived from:Vegetable Stems of Acacia Senegal	Thickeners	0.5998	Austria, Belgium, Sudan,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.5998	Austria,

E415 Xanthan gum Derived from: Xanthomonas Campestris	Stabilisers	0.49245	China,
E422 Glycerol Derived from: Rapeseed	Humectant	0.39987	Germany,
E471 Mono- and diglycerides of fatty acids Derived from: Palm	Emulsifier	0.39987	Denmark,
Ethanol Derived from: Grain	Base	0.325	United Kingdom,
E171 Titanium dioxide Derived from: Mineral	Colours	0.28785	United States,
E904 Shellac Derived from: Lac	Glazing agent	0.15	Germany, United States,
E172 Iron oxides	Colours	<0.1%	United States,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose syrup, Vegetable Oil, Water, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Gum arabic, Xanthan gum; Stabilisers: Xanthan gum; Emulsifier: Mono- and diglycerides of fatty acids; Humectant: Glycerol; Colours: Titanium dioxide, Iron oxides; Ethanol, Glazing agent: Shellac.

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 selected

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	1675.5
Energy Kcal	395.3
Fat	7.0
Fat (Saturated)	1.0
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	82.7
Sugars	75.0
	<i>of which polyols</i> 0.0
	<i>of which starch</i> 0.0
Protein	0.4
	<i>Sodium</i> 0.0
Salt	0.0
	<i>Fibre</i> 0.0
	<i>Moisture</i> 0.0
	<i>Ash</i> 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

Component	Material	Size	Guage	No Per Pack	Weight	Qty per pack	Total weight per pack
Blue plastic bags	Polythene	419 x 686mm			31.4g	2	62.8g
Sprinkle Box	Cardboard	325 x 225 x 135mm				1	0g

Cocoa Declaration

No statement selected

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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