

Bake Art ARTISTRY IN THE BAKING	Finished Product Specification			
	Product Code	BA15514		
	Product Name Pearl Merry Christmas Spi GrRW			
	Legal Description	Sugar Sprinkles with a Metallic Finish		
	Medium	Sugar Sprinkles		
	Specification Date	03/04/2020		
	Specification Version Number	4		

RSPO Certification	Mass Balance
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate (MB)	BMT-RSPO-000776

SUPPLIER	BakeArt Limited
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	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:mm B:mm D:mm Case size - 5 kg

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Full recipe	Function	%	Country Of Origin	
Ingredient Name	T unction	70		
Sugar Base		67.43481	Belgium, The Netherlands	
-			United Kingdom,	
Derived from:Beet	_			
Rice Flour	Base	4.90997	Australia, Brazil,	
Derived from:Rice			Cambodia, Egypt, Guyana, India, Kazakhstan,	
			Myanmar, Paraguay,	
			Portugal, Puerto Rico,	
			Russian Federation, Spain,	
			Thailand, Turkey,	
Glucose syrup	Base	4.22537	France,	
Derived from:Wheat (not declarable)				
Vegetable Oil	Base	4.12694	Indonesia, Malaysia,	
-			Papua New Guinea,	
Derived from:Palm OilMCT			Solomon Islands,	
derived from Coconut origin Maize starch	Base	3.67425	France, Germany, Italy,	
	Dase	5.07425	Spain, The Netherlands,	
Derived from:Maize				
Water	Base	2.90587	United Kingdom,	
Derived from:Mains				
Palm Oil	Base	2.6128	Malaysia,	
	2000	210120	maia joia,	
Derived from:Palm				
Vegetable fat (palm kernel,	Base	1.62514	Brazil, Colombia,	
oalm oil)			Indonesia, Malaysia, Papua	
Derived from:palm kernel, palm			New Guinea,	
Benved nom.paint kernel, paint				
Invert sugar syrup	Base	1.30011	The Netherlands,	
Daniara di fuanza Da at				
Derived from:Beet E555 Potassium aluminium	Anti-caking agent	0.7	Brazil, India,	
silicate	Anti-caking agent	0.7		
Derived from:Mineral	_			
Ethanol	Base	0.65	United Kingdom,	
Derived from:Grain				
Maltodextrin	Carriers	0.63722	China,	
Derived from:Cassava &				
Cornmaize &/or potatoCorn E341 (iii) Tricalcium	Anti-caking agent	0.53877	Germany,	
phosphate	And calling agent	0.00077		
Derived from:Calcium	_			
Palm Kernel	Base	0.4899	Malaysia,	
Derived from:Palm				
Derived from Palm				
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E414 Gum arabic	Thickeners	0.48754	Sudan,
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan gum	Thickeners	0.48754	Austria,
Derived from:Fermentation with Xanthomonas campestris			
E415 Xanthan gum	Stabilisers	0.43449	China,
5			
Derived from:Xanthomonas Campestris			
Sunflower Oil	Carriers	0.37097	China, India, United
Derived from:Sunflower			Kingdom,
E904 Shellac	Glazing agent	0.35716	Belgium, India, Korea,
	Clazing agent	0.00710	Thailand,
Derived from:Kerria (Lacca)Lac			
E422 Glycerol	Humectant	0.32503	Germany,
-			
Derived from:Rapeseed			
E471 Mono- and	Emulsifier	0.32503	Denmark,
diglycerides of fatty acids			
Derived from:Palm			
E171 Titanium dioxide	Colours	0.3	United States,
	Colouis	0.0	
Derived from:Mineral			
E322 Lecithins	Emulsifier	0.29394	The Netherlands,
Derived from:Rapeseed Potato Starch	Anti colvina canat	0.1633	Denmark
Polato Starch	Anti-caking agent	0.1033	Denmark,
Derived from:Potato			
E163 Anthocyanins	Colours	0.13946	China,
Derived from:Radish			
(Raphanus Sativus) Extraction method NOT from Lake,			
Trehalose	Stabilisers	0.11051	China, India, United States,
Derived from:Sugar			
E414 Gum arabic	Stabilisers	<0.1%	Chad, Senegal, Sudan,
Derived from:Vegetable -			
Acacia Senegal Ethanol	Carriers	<0.1%	Austria, Belgium, Bulgaria,
	Carriero	\$0.170	Croatia, Cyprus, Czech
Derived from:Sugar Beet,			Republic, Denmark, Estonia
Sugar Cane or Cereals			Finland, France, Germany,
(Triticale)			Greece, Hungary, Ireland,
			Italy, Latvia, Lithuania,
			Luxembourg, Malta, Poland,
			Portugal, Romania,
			Slovakia, Slovenia, Spain,
			Sweden, The Netherlands,
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Spirulina concentrate	Colouring foodstuff	<0.1%	China, India, United States,
Derived from:Arthrospira Platensis Algae			
Safflower	Colours	<0.1%	China,
Derived from:Carthamus Tinctorius			
E331iii Trisodium citrate	Acidity Regulator	<0.1%	China,
Derived from:sodium salts from citric acid			
Vegetable Oil Derived from:Palm	Carriers	<0.1%	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Indonesia, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Philippines, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands,
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.			
E330 Citric acid Derived from:maize or molasse (beet or cane)	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose syrup, Vegetable Oil, Maize starch, Water, Palm Oil, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Gum arabic, Xanthan gum; Stabilisers: Xanthan gum, Trehalose, Gum arabic; Emulsifier: Mono- and diglycerides of fatty acids, Lecithins; Colours: Titanium dioxide, Anthocyanin, Safflower, Beetroot; Palm Kernel, Glazing agent: Shellac; Humectant: Glycerol; Carriers: Ethanol, Vegetable Oil; Colouring foodstuff: Spirulina concentrate; Acidity Regulator: Trisodium citrate, Citric acid.

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				

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Allergen Statement

1 - This product is free from Allergens, our ingredient supplier handles Nuts (Almond), Allergens have been assessed as being low cross-contamination risk therefore we cannot guarantee the product is Nut free.

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	1678.1
Energy Kcal	401.1
Fat	9.1
Fat (Saturated)	1.6
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	79.1
Sugars	69.5
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

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					

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Palm Oil Percentage	
Total Palm Oil (%)	7.73
Total Palm Kernel (%)	1.4
Total Palm Oil & Palm Kernel in product (%)	9.13

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	No	Lacto-Ovo Vegetarian	Yes
Sufferers			
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	No
Kosher	No	Halal	No

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.