



Finished Product Specification			
Product Code	BA15519		
Product Name Pearl Snow Flurry Sprinkles SW			
Legal Description	Sugar Sprinkles with a Metallic		
	Finish		
Medium	Sugar Sprinkles		
Specification Date	11/11/2019		

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

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Full recipe	ull recipe				
Ingredient Name	Function	%	Country Of Origin		
Sugar	Base	81.94866	Belgium, The Netherlands,		
o agai	Buoo	01.01000	United Kingdom,		
Derived from:BeetSugar Beet			Jerme a ranguent,		
Maize starch	Base	4.79063	France, Germany, Italy,		
			Spain,		
Derived from:Maize					
Palm Oil	Base	2.72195	Malaysia,		
Derived from:Palm					
Water	Base	1.32858	United Kingdom,		
vvalei	Dase	1.32030	Office Kingdom,		
Derived from:water					
Rice Flour	Base	1.30391	Australia, Brazil,		
			Cambodia, Egypt, Guyana,		
Derived from:Rice			India, Kazakhstan,		
			Myanmar, Paraguay,		
			Portugal, Puerto Rico,		
			Russian Federation, Spain,		
			Thailand, Turkey,		
Vegetable Oil	Base	1.15415	Indonesia, Malaysia,		
			Papua New Guinea,		
Derived from:Palm OilMCT derived from Coconut			Solomon Islands,		
originPalm					
Glucose syrup	Base	1.12543	France,		
, ,			,		
Derived from:Wheat (not					
declarable)					
Ethanol	Base	1.09989	United Kingdom,		
Danis and frames Creates Courses have t					
Derived from:GrainSugar beet, sugar cane, wheat, rye					
Palm Kernel	Base	0.69682	Malaysia,		
	2400	0.0000=	a.a, e.a,		
Derived from:Palm					
E555 Potassium aluminium	Anti-caking agent	0.56461	Brazil, India,		
silicate					
Derived from:Mineral	D	0.40000	Bus it Oaksakis		
Vegetable fat (palm kernel,	Base	0.43286	Brazil, Colombia,		
palm oil)			Indonesia, Malaysia, Papua		
Derived from:palm kernel, palm			New Guinea,		
Benved nom.paim kemei, paim					

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Invert sugar syrup  Derived from:Beet	Base	0.34629	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,	
E904 Shellac	Glazing agent	0.33175	Germany, United States,	
Derived from:LacKerra lacca (animal)			·	
E171 Titanium dioxide	Colours	0.24198	United States,	
Derived from:Mineral	Anti-politica and the	0.00050	Denmark	
Potato Starch	Anti-caking agent	0.23953	Denmark,	
Derived from:Potato				
Rapeseed Lecithin	Emulsifier	0.21776	Spain,	
-1		-	, , , , , , , , , , , , , , , , , , ,	
Derived from:Rapeseed				
Sugar	Glazing agent	0.21776	France,	
1				
Derived from:Beet	Clasing count	0.04770	Ohad Cararal O Ja	
E414 Gum acacia	Glazing agent	0.21776	Chad, Senegal, Sudan,	
Derived from:Acacia				
Corn starch	Base	0.18904	Bulgaria,	
			<del></del>	
Derived from:Corn				
E341 (iii) Tricalcium	Anti-caking agent	0.14332	Germany,	
phosphate				
Dariyad fram Calaisan				
Derived from:Calcium E415 Xanthan gum	Thickeners	0.12986	Austria,	
L-10 Adminan guin	THOROTORS	0.12000	, Addita,	
Derived from:Fermentation				
with Xanthomonas campestris				
E414 Gum arabic	Thickeners	0.12986	Austria, Belgium, Sudan,	
Dank and from M. (1)				
Derived from:Vegetable - Stems of Acacia Senegal				
E415 Xanthan gum	Stabilisers	0.10688	China,	
			]	
Derived from:Xanthomonas				
Campestris		0.404	1	
E422 Glycerol	Humectant	<0.1%	Germany,	
Derived from Personal				
Derived from:Rapeseed E471 Mono- and	Emulsifier	<0.1%	Denmark,	
diglycerides of fatty acids		30.170		
a.g., condo on latty doldo				
Derived from:Palm				

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E322 Sunflower lecithins	Emulsifier	<0.1%	Indonesia, Malaysia,	
Derived from:Sunflower				
Maltodextrin	Base	<0.1%	France,	
E172 Iron oxides	Colours	<0.1%	United States,	
E414 Gum arabic	Stabilisers	<0.1%	Sudan,	
E174 Silver	Colours	<0.1%	Italy,	

## **Ingredients Declaration**

Ingredients: Sugar, Maize starch, Palm Oil, Water, Rice Flour, Vegetable Oil, Glucose syrup, Glazing agent: Shellac, Sugar, E414 Gum acacia; Palm Kernel, Vegetable fat (palm kernel, palm oil), Emulsifier: Rapeseed Lecithin, Mono- and diglycerides of fatty acids, Sunflower lecithin; Invert sugar syrup, Colours: Titanium dioxide, Iron oxides, Silver; Thickeners: Xanthan gum, Gum arabic; Anti-caking agent: Potato Starch; Corn starch, Stabilisers: Xanthan gum, Gum arabic; Humectant: Glycerol.

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	1677.3
Energy Kcal	404.1
Fat	5.3
Fat (Saturated)	1.3
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	89.2
Sugars	82.7
of which polyols	0.0
of which starch	0.0
Protein	0.1
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	Cardboard	325 x 225 x			269.1	1	269.1g
Box		135mm					

Cocoa Declaration
No statement selected

Tariff Code	
17049099	

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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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