



Finished Product Specification	
Product Code	BA15852
Product Name	Pearl Jolly Holiday Sprinkles
	BblGRW
Legal Description	Sugar Sprinkles with a Metallic
	Finish
Medium	Sugar Sprinkles
Specification Date	04/03/2021
Specification Version Number	2

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776

SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
	Ashington
	Northumberland
	NE63 0YH
CONTACT	Tony Wadley
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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 Case size - 5 kg

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Full recipe				
	Function	%	Country Of Origin	
Ingredient Name	Dana	CE 44450	Commons	
Sugar	Base	65.41152	Germany,	
Derived from:Beet				
Maize starch	Base	5.52375	France, Germany, Italy,	
5			Spain, The Netherlands,	
Derived from:Maize Rice Flour	Base	4.37662	Australia, Brazil,	
Kice Floui	Dase	4.37002	Cambodia, Egypt, Greece,	
Derived from:Rice			Guyana, India, Kazakhstan,	
			Myanmar, Paraguay,	
			Portugal, Puerto Rico,	
			Russian Federation, Spain,	
Palm Oil	Paga	3.928	Thailand, Turkey, Malaysia,	
Paim Oil	Base	3.920	ivialaysia,	
Derived from:Palm				
Glucose Syrup	Base	3.79144	France,	
Derived from:Wheat (not declarable)				
Vegetable Oil	Base	3.72786	Germany,	
9			,	
Derived from:MCT derived				
from CoconutPalm Oil Water	Base	2.46504	United Kingdom,	
vvalei	Dase	2.40304	Officed Kingdom,	
Derived from:Mains				
Vegetable Fat (Palm	Base	1.45825	Brazil, Colombia,	
Kernel, Palm Oil)			Indonesia, Malaysia, Papua	
Derived from:palm kernel, palm			New Guinea,	
Denved nom.paim kemei, paim				
Ethanol	Base	1.42856	United Kingdom,	
D				
Derived from:Grain E555 Potassium aluminium	Anti-caking agent	1.18775	Brazil, India,	
silicate	Anti-caking agent	1.10775	Brazii, iliula,	
Simouto				
Derived from:MineralMica				
Invert Sugar Syrup	Base	1.1666	The Netherlands,	
Derived from:Beet				
Palm Kernel	Base	0.7365	Malaysia,	
			inality cras,	
Derived from:Palm				
E904 Shellac	Glazing agent	0.5795	Germany, United States,	
Derived from:LacKerria (Lacca)				
E171 Titanium dioxide	Colours	0.55851	United States,	
Derived from:Mineral				
l				

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E241 (iii) Tricoloium	Anti cakina agant	0.48123	Cormany
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.40123	Germany,
ρποοριιαισ			
Derived from:Calcium			
E322 Lecithins	Emulsifier	0.4419	The Netherlands,
Derived from:Rapeseed E414 Gum Arabic	Thickeners	0.43747	Sudan,
E414 Gum Arabic	Inickeners	0.43747	Sudan,
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.43747	Austria,
Dorived from Form entation			
Derived from:Fermentation with Xanthomonas campestris			
E415 Xanthan Gum	Stabilisers	0.35835	China,
Derived from:Xanthomonas Campestris			
E471 Mono - and	Emulsifier	0.29165	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm			
E422 Glycerol	Humectant	0.29165	Germany,
Derived from:Rapeseed			
Potato Starch	Anti-caking agent	0.2455	Denmark,
Derived from:Potato			
E414 Gum arabic	Stabilisers	0.1473	Chad, Senegal, Sudan,
	-		
Derived from:Vegetable -			
Acacia Senegal	Corriero	0.4470	Augtrio Dalaires D. Las
Ethanol	Carriers	0.1473	Austria, Belgium, Bulgaria, 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,
E163 Anthocyanins	Colours	0.10269	China,
Derived from:Radish			
(Raphanus Sativus) Extraction			
method NOT from Lake,			
Sunflower Oil	Carriers	<0.1%	Indonesia, Malaysia,
Download from Conflance			
Derived from:Sunflower Trehalose	Stabilisers	<0.1%	China, India, United States,
Tronaiosc	Glabiliotio	30.170	Jima, maia, Omicea States,
Derived from:Beet /			
CaneSugar			

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Carriers	<0.1%	Austria, Czech Republic,
		France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
Colouring foodstuff	<0.1%	China, United States,
Colours	<0.1%	Germany,
Colouring foodstuff	<0.1%	China, India, United States,
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,
Colours	<0.1%	France,
Acidity Regulator	<0.1%	China,
, 0		
Carriers	<0.1%	China,
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
	Colours Colouring foodstuff Carriers Colours Colours Acidity Regulator Carriers Acidity Regulator	Colouring foodstuff <0.1% Colouring foodstuff <0.1% Carriers <0.1% Colours <0.1% Carriers <0.1% Acidity Regulator <0.1% Acidity Regulator <0.1%

Ingredients Declaration

Ingredients: Sugar, Maize starch, Rice Flour, Palm Oil, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Palm Kernel, Emulsifier: Lecithins, Mono - and Diglycerides of Fatty Acids; Colours: Titanium Dioxide, Anthocyanin, Iron oxides, Beetroot; Glazing agent: Shellac; Stabilisers: Xanthan Gum, Gum arabic; Humectant: Glycerol; Carriers: Ethanol, Vegetable Oil; Colouring foodstuff: Spirulina, Spirulina Concentrate.

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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	
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

Nutritional Information	
Energy KJ	1692.6
Energy Kcal	407.2
Fat	10.2
Fat (Saturated)	1.9
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	78.0
Sugars	67.2
of which polyols	
of which starch	0.0
Protein	0.3
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.

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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					

Palm Oil Percentage	
Total Palm Oil (%)	8.51
Total Palm Kernel (%)	1.55
Total Palm Oil & Palm Kernel in product (%)	10.06

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

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

Tariff Code	
17 04 90 99 91	

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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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L.Lisle