



Finished Product Specification	
Product Code	BA15853
Product Name	Gold Holly & Red Berry Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	07/12/2020
Specification Version Number	1

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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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	Full recipe				
Ingredient Name	Function	%	Country Of Origin		
Sugar	Base	73.06075	Belgium, The Netherlands,		
Sugai	Dase	73.00073	United Kingdom,		
Derived from:Beet			ormod rangdom,		
Rice Flour	Base	6.049	Australia, Brazil,		
			Cambodia, Egypt, Greece,		
Derived from:Rice			Guyana, India, Kazakhstan,		
			Myanmar, Paraguay,		
			Portugal, Puerto Rico,		
			Russian Federation, Spain,		
Chicago Syrup	Paga	5.23692	Thailand, Turkey,		
Glucose Syrup	Base	5.23092	France,		
Derived from:Wheat (not					
declarable)					
Vegetable Oil	Base	5.0517	Germany,		
Derived from:MCT derived					
from CoconutPalm Oil Water	Base	2.5171	United Kingdom		
vvater	Dase	2.5171	United Kingdom,		
Vegetable Fat (Palm	Base	2.0142	Brazil, Colombia,		
Kernel, Palm Oil)	Daoc	2.0142	Indonesia, Malaysia, Papua		
			New Guinea,		
Derived from:palm kernel, palm			,		
Invert Sugar Syrup	Base	1.61136	The Netherlands,		
Derived from:Beet					
E341 (iii) Tricalcium	Anti-caking agent	0.66477	Germany,		
phosphate	Time canning agoin	0.00	, , , , , , , , , , , , , , , , , , ,		
· ·					
Derived from:Calcium					
E414 Gum Arabic	Thickeners	0.60426	Sudan,		
Daring different Managariah Ia					
Derived from:Vegetable - Stems of Acacia Senegal					
E415 Xanthan Gum	Thickeners	0.60426	Austria,		
			,		
Derived from:Fermentation					
with Xanthomonas campestris	0. 1.11				
E415 Xanthan Gum	Stabilisers	0.495	China,		
Derived from:Xanthomonas					
Campestris					
Ethanol	Base	0.405	United Kingdom,		
			-		
Derived from:Grain					
E471 Mono - and	Emulsifier	0.40284	Denmark,		
Diglycerides of Fatty Acids					
Derived from:Palm					
E422 Glycerol	Humectant	0.40284	Germany,		
_ : 0.,00.01			, , , ,		
Derived from:Rapeseed					
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E555 Potassium aluminium silicate	Anti-caking agent	0.25	Brazil, India,
Silicate			
Derived from:Mica			
E163 Anthocyanins	Colours	0.2135	China,
Derived from:Radish (Raphanus Sativus) Extraction method NOT from Lake,			
E171 Titanium dioxide	Colours	0.21	Germany,
Derived from:Mineral			
Maltodextrin	Carriers	<0.1%	China,
Derived from:Cassava & Corn			
E904 Shellac	Glazing agent	<0.1%	Germany, United States,
Derived from:Lac			
E172 Iron oxides	Colours	<0.1%	Germany,
Derived from:Mineral			

## **Ingredients Declaration**

Ingredients: Sugar, Rice Flour, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Stabilisers: Xanthan Gum; Colours: Anthocyanin, Titanium Dioxide, Iron oxides; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; 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	1687.2
Energy Kcal	397.9
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.4
Sugars	75.7
of which polyols	0.0
of which starch	0.0
Protein	0.5
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
Вох	Walled	225mm x					
	Cardboard	125mm					

Palm Oil Percentage	
Total Palm Oil (%)	6.32
Total Palm Kernel (%)	1.13
Total Palm Oil & Palm Kernel in product (%)	7.44

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	Yes
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

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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			
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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