

	Finished Product Specification	
	Product Code	BA16032
	Product Name	Twinkle Unicorn Sprinkles
	Legal Description	Sugar Sprinkles
	Medium	Sugar Sprinkles
	Specification Date	03/02/2020
	Specification Version Number	1

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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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			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Sugar Beet Sugar beet	Base	65.29925	France, Germany,
Dextrose Derived from: WHEAT	Base	10	France, Germany,
Wheat Starch Derived from: Wheat and maize	Base	5.8	France, Germany,
Rice Flour Derived from: Rice	Base	5.472	Germany,
Glucose syrup Derived from: WHEAT Wheat (not declarable)	Base	4.52093	France, Germany, The Netherlands, United Kingdom,
Vegetable Oil Derived from: Coconut Palm Oil	Base	3.144	Bangladesh, Bhutan, Brazil, India, Nepal, Pakistan, Sri Lanka,
Water Derived from: local source	Base	1.26962	United Kingdom,
Vegetable fat (palm kernel, palm oil) Derived from: palm kernel, palm	Base	1.23882	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from: Beet	Base	0.99106	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,
E341 (iii) Tricalcium phosphate Derived from: Calcium	Anti-caking agent	0.40374	Germany,
E415 Xanthan gum Derived from: Fermentation with Xanthomonas campestris	Thickeners	0.37165	Austria,
E414 Gum arabic Derived from: Vegetable - Stems of Acacia Senegal	Thickeners	0.37165	Austria, Belgium, Sudan,

E422 Glycerol Derived from:Rapeseed	Humectant	0.24776	Germany,
E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.24776	Denmark,
E415 Xanthan gum Derived from:Xanthomonas Campestris	Stabilisers	0.214	China,
E904 Shellac Derived from:Lac Insectsinsect	Glazing agent	<0.1%	The Netherlands,
Red beet juice concentrate Derived from:Beetroot	Colouring foodstuff	<0.1%	Germany,
Sunflower Oil Derived from:Sunflower	Carriers	<0.1%	China, India, United Kingdom,
E120 Carmine Derived from:insect Dachylopus coccus	Colours	<0.1%	Germany,
E171 Titanium dioxide Derived from:MineralsMineral	Colours	<0.1%	Germany,
E140 Chlorophylls Derived from:Plant	Colours	<0.1%	Germany,
E101 (i) Riboflavin Derived from:Vitamin B2ger	Colours	<0.1%	Germany,
Flavouring Derived from:Raspberry Fruit	Base	<0.1%	Germany,
E330 Citric acid Derived from:Synthetic	Preservatives	<0.1%	Germany,
Trehalose Derived from:Sugar	Stabilisers	<0.1%	China, India, United States,
Spirulina concentrate Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China, India, United States,
Salt Derived from:Salt	Base	<0.1%	Germany,
Maltodextrin Derived from:maize &/or potatoplantCassava & Corn	Carriers	<0.1%	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,

E163 Anthocyanins Derived from:Radish (Raphanus Sativus) Extraction method NOT from Lake,	Colours	<0.1%	China,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	<0.1%	France,
E331iii Trisodium citrate Derived from:sodium salts from citric acid	Acidity Regulator	<0.1%	China,
E1450 Starch sodium octenyl succinate Derived from:Plant	Carriers	<0.1%	United States,
E160a Carotenes Derived from:Algal	Colours	<0.1%	Australia,
Sunflower oil Derived from:Sunflower	Base	<0.1%	United Kingdom,
E307 Alpha-tocopherol Derived from:Sunflower Oil	Antioxidants	<0.1%	Belgium,
E300 Ascorbic acid Derived from:Fruit/ Vegetable	Antioxidants	<0.1%	China,
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,
E202 Potassium sorbate Derived from:Chemical	Preservatives	<0.1%	United Kingdom,

Ingredients Declaration

Ingredients: Sugar, Dextrose, **Wheat** Starch (Gluten), Rice Flour, Glucose syrup, Vegetable Oil, Water, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Xanthan gum, Gum arabic; Emulsifier: Mono- and diglycerides of fatty acids; Humectant: Glycerol; Stabilisers: Xanthan gum, Trehalose; Colours: Carmine , Titanium dioxide, Chlorophyll , Riboflavin, Anthocyanin, Beetroot, Carotenes; Glazing agent: Shellac; Colouring foodstuff: Red beet juice concentrate, Spirulina concentrate; Flavouring, Preservatives: Citric acid; Sodium Chloride, 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			

Allergen Statement
Whilst this product is free from Allergens, this production site handles Soya,an ingredient supplier also handles Nuts (Almond). Allergens have been assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is Allergen 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	1514.3
Energy Kcal	396.2
Fat	4.4
Fat (Saturated)	0.6
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	89.2
Sugars	76.9
<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

Finished Product Microbiological Standards					
MICROORGANISM	TYPICAL	MAXIMUM	UNITS	METHOD	FREQUENCY
TVC	<10(4)	50,000	cfu/g	50,000	annual
Enterobacteriaceae	<10(2)	100	cfu/g	External lab	annual
E.Coli	<10	<10	cfu/g	External lab	annual
Yeast	<10(3)	1000	cfu/g	External lab	annual
Staphylococcus	<20	100	cfu/g	External lab	annual
Salmonella species	Not detected	Not detected	/25g	External lab	annual

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	Gauge	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	Double Walled Cardboard	325mm x 225mm x 125mm			266.8g	1	266.8g

Cocoa Declaration

No statement selected

Palm Oil Percentage

Total Palm Oil (%)	3.85
Total Palm Kernel (%)	0.69
Total Palm Oil & Palm Kernel in product (%)	4.54

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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