



Finished Product Specification	
Product Code	BA16032
Product Name	Twinkle Unicorn Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	09/06/2021
Specification Version Number	3

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
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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				
Sugar	Base	65.34611	France, Germany,	
Davis and frances Course at David Course				
Derived from:Sugar BeetSugar beetBeet				
Dextrose	Base	10	France, Germany,	
Derived from:WHEAT	_			
Wheat Starch	Base	5.8	France, Germany,	
Derived from:Wheat and mazie				
Rice Flour	Base	5.474	Germany,	
Derived from:Rice	<u> </u>	4.50507		
Glucose Syrup	Base	4.52507	France, Germany, The Netherlands, United	
Derived from:WHEATWheat			Kingdom,	
(not declarable)			ixingdom,	
Vegetable Oil	Base	3.146	Bangladesh, Bhutan,	
			Brazil, India, Nepal,	
Derived from:CoconutPalm Oil			Pakistan, Sri Lanka,	
Vegetable Fat (Palm	Base	1.24041	Brazil, Colombia,	
Kernel, Palm Oil)			Indonesia, Malaysia, Papua	
			New Guinea,	
Derived from:palm kernel, palm				
Water	Base	1.22962	United Kingdom,	
			j erme a emigaem,	
Derived from:local source -				
mineral Invert Sugar Syrup	Base	0.99233	The Netherlands,	
Invert Sugar Syrup	Dase	0.99233	The Netherlands,	
Derived from:Beet				
E341 (iii) Tricalcium	Anti-caking agent	0.4041	Germany,	
phosphate				
Derived from:Calcium				
E415 Xanthan Gum	Thickeners	0.37212	Austria,	
		0.0.2.2	, idealia,	
Derived from:Fermentation				
with Xanthomonas campestris E414 Gum Arabic	Thickonoro	0.37212	Cudos	
E414 Gum Arabic	Thickeners	0.37212	Sudan,	
Derived from:Vegetable -				
Stems of Acacia Senegal				
E422 Glycerol	Humectant	0.24808	Germany,	
Derived from:Rapeseed				
E471 Mono - and	Emulsifier	0.24808	Denmark,	
Diglycerides of Fatty Acids			,	
Derived from:Palm				

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E415 Xanthan Gum	Stabilisers	0.194	China,
Derived from:Xanthomonas Campestris			
E904 Shellac	Glazing agent	<0.1%	The Netherlands,
Derived from:Lac Insectsinsect			
Red beet juice concentrate	Colouring foodstuff	<0.1%	Germany,
	-		
Derived from:Beetroot Sunflower Oil	Carriers	<0.1%	China India United
Sunliower Oil	Carriers	<0.1%	China, India, United Kingdom,
Derived from:Sunflower			Kingdom,
E120 Carmine	Colours	<0.1%	Germany,
<b>.</b>			
Derived from:insect Dachylopus coccus			
E171 Titanium dioxide	Colours	<0.1%	Germany,
			,
Derived from:MineralsMineral			_
E101 (i) Riboflavin	Colours	<0.1%	Germany,
Derived from:Vitamin B2ger			
E140 Chlorophylls	Colours	<0.1%	Germany,
, , ,			,
Derived from:Plant			
Flavouring	Base	<0.1%	Germany,
Derived from:Raspberry Fruit			
E330 Citric acid	Preservatives	<0.1%	Germany,
			, , , , , , , , , , , , , , , , , , ,
Derived from:Synthetic			
Trehalose	Stabilisers	<0.1%	China, India, United States,
Derived from:Sugar			
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United States,
	· ·		
Derived from:Arthrospira			
Platensis Algae Salt	Base	<0.1%	Germany,
Can	Dasc	VO.170	Germany,
Derived from:Salt			
Maltodextrin	Carriers	<0.1%	Austria, Czech Republic,
Davis and framework in a 8 /or			France, Germany, Hungary,
Derived from:maize &/or potatoVegetable			Italy, Poland, Slovakia, Spain, The Netherlands,
(potato)Cassava & Corn			United States,
E163 Anthocyanins	Colours	<0.1%	China,
			, , , , , , , , , , , , , , , , , , ,
Derived from:Radish			
(Raphanus Sativus) Extraction method NOT from Lake,			
E162 Beetroot red	Colours	<0.1%	France,
			, , ,
Derived from:Beta vulgaris L.			

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E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
Derived from:sodium salts from citric acid			
E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate			
Derived from:Vegetable (maize)			
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal - Vegetable			
Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower seeds			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic			
E300 Ascorbic acid	Antioxidants	<0.1%	China,
Derived from:Vegetable (maize)			
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium,
Dariyad framımaiza ar malaasa			Belize, Czech Republic,
Derived from:maize or molasse (beet or cane)			Egypt, El Salvador, Ethiopia, France, Germany, Hungary,
(5551 51 541.5)			India, Indonesia, Mexico,
			Poland, Romania, Russian
			Federation, Slovakia, The
			Netherlands,
E202 Potassium sorbate	Preservatives	<0.1%	Germany,
Derived from:Synthetic			

## **Ingredients Declaration**

Ingredients: Sugar, Dextrose, **Wheat** Starch (Gluten), Rice Flour, Glucose Syrup, Vegetable Oil, Vegetable Fat (Palm Kernel, Palm Oil), Water, Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Stabilisers: Xanthan Gum; Colours: Carmine, Titanium Dioxide, Riboflavin, Chlorophyll, Anthocyanin, Beetroot, Carotenes; Glazing agent: Shellac; Colouring foodstuff: Red beet juice concentrate, Spirulina Concentrate; Flavouring, Preservatives: Citric acid; Sodium Chloride.

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

This product contains Wheat. May contain traces of Milk, Soya & Gluten

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	1515.5
Energy Kcal	396.4
Fat	4.4
Fat (Saturated)	0.6
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	89.2
Sugars	76.9
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

Finished Product Microbiological Standards					
MICROORGANI	TYPICAL	MAXIMUM	UNITS	METHOD	FREQUENCY
SM					
TVC	<10(4)	50,000	cfu/g	50,000	annual
Enterobacteriac	<10(2)	100	cfu/g	External lab	annual
eae					
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	Not detected	Not detected	/25g	External lab	annual
species					

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

Free From:				
Artificial Colours	Yes	Artificial Flavours	Yes	
Artificial Sweetners	Yes	Preservatives	No	
MonoSodiumGlutamate	Yes	Modified Organisms	Yes	
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes	

Suitable For:			
Nut/Seed Allergy	Yes	Lacto-Ovo Vegetarian	No
Sufferers			
Lactose Intolerance	Yes	Vegetarians	No
Coeliacs	No	Vegans	No
Kosher	No	Halal	No

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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