
	<b>Finished Product Specification</b>	
	Product Code	BA16032
	Product Name	Twinkle Unicorn Sprinkles
	Legal Description	Sugar Sprinkles
	Medium	Sugar Sprinkles
	Specification Date	25/06/2020
	Specification Version Number	2

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	65.34611	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	5.474	Germany,
Glucose Syrup Derived from: WHEAT Wheat (not declarable)	Base	4.52507	France, Germany, The Netherlands, United Kingdom,
Vegetable Oil Derived from: Coconut Palm Oil	Base	3.146	Bangladesh, Bhutan, Brazil, India, Nepal, Pakistan, Sri Lanka,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from: palm kernel, palm	Base	1.24041	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Water Derived from: local source - mineral	Base	1.22962	United Kingdom,
Invert Sugar Syrup Derived from: Beet	Base	0.99233	The Netherlands,
E341 (iii) Tricalcium phosphate Derived from: Calcium	Anti-caking agent	0.4041	Germany,
E415 Xanthan Gum Derived from: Fermentation with Xanthomonas campestris	Thickeners	0.37212	Austria,
E414 Gum arabic Derived from: Vegetable - Stems of Acacia Senegal	Thickeners	0.37212	Sudan,
E422 Glycerol Derived from: Rapeseed	Humectant	0.24808	Germany,
E471 Mono - and Diglycerides of Fatty Acids Derived from: Palm	Emulsifier	0.24808	Denmark,

E415 Xanthan Gum Derived from: Xanthomonas Campestris	Stabilisers	0.194	China,
E904 Shellac Derived from: Lac Insect	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 Dactylopus coccus	Colours	<0.1%	Germany,
E171 Titanium dioxide Derived from: Minerals	Colours	<0.1%	Germany,
E140 Chlorophylls Derived from: Plant	Colours	<0.1%	Germany,
E101 (i) Riboflavin Derived from: Vitamin B2	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 potatoVegetable (potato)Cassava & 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:Vegetable (maize)	Carriers	<0.1%	United States,
E160a Carotenes Derived from:Algal - Vegetable	Colours	<0.1%	Australia,
Sunflower oil Derived from:Sunflower seeds	Base	<0.1%	United Kingdom,
E307 Alpha-tocopherol Derived from:Synthetic	Antioxidants	<0.1%	Germany,
E300 Ascorbic acid Derived from:Vegetable (maize)	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:Synthetic	Preservatives	<0.1%	Germany,

### 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; 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

<b>Peanuts</b>	-	<b>Sesame</b>	-
<b>Fish</b>	-	<b>Eggs</b>	-
<b>Soya</b>	-	<b>Milk</b>	-
<b>Lupin</b>	-	<b>Nuts</b>	+/-
<b>Celery</b>	-	<b>Mustard</b>	-
<b>Crustaceans</b>	-	<b>Molluscs</b>	-
<b>Cereals</b>	+	<b>Sulphur Dioxide</b>	-

+ Product contains, +/- Product may contain, - Does not contain

**Allergen Statement**

This product contains wheat. Our ingredient supplier handles Nuts (Almond), Allergens have been assessed as being low cross-contamination risk therefore we cannot guarantee the product is nut 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	1515.5
Energy Kcal	396.4
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.

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Packaging							
Component	Material	Size	Guage	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

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 Sufferers	No	Lacto-Ovo Vegetarian	No
Lactose Intolerance	No	Vegetarians	No
Coeliacs	No	Vegans	No
Kosher	No	Halal	No

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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