



Finished Product Specification	n
Product Code	BA 16036
Product Name	Yellow Stiletto Sprinkles
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	30/09/2019

OLIDDI IED	D. L. A. (122)
SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
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	Northumberland
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TECHNICAL	technical@bakeart.co.uk

Image not available.

Product Dimensions: H:mm L:8mm B:6mm D:mm Case size - 5000 kg

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## Full recipe

Ingredient Name	Function	%	Country Of Origin
Sugar	Base		United Kingdom,
		43.8325	
Derived from:Beet			
E341 (iii) Tricalcium	Anti-caking agent	0.6675	Germany,
phosphate			
Derived from:Calcium			

Ingredients Decleration	
Ingredients: Sugar.	

Allergy Information			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	+/-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	SulphurDioxide	-
+ 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	745.2
Energy Kcal	175.3
Fat	0.0
Fat (Saturated)	0.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	43.8
Sugars	43.8
of which polyols	0.0
of which starch	0.0
Protein	0.0
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.

Pallet Configuration			
No Of SRD/Cases per	No Of Cases per layer	Number of layers per	Total SRD/Cases per
Shipper		pallet	pallet
N/A	14	8	0
Pallet Type	Pallet Weight(Max 1.1	Pallet Height(Max 1.5	
	tonne)	metres)	
4 Way	560	1.5	

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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