

	<b>Finished Product Specification</b>	
	Product Code	BA16130
	Product Name	Black Ghost Sprinkles NVC
	Legal Description	Sugar Sprinkles
	Medium	Sugar Sprinkles
	Specification Date	02/06/2021
	Specification Version Number	2

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:12mm B:9mm D:mm  
Case size - 5 kg

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Sugar Beet	Base	68.16365	Germany,
Rice Flour Derived from: Rice	Base	5.65	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Glucose Syrup Derived from: Wheat (not declarable)	Base	4.8815	France,
Vegetable Oil Derived from: Palm Oil	Base	4.69	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from: local source - mineral	Base	2.6652	United Kingdom,
E163 Anthocyanins Derived from: Red Cabbage Extraction method Aluminum Lake	Colours	2.345	China,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from: palm kernel, palm	Base	1.8775	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup Derived from: Beet	Base	1.502	The Netherlands,
Cocoa powder Derived from: Theobroma Cocoa	Base	1.5	Ecuador, Ghana, Indonesia, Ivory Coast, Malaysia, Nigeria,
E202 Potassium sorbate Derived from: Synthetic sorbic acid and potassium hydroxide	Preservatives	1.1781	Germany,
Maltodextrin Derived from: Potato	Base	1.1725	Belgium, The Netherlands,
Maltodextrin Derived from: Vegetable (potato)maize &/or potato	Carriers	0.728	The Netherlands,
E341 (iii) Tricalcium phosphate Derived from: Calcium	Anti-caking agent	0.62025	Germany,

E415 Xanthan Gum Derived from: Fermentation with Xanthomonas campestris	Thickeners	0.56325	Austria,
E414 Gum Arabic Derived from: Vegetable - Stems of Acacia Senegal	Thickeners	0.56325	Sudan,
E415 Xanthan Gum Derived from: Xanthomonas Campestris	Stabilisers	0.46	China,
E162 Beetroot red Derived from: Beta vulgaris L.	Colours	0.4368	France,
E422 Glycerol Derived from: Rapeseed	Humectant	0.3755	Germany,
E471 Mono - and Diglycerides of Fatty Acids Derived from: Palm	Emulsifier	0.3755	Denmark,
E1450 Starch sodium octenyl succinate Derived from: Vegetable (maize)	Carriers	0.1456	United States,
E160a Carotenes Derived from: Algal - Vegetable	Colours	<0.1%	Australia,
Sunflower oil Derived from: Sunflower seeds	Base	<0.1%	United Kingdom,
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,
E307 Alpha-tocopherol Derived from: Synthetic	Antioxidants	<0.1%	Germany,
E300 Ascorbic acid Derived from: Vegetable (maize)	Antioxidants	<0.1%	China,

### Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Vegetable Oil, Colours: Anthocyanin, Beetroot, Carotenes; Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Cocoa Powder, Thickeners: Xanthan Gum, Gum Arabic; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids.

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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 is free from allergens

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	1635.2
Energy Kcal	386.1
Fat	7.0
Fat (Saturated)	1.2
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	80.3
Sugars	70.6
	<i>of which polyols</i> 0.0
	<i>of which starch</i> 0.0
Protein	0.7
	<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	External lab	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

#### Palm Oil Percentage

Total Palm Oil (%)	6.04
Total Palm Kernel (%)	0.97
Total Palm Oil & Palm Kernel in product (%)	7.01

UTZ id: CO1000001690

#### Free From:

Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	No
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

#### Suitable For:

Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarian	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without Certification	Halal	Yes without Certification

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Tariff Code
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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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