



Finished Product Specification	
Product Code	BA16137
Product Name	Sherbert 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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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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Function Base	%	Country Of Origin
Base		
Base	74 44004	Linite al Min si de se
	74.41094	United Kingdom,
	0.400=	
Base	6.1325	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Base	5.36293	France,
Base	5.1075	Indonesia, Malaysia,
		Papua New Guinea,
1	0.40004	Solomon Islands,
Base	2.10994	United Kingdom,
1	0.00007	
Base	2.06267	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Base	1.65013	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,
Anti-caking agent	0.67455	Germany,
Titleteren	0.0400	A -14-
Inickeners	0.6188	Austria,
Thickeners	0.6188	Austria, Belgium, Sudan,
Humectant	0.41253	Germany,
	Base Base Base Base Thickeners Humectant	Base 5.36293 Base 5.1075 Base 2.10994 Base 2.06267 Base 1.65013 Anti-caking agent 0.67455 Thickeners 0.6188 Thickeners 0.6188 Humectant 0.41253

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	- 1:0	10.440=0	
E471 Mono- and	Emulsifier	0.41253	Denmark,
diglycerides of fatty acids			
Derived from:Palm			
E415 Xanthan gum	Stabilisers	0.305	China,
			,
Derived from:Xanthomonas Campestris			
Sunflower Oil	Carriers	<0.1%	China, India, United
Derived from:Sunflower			Kingdom,
Trehalose	Stabilisers	<0.1%	China, India, United States,
Trendiose	Otabilisers	30.170	Office, frida, office States,
Derived from:Sugar			
Spirulina concentrate	Colouring foodstuff	<0.1%	China, India, United States,
Derived from:Arthrospira Platensis Algae			
Maltodextrin	Carriers	<0.1%	France,
			,
Derived from:plantmaize &/or			
potatoCassava & Corn	Colours	<0.1%	Chica
E163 Anthocyanins	Colours	<0.1%	China,
Derived from:Radish			
(Raphanus Sativus) Extraction			
method NOT from Lake,			
E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate			
Derived from:Plant			
E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.	A sidit. De sudeten	0.40/	Ohion
E331iii Trisodium citrate	Acidity Regulator	<0.1%	China,
Derived from:sodium salts from			
citric acid			
E160a Carotenes	Colours	<0.1%	Australia,
Danitus deformant At 1			
Derived from:Algal Sunflower oil	Base	<0.1%	United Kingdom,
	Dusc	30.170	Office Kingdom,
Derived from:Sunflower			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Belgium,
Derived from:Sunflower Oil E300 Ascorbic acid	Antioxidants	<0.1%	China,
LOUU ASCUIDIC ACIU	AHIIUAIUAHIIS	VO. 1 /0	Gillia,
Derived from:Fruit/ Vegetable			
E202 Potassium sorbate	Preservatives	<0.1%	United Kingdom,
Derived from:Chemical			
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E330 Citric acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium,
			Belize, Czech Republic,
Derived from:maize or molasse			Egypt, El Salvador, Ethiopia,
(beet or cane)			France, Germany, Hungary,
			India, Indonesia, Mexico,
			Poland, Romania, Russian
			Federation, Slovakia, The
			Netherlands,

Ingredients Declaration

Ingredients: Sugar, 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; Colouring foodstuff: Spirulina concentrate; Colours: Anthocyanin, Beetroot, Carotenes; 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	1717.4
Energy Kcal	405.0
Fat	7.2
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	84.9
Sugars	77.0
of which polyols	0.0
of which starch	0.0
Protein	0.5
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.

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					

Cocoa Declaration
No statement selected

Palm Oil Percentage	
Total Palm Oil (%)	6.42
Total Palm Kernel (%)	1.15
Total Palm Oil & Palm Kernel in product (%)	7.58

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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