

	Finished Product Specification	
	Product Code	BA 16156
	Product Name	Pearl Purple Mini Heart Sprinkles
	Legal Description	Sugar Sprinkles
	Medium	Sugar Sprinkles
	Specification Date	02/10/2019

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:4mm B:4mm D:mm
Case size - 5000 kg Case size - 0 units

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet	Base	70.91313	Belgium, The Netherlands, United Kingdom,
Rice Flour Derived from:Rice	Base	5.88744	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Glucose syrup Derived from:Wheat (not declarable)	Base	5.0382	France,
Vegetable Oil Derived from:Palm OilMCT derived from Coconut origin	Base	5.0012	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water	Base	1.96248	United Kingdom,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	1.93777	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from:Beet	Base	1.55022	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,
E555 Potassium aluminium silicate Derived from:Mineral	Anti-caking agent	1.33	Brazil, India,
Ethanol	Base	1.235	United Kingdom,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	0.64906	Germany,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.58133	Austria,

E414 Gum arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.58133	Austria, Belgium, Sudan,
E904 Shellac Derived from:Lac	Glazing agent	0.57	Germany, United States,
E171 Titanium dioxide Derived from:Mineral	Colours	0.57	United States,
E415 Xanthan gum Derived from:Xanthomonas Campestris	Stabilisers	0.49062	China,
E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.38755	Denmark,
E422 Glycerol Derived from:Rapeseed	Humectant	0.38755	Germany,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.33901	France,
E163 Anthocyanins Derived from:Red Cabbage	Colours	0.19004	China,
Maltodextrin Derived from:maize &/or potato	Carriers	0.1443	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
Maltodextrin Derived from:Potato	Base	<0.1%	Belgium, The Netherlands,
E202 Potassium sorbate	Preservatives	<0.1%	China,
E1520 Propan-1,2-diol; propylene glycol	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
E300 Ascorbic Acid	Acidity Regulator	<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,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose syrup, Vegetable Oil, Water, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Ethanol, Thickeners: Xanthan gum, Gum arabic; Colours: Titanium dioxide, Beetroot, Anthocyanin; Glazing agent: Shellac; Stabilisers: Xanthan gum; Emulsifier: Mono- and diglycerides of fatty acids; Humectant: Glycerol; Acidity Regulator: 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

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

Nutritional Information

Energy KJ	1643.0
Energy Kcal	387.6
Fat	6.9
Fat (Saturated)	1.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	81.0
Sugars	73.4
<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

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

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.

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	02/10/2019	L.Lisle	