
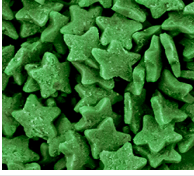

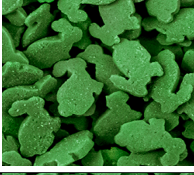

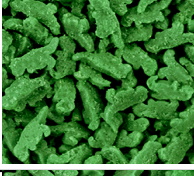
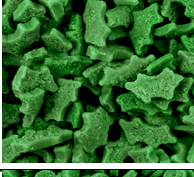
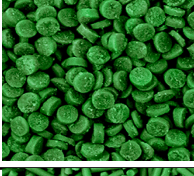


	<b>Finished Product Specification</b>	
	Product Code	For full range of shapes & codes see list below
	Product Name	GREEN SPRINKLE SPECIFICATION - APPLIES TO ALL SHAPES (EB) (for full range of shapes & codes see list below)
	Legal Description	Sugar Sprinkles
	Medium	Shaped Sugar Sprinkles – Single
	Specification Date	08/11/2023
	Specification Version Number	1


RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776
Download current RSPO certificate	<a href="http://bakeart.co.uk/certificates&amp;policies.php">http://bakeart.co.uk/certificates&amp;policies.php</a>

For use as cake decorations, not for resale.

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
CONTACT	Tony Wadley
TELEPHONE	07966 793806
EMAIL	tony@bakeart.co.uk
OFFICE TELEPHONE	01792 293689
OFFICE EMAIL	admin@bakeart.co.uk
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

Products that use this recipe:	
	<b>BA13146</b> Green Confetti Sprinkles Product Dimensions: H:mm L:mm B:mm D:4.5mm
	<b>BA13142</b> Green 5 Star Sprinkles Product Dimensions: H:mm L:mm B:mm D:7mm
	<b>BA16337</b> Green Mini 5 Star Sprinkles Product Dimensions: H:mm L:mm B:mm D:5mm
	<b>BA13255</b> Green Rabbit Sprinkles Product Dimensions: H:mm L:11mm B:6mm D:mm
	<b>BA13145</b> Green T-Shirt Sprinkles Product Dimensions: H:mm L:10mm B:9mm D:mm
	<b>BA14810</b> Green Dinosaur Sprinkles Product Dimensions: H:mm L:10mm B:5mm D:mm
	<b>BA12992</b> Green Holly Sprinkles Product Dimensions: H:mm L:11mm B:6mm D:mm
	<b>BA13660</b> Green Dot Sprinkles Product Dimensions: H:mm L:mm B:mm D:3mm
	<b>BA15483</b> Green Vermicelli Product Dimensions: H:mm L:3-10mm B:mm D:1.1-1.7mm
	<b>BA13549</b> Green Disc Sprinkles Product Dimensions: H:mm L:mm B:mm D:6mm

	<b>BA12991</b> Green Tree Sprinkles Product Dimensions: H:mm L:10mm B:8mm D:mm
	<b>BA14661</b> Green Heart Sprinkles Product Dimensions: H:mm L:6mm B:6mm D:mm
	<b>BA13144</b> Green Flower Sprinkles Product Dimensions: H:mm L:mm B:mm D:6mm

### Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar  Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant	Base	71.5745	Belgium, Netherlands, United Kingdom,
Rice Flour  Derived from:Rice. Tested annually for pesticides (multiscreen), mycotoxins (aflatoxins, ohratoxin A), Heavy metals (cadmium, lead & arsenic). In accordance with EC regulations 1829/2003 & 1830/2003 does not require GMO labelling declaration	Base	5.91	Portugal, Spain,
Glucose Syrup  Derived from:Wheat (not declarable) (Brix: 82.2 – 83.2%)	Base	5.1298	France,
Palm Oil  Derived from:Palm (RSPO – SG)	Base	4.93	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Vegetable Fat (Palm Kernel, Palm Oil)  Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	1.973	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Water	Base	1.97	United Kingdom,

Maltodextrin  Derived from:Tapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Maize, Potato. Non GMO. Non declarable carrier, serves no function in finished product.	Carriers	1.797	Austria, Belgium, Bulgaria, China (Not Xinjiang Region)CroatiaCyprusCzech RepublicDenmarkEstoniaFinlandFranceGermanyGreeceHungaryIrelandItalyLatviaLithuaniaLuxembourgMaltaPolandPortugalRomaniaSlovakiaSloveniaSpainSweden
Invert Sugar Syrup  Derived from:Beet (Brix: 67.5 – 69.5%)	Base	1.5784	Netherlands,
Sunflower oil  Derived from:Sunflower. Non declarable carrier.	Base	1.14935	China (Not Xinjiang Region), India, United Kingdom,
E341 (iii) Tricalcium phosphate  Derived from:Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.6513	Germany,
E414 Gum Arabic  Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.5919	Sudan (Kordofan Region),
E415 Xanthan Gum  Derived from:Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer	Thickeners	0.5919	Austria,
E415 Xanthan Gum  Derived from:Xanthomonas Campestris	Stabilisers	0.49	China (Not Xinjiang Region),
E471 Mono - and Diglycerides of Fatty Acids  Derived from:Palm (RSPO-SG). E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	0.3946	Denmark,
E422 Glycerol  Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration. Derived from vegetable fat. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.3946	Germany,

Trehalose Derived from: Sugar from Beet. Non declarable carrier.	Stabilisers	0.3439	China (Not Xinjiang Region), India, United States,
Spirulina Concentrate Derived from: Arthrospira Platensis Algae	Colouring foodstuff	0.2715	China (Not Xinjiang Region), India, United States,
Safflower Derived from: Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	0.197	China (Not Xinjiang Region),
E331iii Trisodium Citrate Derived from: Maize. Non GMO. Non declarable carryover additive.	Acidity Regulator	<0.1%	China (Not Xinjiang Region),
E162 Beetroot red Derived from: Beta vulgaris L.	Colours	<0.1%	France,
E330 Citric Acid Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	<0.1%	Austria, France, Germany, Switzerland,

#### Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Stabilisers: Xanthan Gum; Colouring foodstuff: Spirulina Concentrate, Safflower; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Colours: Beetroot.

#### 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			

#### Additional Information

#### 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	1651.0
Energy Kcal	390.4
Fat	6.9
Fat (Saturated)	1.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	81.6
Sugars	74.1
<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.

Packaging						
Component	Material	Size	Guage	Weight	Qty per pack	Total weight per pack
Jar Box	Cardboard	325mm x 225mm x 125mm	Double Wall	266g	1	266g
Jar Box	Cardboard	325mm x 225mm x 125mm	Double Wall	266g	168	44688g

Pallet Configuration			
No Of SRD/Cases per Shipper	No Of Cases per layer	Number of layers per pallet	Total SRD/Cases per pallet
	14	168	0
Pallet Type	Pallet Weight(Max 1.1 tonne)	Pallet Height(Max 1.5 metres)	
4 Way	820	171	

Palm Oil Percentage	
Total Palm Oil (%)	6.19
Total Palm Kernel (%)	1.1
Total Palm Oil & Palm Kernel in product (%)	7.29

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	


Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	Yes
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

### Microbiological Standards

Microorganism	Typical	Maximum	Units	Method	Frequency
TVC	10,000	50,0000	Cfu/g	External Lab	annual
Enterobacteriaceae	100	1000	Cfu/g	External Lab	annual
E.coli	<10	10	Cfu/g	External Lab	annual
Yeast	<100	1000	Cfu/g	External Lab	annual
Staphylococcus Aureus	<10	100	Cfu/g	External Lab	annual
Salmonella Species	Not detected	Not detected	Cfu/g	External Lab	annual

Tariff Code
17 04 90 99 91

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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.

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	08/11/2023	L.Lisle	