
	Finished Product Specification	
	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	09/11/2023
	Specification Version Number	3


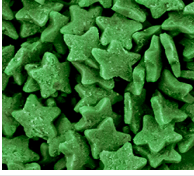

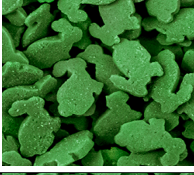

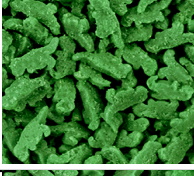
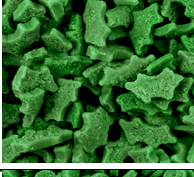
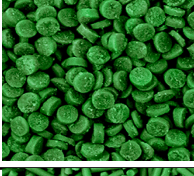


RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776
Download current RSPO certificate	http://bakeart.co.uk/certificates&policies.php

For use as cake decorations, not for resale.

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

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

	BA12991 Green Tree Sprinkles Product Dimensions: H:mm L:10mm B:8mm D:mm
	BA14661 Green Heart Sprinkles Product Dimensions: H:mm L:6mm B:6mm D:mm
	BA13144 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,

<p>Maltodextrin</p> <p>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.</p>	Carriers	1.797	Austria, Belgium, Bulgaria, China (Not Xinjiang Region)CroatiaCyprusCzech RepublicDenmarkEstoniaFinlandFranceGermanyGreeceHungaryIrelandItalyLatviaLithuaniaLuxembourgMaltaPolandPortugalRomaniaSlovakiaSloveniaSpainSweden
<p>Invert Sugar Syrup</p> <p>Derived from:Beet (Brix: 67.5 – 69.5%)</p>	Base	1.5784	Netherlands,
<p>Sunflower oil</p> <p>Derived from:Sunflower. Non declarable carrier.</p>	Base	1.14935	China (Not Xinjiang Region), India, United Kingdom,
<p>E341 (iii) Tricalcium phosphate</p> <p>Derived from:Calcium - from plant / Non declarable carryover additive.</p>	Anti-caking agent	0.6513	Germany,
<p>E414 Gum Arabic</p> <p>Derived from:Vegetable - Stems of Acacia Senegal</p>	Thickeners	0.5919	Sudan (Kordofan Region),
<p>E415 Xanthan Gum</p> <p>Derived from:Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer</p>	Thickeners	0.5919	Austria,
<p>E415 Xanthan Gum</p> <p>Derived from:Xanthomonas Campestris</p>	Stabilisers	0.49	China (Not Xinjiang Region),
<p>E471 Mono - and Diglycerides of Fatty Acids</p> <p>Derived from:Palm (RSPO-SG). E471 complies with EU regulations 2023/1329 and 2023/1428.</p>	Emulsifier	0.3946	Denmark,
<p>E422 Glycerol</p> <p>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.</p>	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

Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	Sulphur Dioxide	-
+ 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.

Pallet Configuration			
No Of SRD/Cases per Shipper	No Of Cases per layer	Number of layers per pallet	Total SRD/Cases per pallet
	14	12	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

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M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	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

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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