



Finished Product Specification	
Product Code	BA16173
Product Name	Purple Sprinkle Base Mix
Legal Description	Sugar Paste
Medium	Sugar Sprinkles
Specification Date	14/07/2020
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
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OUT OF HOURS	07966 793806 (Tony Wadley, Director)
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TECHNICAL	technical@bakeart.co.uk

Image not available.

Product Dimensions: H:mm L:mm B:mm D:mm

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Full recipe			
	Function	%	Country Of Origin
Ingredient Name			
Sugar	Base	73.71428	Belgium, The Netherlands,
			United Kingdom,
Derived from:Beet	Dana	0.40	Aveterlie Deseil
Rice Flour	Base	6.12	Australia, Brazil,
Derived from:Rice			Cambodia, Egypt, Guyana, India, Kazakhstan,
Derived Hom. Nice			Myanmar, Paraguay,
			Portugal, Puerto Rico,
			Russian Federation, Spain,
			Thailand, Turkey,
Glucose Syrup	Base	5.23722	France,
Derived from:Wheat (not			
declarable) Vegetable Oil	Paga	5.1	Indonesia Malaysia
vegetable Oil	Base	5.1	Indonesia, Malaysia, Papua New Guinea,
Derived from:Palm Oil			Solomon Islands,
Water	Base	2.04	United Kingdom,
, valor	Bacc	2.01	ormod rangdom,
Vegetable Fat (Palm	Base	2.01431	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia, Papua
			New Guinea,
Derived from:palm kernel, palm			
Invert Sugar Syrup	Base	1.61145	The Netherlands,
			, ,
Derived from:Beet			
E341 (iii) Tricalcium	Anti-caking agent	0.6747	Germany,
phosphate			
Derived from:Calcium			
E414 Gum arabic	Thickeners	0.60429	Sudan,
		0.00 .20	January,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.60429	Austria,
Davis ad frams Farmantation			
Derived from:Fermentation with Xanthomonas campestris			
E415 Xanthan Gum	Stabilisers	0.51	China,
			,
Derived from:Xanthomonas			
Campestris		2 /222	
E471 Mono - and	Emulsifier	0.40286	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm			
E422 Glycerol	Humectant	0.40286	Germany,
Derived from:Rapeseed			
E162 Beetroot red	Colours	0.3524	France, Germany, Poland,
Destruct Dr. 1 11			United Kingdom,
Derived from:Beta vulgaris L.			

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E163 Anthocyanins	Colours	0.19755	China,
Derived from:Red Cabbage Extraction method Aluminum Lake			
Maltodextrin  Derived from:maize &/or potato	Carriers		Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E202 Potassium sorbate  Derived from:sorbic acid and potassium hydroxide	Preservatives	<0.1%	China,
Maltodextrin  Derived from:Potato	Base	<0.1%	Belgium, The Netherlands,
E1520 Propan-1,2-diol; propylene glycol  Derived from:Synthetic	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
E300 Ascorbic Acid  Derived from:Corn	Acidity Regulator	<0.1%	China,
E330 Citric Acid  Derived from:maize or molasse (beet or cane)	Acidity Regulator		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**

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Ingredients: Sugar, Rice Flour, Glucose Syrup, Vegetable Oil, Water, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum arabic, Xanthan Gum; Colours: Beetroot, Anthocyanin; 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	

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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	1704.1
Energy Kcal	402.1
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	84.2
Sugars	76.3
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					

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Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	No
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

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

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: -

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- 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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