



| Finished Product Specification | |
|--------------------------------|--------------------|
| Product Code | BA16373 |
| Product Name | Pink Egg Sprinkles |
| Legal Description | Sugar Sprinkles |
| Medium | Sugar Sprinkles |
| Specification Date | 20/05/2022 |
| Specification Version Number | 1 |

| RSPO Certification | Segregated |
|------------------------|------------------|
| RSPO Membership Number | 9-1583-16-000-00 |
| RSPO Certificate | BMT-RSPO-000776 |

| 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:8mm B:6mm D:mm Case size - 5 kg

Ingredients Declaration

| Ingredient Name | Function | % | Country Of Origin |
|-------------------------------|----------|--------|---------------------|
| Sugar | Base | 74.525 | Belgium, The |
| | | | Netherlands, United |
| Derived from:Beet. Sugar not | | | Kingdom, |
| filtered with bone charBeet / | | | |
| Anti-caking agent from plant | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |

Document Iss Number QP18023 1

Issue

Date

Written By

Authorised By

20/05/2022

L.Lisle

Page 1/6



| Rice Flour | Base | 6.16 | Australia, Brazil, Cambodia, Egypt, Greece, |
|---|-------------------|--------|--|
| Derived from:Rice. Not from | | | Guyana, India, |
| GMO in accordance with Reg | | | Kazakhstan, Myanmar, |
| (EC) No 1829/2003 and (EC) | | | Paraguay, Portugal, |
| No 1830/2003 and their | | | Puerto Rico, Spain, |
| amendments Heavy metal | | | Thailand, Turkey, |
| testing carried out on this ingredient | | | inalianu, ruikey, |
| Glucose Syrup | Base | 5.343 | France, |
| Derived from:Wheat (not declarable) | | | |
| Palm Oil | Base | 5.14 | Indonesia, Malaysia, Papua New Guinea, |
| Derived from:Palm (RSPO - SG) | | | Solomon Islands, |
| Vegetable Fat (Palm | Base | 2.055 | Brazil, Colombia, |
| Kernel, Palm Oil) | | | Indonesia, Malaysia, |
| | | | Papua New Guinea, |
| Derived from:Palm kernel (56%) Palm Oil (44%) RSPO- | | | |
| SG | D | 100- | |
| Water | Base | 2.05 | United Kingdom, |
| Invert Sugar Syrup | Base | 1.644 | The Netherlands, |
| Derived from:Beet | | | |
| E341 (iii) Tricalcium | Anti-caking agent | 0.678 | Germany, |
| phosphate | | | |
| | | | |
| Derived from:Calcium - from | | | |
| plant / Non declarable carryover additive. | | | |
| E415 Xanthan Gum | Thickeners | 0.6165 | Austria, |
| L-10 Adminian Jum | THIONOTIOIS | 0.0100 | , Addition, |
| Derived from:Fermentation | | | |
| with Xanthomonas campestris | | | |
| E414 Gum Arabic | Thickeners | 0.6165 | Sudan, |
| | | | |
| Derived from: Vegetable - | | | |
| Stems of Acacia Senegal E422 Glycerol | Humectant | 0.411 | Germany, |
| LTZZ GIYOGIOI | Trumeolant | 0.411 | Gennany, |
| Derived from:Rapeseed. In | | | |
| accordance with Guideline EU | | | |
| 1829/2003 and EU 1830/2003 | | | |
| this product is free from | | | |
| obligatory declaration | | | |
| E471 Mono - and | Emulsifier | 0.411 | Denmark, |
| Diglycerides of Fatty Acids | | | |
| Derived from:Palm (RSPO- | | | |
| E415 Xanthan Gum | Stabilisers | 0.3 | China, |
| L410 Adminan Gum | Stabilisels | 0.3 | Grillia, |
| Derived from:Xanthomonas Campestris | | | |
| | | | ı |

Document Number QP18023 Issue

Date

Written By

Authorised By

20/05/2022

L.Lisle

Page 2/6



| E163 Anthocyanins | Colours | <0.1% | China, |
|--|----------|-------|--------|
| Derived from:Radish Extract (Raphanus Sativus) Extraction method NOT from Lake, | | | |
| Maltodextrin | Carriers | <0.1% | China, |
| Derived from:Cassava & Corn - Non GMO Cert No NL19/819943500 - Non declarable carrier | | | |

Ingredients Declaration

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

| Allergy Information | | | |
|------------------------|-------------------|----------------------------|---|
| Peanuts | - | Sesame | - |
| Fish | - | Eggs | - |
| Soya | - | Milk | - |
| Lupin | - | Nuts | - |
| Celery | - | Mustard | - |
| Crustaceans | - | Molluscs | - |
| Cereals | - | Sulphur Dioxide | - |
| + Product contains, +, | /- Product may co | ontain, - 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 |

Document Issue Number QP18023 1 Date

Written By

Authorised By

20/05/2022 L.Lisle

Page 3/6

l. Lu



| Nutritional Information | |
|---------------------------|--------|
| Energy KJ | 1720.0 |
| Energy Kcal | 406.7 |
| Fat | 7.2 |
| Fat (Saturated) | 1.0 |
| of which mono-unsaturates | 0.0 |
| of which polysaturates | 0.0 |
| Carbohydrates | 85.0 |
| Sugars | 77.1 |
| of which polyols | 0.0 |
| of which starch | 0.0 |
| Protein | 0.4 |
| 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 | Weight | Qty per | Total weight |
| Component | | | | | 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 | | | | |

| Palm Oil Percentage | |
|---|------|
| Total Palm Oil (%) | 6.45 |
| Total Palm Kernel (%) | 1.15 |
| Total Palm Oil & Palm Kernel in product (%) | 7.6 |

| M&S Approved Sites | |
|--------------------|---|
| Supplier | 0 |
| Supplier Code | |
| Manufacturing Site | |

Document Issue Number QP18023 1 Date

Written By

Authorised By

20/05/2022 L.

L.Lisle

Page 4/6



| 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 | Nut/Seed Allergy Yes | | Yes | |
| Sufferers | | | | |
| 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 |

Document Number QP18023 Issue

Date

20/05/2022

Written By

Authorised By

L.Lisle

Page 5/6



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 QP18023 Issue

Date

20/05/2022

Written By

Authorised By

L.Lisle

Page 6/6