



Finished Product Specification	
Product Code	BA16402
Product Name	Pearl Cerise Mini Heart Sprinkles
Legal Description	Sugar Sprinkles with a Metallic
	Finish
Medium	Sugar Sprinkles
Specification Date	24/10/2019

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
	NE63 0YH
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OUT OF HOURS	07966 793806 (Tony Wadley, Director)
	01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk

Image not available.

Product Dimensions: H:mm L:4mm B:4mm D:mm Case size - 5 kg

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Full recipe				
Ingredient Name	Function	%	Country Of Origin	
Sugar	Base	69.31471	Belgium, The Netherlands,	
			United Kingdom,	
Derived from:Beet	Dana	F 770	Augustus Day 1	
Rice Flour Derived from:Rice	Base	5.772	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain,	
Olympia	Dana	1.04040	Thailand, Turkey,	
Glucose syrup	Base	4.91048	France,	
Derived from:Wheat (not declarable)				
Vegetable Oil	Base	4.905	Germany,	
Derived from:MCT derived from Coconut originPalm Oil				
Water	Base	3.7518	United Kingdom,	
			_	
Vegetable fat (palm kernel, Base palm oil)		1.88865	Brazil, Colombia, Indonesia, Malaysia, Papu New Guinea,	
Derived from:palm kernel, palm				
Invert sugar syrup Derived from:Beet		1.51092	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 Anti-caking agent		1.33	Brazil, India,	
silicate				
Derived from:Mineral				
Ethanol	Base	1.235	United Kingdom,	
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.63564	Germany,	
Derived from:Calcium				
E162 Beetroot red	Colours	0.60235	France,	
Derived from:Beta vulgaris L.				
E415 Xanthan gum Stabilisers Derived from:Xanthomonas Campestris		0.5772	China,	

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E171 Titanium dioxide	Colours	0.57	United States,
Derived from:Mineral			
E904 Shellac	Glazing agent	0.57	Germany, United States,
Derived from:Lac			
E414 Gum arabic	Thickeners	0.56659	Austria, Belgium, Sudan,
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan gum	Thickeners	0.56659	Austria,
Derived from:Fermentation with Xanthomonas campestris			
Maltodextrin Derived from:maize &/or potato	Carriers	0.45309	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E422 Glycerol	Humectant	0.37773	Germany,
Derived from:Rapeseed			
E471 Mono- and diglycerides of fatty acids	Emulsifier	0.37773	Denmark,
Derived from:Palm			
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, Colours: Beetroot, Titanium dioxide; Thickeners: Gum arabic, Xanthan gum; Stabilisers: Xanthan gum; Glazing agent: Shellac; Emulsifier: Mono- and diglycerides of fatty acids; Humectant: Glycerol; Acidity Regulator: Citric acid.

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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	1603.4
Energy Kcal	378.3
Fat	6.8
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	79.0
Sugars	71.7
of which polyols	
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.

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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	Cardboard	325 x 225 x				1	0g
Вох		135mm					

Cocoa Declaration
No statement selected

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.

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