

	<b>Finished Product Specification</b>	
	Product Code	BA16511
	Product Name	Over the Rainbow Sprinkle Mix
	Legal Description	Sugar Sprinkles
	Medium	Sugar Sprinkles
	Specification Date	14/10/2019

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
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

Image not available.

Product Dimensions: H:mm L:mm B:mm D:mm  
Case size - 5000 kg

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:BeetSugar Beet	Base	72.6086	Belgium, The Netherlands, United Kingdom,
Rice Flour Derived from:Rice	Base	6.03326	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Glucose syrup Derived from:Wheat (not declarable)	Base	5.16784	France,
Vegetable Oil Derived from:Palm OilSunflower	Base	5.02344	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from:local source	Base	3.13015	United Kingdom,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	1.98763	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from:Beet	Base	1.59011	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,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	0.66374	Germany,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.59629	Austria,
E414 Gum arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.59629	Austria, Belgium, Sudan,
E415 Xanthan gum Derived from:Xanthomonas Campestris	Stabilisers	0.58333	China,

Maltodextrin Derived from:maize &/or potatoCornplant	Carriers	0.44451	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.39753	Denmark,
E422 Glycerol Derived from:Rapeseed	Humectant	0.39753	Germany,
Sunflower Oil Derived from:Sunflower	Carriers	0.23531	China, India, United Kingdom,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.18947	France,
Trehalose Derived from:Sugar	Stabilisers	<0.1%	China, India, United States,
Spirulina concentrate Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China, India, United States,
Spirulina Powder Derived from:Spirulina water extract	Colouring foodstuff	<0.1%	China, United States,
E163 Anthocyanins Derived from:Red Cabbage	Colours	<0.1%	China,
Safflower Derived from:Carthamus Tinctorius	Colours	<0.1%	China,
E1450 Starch sodium octenyl succinate Derived from:Plant	Carriers	<0.1%	United States,
E1520 Propan-1,2-diol; propylene glycol	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
E202 Potassium sorbate Derived from:Chemical	Preservatives	<0.1%	United Kingdom,
Maltodextrin Derived from:Potato	Base	<0.1%	Belgium, The Netherlands,
E331iii Trisodium citrate Derived from:sodium salts frm citric acidSodchinium Salts of Citric Acid	Acidity Regulator	<0.1%	China,
E160a Carotenes Derived from:Algal	Colours	<0.1%	Australia,

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,
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
E307 Alpha-tocopherol Derived from:Sunflower Oil	Antioxidants	<0.1%	Belgium,
E300 Ascorbic acid Derived from:Fruit/ Vegetable	Antioxidants	<0.1%	China,

#### Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose syrup, Vegetable Oil, Water, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Xanthan gum, Gum arabic; Stabilisers: Xanthan gum, Trehalose; Humectant: Glycerol; Emulsifier: Mono- and diglycerides of fatty acids; Colours: Beetroot, Anthocyanin, Safflower, Carotenes; Colouring foodstuff: Spirulina concentrate, Spirulina; Acidity Regulator: Trisodium citrate , Citric acid.

#### 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

#### Allergen Statement

Whilst this product is free from Allergens, this production site handles Soya,an ingredient supplier also handles Nuts (Almond). Allergens have been assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is Allergen free.

#### 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 Number	Issue	Date	Written By	Authorised By
QP18023	1	14/10/2019	L.Lisle	

Nutritional Information	
Energy KJ	1676.4
Energy Kcal	395.6
Fat	7.0
Fat (Saturated)	1.0
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	82.7
Sugars	75.1
	<i>of which polyols</i> 0.0
	<i>of which starch</i> 0.0
Protein	0.5
	<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	No Per Pack	Weight	Qty per pack	Total weight per pack
Blue plastic bags	Polythene	419 x 686mm			31.4g	2	62.8g
Sprinkle Box	Cardboard	325 x 225 x 135mm				1	0g

#### Cocoa Declaration

No statement selected

#### Tariff Code

17049099

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	14/10/2019	L.Lisle	

## 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	14/10/2019	L.Lisle	