General Information

PICTURE	TBC
DESCRIPTION	A blend of Pink, White and Purple Coloured, ball shaped 1.4-1.8mm diameter sugar sprinkles
SKU CODE	SPR-3NP
SPEC NUMBER	SP0512
LEGAL DECLARATION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Sugar Decorations
INGREDIENT DECLARATION	Sugar, Rice Flour, Sunflower Oil, Potato Starch, Colour (Radish, Lemon, Blackcurrant, Spirulina).
RAW MATERIAL COUNTRY OF ORIGIN	Spain, Germany, Denmark, Netherlands, Portugal, China.
COUNTRY OF MANUFACTURE	Spain
SHELF LIFE & STORAGE INSTRUCTIONS	Two years from manufacture, store in a cool dry place, maximum recommended temperature 35◦C
APPLICATIONS	Sugar decoration
DOSAGES RECOMMENDED	As required

Microbiological Limits

TEST	MAX LIMIT	FREQUENCY OF TESTING
TVC	Not tested	NA
Yeasts	300 Cfu/g	Every batch
Moulds	300 Cfu/g	Every batch
Enterobacteriaceae	100 Cfu/g	Every batch
E Coli	10 Cfu/g	Every batch
Salmonella	Negative in 25g	Every batch
Coliforms	Not tested	NA

Listeria	Negative in 25g	Every batch

Organoleptic and Quality

Product Characteristic
Defective parts maximum 5%, Hard, Sweet, Free from off flavours and smells

Foreign Body Controls e.g.Metal Detector/X-Ray/Sieve

Control Type	**Detection limit**	**Frequency**
Metal detector	2.5mm Ferrous	Every pouch
Metal detector	2mm Ferrous, 2mm Non-ferrous, 2mm Stainless	All finished product
Filter	6mm	All finished product

Physical Properties

Physical Property	**Limit**	**Testing Frequency**
PH	<4.6	Yearly
AW	<0.6	Yearly
Moisture	2%	Every batch
Ethanol Content	NA	NA

Nutritional Information per 100g

Energy	1767	KJ
Energy	417	Kcal

Carbohydrate	93.00	g
Of which sugars	79	g
Fat	4.6	g
Of which saturates	0.4	g
Protein	0.6	g
Fibre	0.8	g
Salt	0.020	g

Allergen Information

Does the product contain any of the following, including any possible source of cross contamination or carry over?

Allergen (Directive EU 1169/2011 Annex II)	Present in Product	Used on site	Used on Shared Equipment	Risk of contamination (Y/N)
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: • wheat based glucose syrups including dextrose • wheat based maltodextrins • glucose syrups based on barley; • cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;	N	N	N	N
Crustaceans and products thereof	N	N	N	N
Eggs and products thereof	N	N	N	N
Fish and products thereof, except: • fish gelatine used as carrier for vitamin or carotenoid preparations; • fish gelatine or Isinglass used as fining agent in beer and wine;	N	N	N	N
Peanuts and products thereof;	N	N	N	N

Soybeans and products thereof, except • fully refined soybean oil and fat • natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; • vegetable oils derived phytosterols and phytosterol esters from soybean sources • plant stanol ester produced from vegetable oil sterols from soybean sources;	N	Y	N	N (Used on site in finished goods, packed using separate dedicated equipment)
Milk and products thereof (including lactose), except: • whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; • lactitol;	N	Y	N	N (Used on site in finished goods, packed using separate dedicated equipment)
Nuts, namely almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoinensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except: • Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin	N	N	N	N
Celery and products thereof	N	N	N	N
Mustard and products thereof	N	N	N	N
Sesame seeds and products thereof	N	N	N	N
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO_2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	N	N	N	N
Lupin and products thereof	N	N	N	N

Molluscs and products thereof	N	N	N	N

Intolerance Information

Does the product contain any of the following, including any possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	**Y/N**	**If yes, give details**
Aspartame	N	
Additives (E' Numbers etc)	Y	Maltodextrin (E1400), Citric Acid (E330), Sodium Citrate (E331), Trehalose.
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Cocoa	N	
Coriander	N	
Fruit and fruit derivatives	Y	Lemon, Blackcurrant
Glutamate	N	
Legumes and Pulses	N	
Monosodium Glutamate (MSG)	N	
Pork and pork derivatives	N	
Synthetic Colours including Azo and Coal tar dyes	N	
Vegetable and Vegetable derivatives	Y	Sugar, Rice, Potato, Sunflower, Radish, Maltodextrin.
Vegetable Oil: If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc.	Y	Sunflower Oil
Yeast and yeast derivatives	N	

Suitability

	Y/N	**If not, give details**
Vegetarians	Y	
Vegans	Y	
Orthodox Jewish Diet (Kosher)	Y	(Not certified)

Muslim Diet (Halaal)	Y	(Not certified)
Diabetics	N	High sugar content

Genetically Modified Organisms (GMO)

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya products?	N	
Does the product or any of its ingredients contain any genetically modified material (whether active or not) Please identify ingredients which contain such materials	N	
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? Please identify any such ingredient	N	
Is the product or any of its ingredients produced from, but not containing any genetically modified material? Please identify those ingredients, which are produced from such materials.	N	
Have genetically modified organisms been used as processing aids or additives used in connection with the production of these ingredients? Please identify any such processing aids or additives	N	
Have genetically modified organisms been used to produce processing aids or additives (GMO not present in aid or additive when in use) which are subsequently used in production of this product or any of its ingredients? Please identify any such processing aids or additives.	N	

Irradiation

Has the product or any of the ingredients including processing aids been treated with ionising radiation	No

Pesticides

Pesticide residue tested for	Maximum limit	Frequency
Pesticide detected residues	As per (EC) No 396/2005	As per risk assessment

comply with the legislative maximum levels (MRL's) of (EC) No 396/2005		

Heavy Metals

Test	Maximum limit	Frequency
Arsenic	0.1 ppm	6 month check on random lot
Lead	0.2 ppm	6 month check on random lot
Copper	5 ppm	6 month check on random lot

Mycotoxins

Test	Maximum limit	Frequency
Not tested	NA	NA

Additional Information

Available in pouches in 100g, 200g, 500g, sizes.
Also available in bulk per kg packed in a blue bag in a box.
Available as 15kg box size, packed in a blue HDPE bag in a cardboard box.

Sign off

I declare that the information detailed on this document is believed to be correct as of the date specified below.

This product and data comply with all current UK and EU regulations.

This specification is deemed accepted by both parties if no issues have been reported to the supplier within one week.

Supplier		Customer	
Name	Richard Strauss	**Name**	

Position	Technical Manager	**Position**	
Date	11/05/2026	**Date**	
Signature		**Signature**	