



Finished Product Specification	
Product Code	BA10044
Product Name	Dark Choco Vermicelli
Legal Description	Sugar Sprinkles
Medium	Vermicelli
Specification Date	04/03/2022

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	sales1@bakeart.co.uk	



Product Dimensions: H:mm L:mm B:mm D:mm Case size - 10 kg

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Full Recipe			
Ingredient Name	%	Function	Country Of Origin
Sugar	68.50	Base	Germany, United Kingdom,
Derived From: Sugar Beet			
Palm Oil	12.00	Base	Colombia, Costa Rica, Ecuador,
Derived From: Palm			Guatemala, Honduras, Indonesia,
			Malaysia, Papua New Guinea, Peru,
Maize starch	7.00	Base	France, Germany, Spain, The
Derived From: Corn/Maize			Netherlands,
Cocoa powder fat reduced	4.00	Base	Cameroon, Ghana, Ivory Coast,
Derived From: Theobroma Cocoa (cocoa bean)			Nigeria,
Palm Kernel	2.85	Base	Colombia, Costa Rica, Ecuador,
Derived From: Palm			Guatemala, Honduras, Indonesia,
			Malaysia, Papua New Guinea, Peru,
Starch	1.50	Base	Denmark, France,
Derived From: Potato, Corn			
E322 Rapeseed Lecithin	1.00	Emulsifier	Germany, Hungary, Poland,
Derived From: Rapeseed			
Sugar	1.00	Glazing agent	France,
Derived From: Sugar Beet			
E414 Gum acacia	1.00	Glazing agent	Chad, Senegal, Sudan,
Derived From: Vegetable - Acacia species			
Ethanol	0.65	Base	Austria, Belgium, Bulgaria, Croatia,
Derived From: Sugar beet, Sugar cane, Cereals			Cyprus, Czech Republic, Denmark,
(wheat/Rye)			Estonia, Finland, France, Germany,
			Greece, Hungary, Ireland, Italy,
			Latvia, Lithuania, Luxembourg, Malta,
			Poland, Portugal, Romania, Slovakia,
			Slovenia, Spain, Sweden, The
			Netherlands, United Kingdom,
E904 Shellac	0.30	Glazing agent	Belgium, India, Korea, Thailand,
Derived From: Kerra Iacca (animal)			
E322 Sunflower lecithins	0.15	Emulsifier	Argentina, Russian Federation,
Derived From: Sunflower			Spain,
Vegetable Oil	0.05	Base	Austria, Belgium, Bulgaria, Croatia,
Derived From: Palm			Cyprus, Czech Republic, Denmark,
			Estonia, Finland, France, Germany,
			Greece, Hungary, Indonesia, Ireland,
			Italy, Latvia, Lithuania, Luxembourg,
			Malaysia, Malta, Philippines, Poland,
			Portugal, Romania, Slovakia,
			Slovenia, Spain, Sweden, The
			Netherlands, United Kingdom,

Ingredients: Sugar, Palm Oil, Maize starch, Cocoa powder fat reduced, Palm Kernel, Starch, Emulsifier: E322 Rapeseed Lecithin; Glazing agent: Sugar, E414 Gum acacia, E904 Shellac.

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Allergy Information			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Cereals	-	Sulphur Dioxide	-
Crustaceans	-	Molluscs	-
+ Product contains, +/- Product may contain, - Does not contain			

Additional Information	

Allergen Statement	
No Statement	

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	1814.1
Energy Kcal	461.6
Fat	16.5
Fat (Saturated)	4.4
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	77.8
Sugars	69.5
of which polyols	0.0
of which starch	0.0
Protein	0.9
Sodium	0.0
Salt	0.0
Fibre	0.0
Moisture	0.0
Ash	0.0

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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.

Not applicable

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 Sufferers	Yes	Lacto-Ovo Vegetarians	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	No
Kosher	No	Halal	No

Tariff Code	
17 04 90 99 91	

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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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