



Finished Product Specification	
Product Code	BA103132
Product Name	Vermicelli RW
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	01/10/2021
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
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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:2mm Case size - 5 kg

Document Number QP18023 Issue

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Page 1/5



Full recipe				
Ingredient Name	Function	%	Country Of Origin	
Sugar	Base	73.79723	Belgium, The Netherlands,	
Sugai	Dase	13.19123	United Kingdom,	
Derived from:Beet			Office Kingdom,	
Rice Flour	Base	6.11	Australia, Brazil,	
			Cambodia, Egypt, Greece,	
Derived from:Rice			Guyana, India, Kazakhstan,	
			Myanmar, Paraguay,	
			Portugal, Puerto Rico,	
			Russian Federation, Spain,	
			Thailand, Turkey,	
Glucose Syrup	Base	5.2897	France,	
Derived from:Wheat (not				
declarable)				
Palm Oil	Base	5.09	Indonesia, Malaysia,	
			Papua New Guinea,	
Derived from:Palm (RSPO -			Solomon Islands,	
SG)				
Water	Base	2.54	United Kingdom,	
Vegetable Fat (Palm	Base	2.0345	Brazil, Colombia,	
Kernel, Palm Oil)			Indonesia, Malaysia, Papua	
·			New Guinea,	
Derived from:palm kernel, palm (RSPO-SG)				
Invert Sugar Syrup	Base	1.6276	The Netherlands,	
mon ougui oyiup	2000		1110 110111011001	
Derived from:Beet				
E341 (iii) Tricalcium	Anti-caking agent	0.67148	Germany,	
phosphate				
5				
Derived from:Calcium FUNCTION anti-caking agent				
Not declarable				
E415 Xanthan Gum	Thickeners	0.61035	Austria,	
			·	
Derived from:Fermentation				
with Xanthomonas campestris	- 1	0.04005		
E414 Gum Arabic	Thickeners	0.61035	Sudan,	
Derived from:Vegetable -				
Stems of Acacia Senegal				
E415 Xanthan Gum	Stabilisers	0.5	China,	
Derived from:Xanthomonas				
Campestris	Llumantant	0.4000	Company	
E422 Glycerol	Humectant	0.4069	Germany,	
Derived from:Rapeseed. In				
accordance with Guideline EU				
1829/2003 and EU 1830/2003				
this product is free from				
obligatory declaration				

Document Number QP18023 Issue

Date

01/10/2021

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E471 Mono - and Diglycerides of Fatty Acids	Emulsifier	0.4069	Denmark,
Derived from:Palm (RSPO-SG)			
E163 Anthocyanins	Colours	0.2135	China,
Derived from:Radish (Raphanus Sativus) Extraction method NOT from Lake,			
Maltodextrin	Carriers	<0.1%	China,
Derived from:Cassava & Corn - Non GMO Certified IP Certificate No NL18/819943233.			

Ingredients Declaration

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

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				

Additional Information		
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 Date Written By Authorised By Number

QP18023 1 01/10/2021 L.Lisle

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Nutritional Information	
Energy KJ	1707.3
Energy Kcal	402.7
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	84.1
Sugars	76.4
of which polyols	0.0
of which starch	0.0
Protein	0.5
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 (%)	6.38
Total Palm Kernel (%)	1.14
Total Palm Oil & Palm Kernel in product (%)	7.52

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	Yes
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

Document Issue Date Written By Authorised By Number

QP18023 1 01/10/2021 L.Lisle

Page 4/5



Suitable For:			
Nut/Seed Allergy	Yes	Lacto-Ovo Vegetarian	Yes
Sufferers			
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without Certification	Halal	Yes without Certification

Tariff Code	
17 04 90 99 91	

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 Issue Date Written By Authorised By Number

QP18023 1 01/10/2021 L.Lisle

Page 5/5