



Finished Product Specification	
Product Code	BA103141
Product Name	Vermicelli GrRW
Legal Description	Sugar Sprinkles
Medium	Vermicelli – Mixed
Specification Date	09/10/2023
Specification Version Number	5

SUPPLIER	BakeArt Limited	
	Unit 18/19 Merchant Court	
	North Seaton Industrial Estate	
	Ashington	
	Northumberland	
	NE63 0YH	
CONTACT	Tony Wadley	
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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	



Product Dimensions: H:mm L:3-10mm B:mm D:1.1-1.7mm Case size - 5 kg

## **Ingredients Declaration**

ingredients Deciaration			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	73.05691	Belgium, The
			Netherlands, United
Derived from:Beet. Sugar not			Kingdom,
filtered with bone charBeet /			-
Anti-caking agent from plant			
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Rice Flour	Base	6.04339	Portugal, Spain,
Derived from:Rice. Tested anually for pesticides (multiscreen), mycotoxins			
(aflatoxins, ohratoxin A), Heavy metals (cadmium, lead			
& arsenic). In accordance with EC regulations 1829/2003 &			
1830/2003 does not require GMO labelling declaration			
Glucose Syrup	Base	5.23644	France,
Derived from: sugar shape glucose syrup derived from Wheat (not declarable) (Brix: 82.2 – 83.2%)			
Palm Oil	Base	5.03671	Indonesia, Malaysia,
Derived from:Palm (RSPO -			Papua New Guinea, Solomon Islands,
Water SG)	Base	2.35069	United Kingdom,
Vegetable Fat (Palm	Base	2.01402	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia, Papua New Guinea,
Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-			
Invert Sugar Syrup	Base	1.61121	The Netherlands,
		1.01121	The Netherlands,
Derived from:Beet (Brix: 67.5 – 69.5%)			
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.66476	Germany,
Derived from:Calcium - from plant / Non declarable			
carryover additive.  Maltodextrin	Carriers	0.65934	Austria, Belgium,
Derived from:Corn - SGS			Bulgaria, China, Croatia, Cyprus, Czech Republic,
Non GMO Cert No.			Denmark, Estonia,
SK19/2968 - Non declarable carrier, serves no function in			Finland, France, Germany, Greece, Hungary, Ireland,
finished productMaize, Potato			Italy, Latvia, Lithuania,
<ul> <li>Non declarable carrier, serves no function in finished</li> </ul>			Luxembourg, Malta,
product. Non GMOCassava &			Poland, Portugal,
Corn - Non GMO In accordance with (EC) No			Romania, Serbia,
1829/2003 and (EC) No			Slovakia, Slovenia, Spain, Sweden, The Netherlands,
1830/2003, Non declarable			Ukraine, United Kingdom,
carrier, serves no function in finished product. Covered by			
SGS Non GMO IP supply			
chain standard from New			
Francisco Biotechnology Corp Ltd Cert No NL18/819943233			

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E414 Gum Arabic	Thickeners	0.6042	Sudan (Kordofan
			Region),
Derived from:Vegetable -			
Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.6042	Austria,
Derived from:Fermentation			
with Xanthomonas campestris.			
Trade name Xanthan Gum			
FED. Manufacturer			
Jungbunzlauer			
E415 Xanthan Gum	Stabilisers	0.49667	China,
Derived from:Xanthomonas			
Campestris			
E471 Mono - and	Emulsifier	0.4028	Denmark,
Diglycerides of Fatty Acids	Zingioino.	0.1020	Dominant,
Digiycerides of Fatty Acids			
Dorived from Dolor (DODO			
Derived from:Palm (RSPO-			
E422 Chrosrol	Lumostant	0.4020	Cormoni
E422 Glycerol	Humectant	0.4028	Germany,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from			
obligatory declaration. Derived			
from vegetable fat			
Sunflower oil	Base	0.38273	China, India, United
			Kingdom,
Derived from:Sunflower -			
Non declarable carrier			
E163 Anthocyanins	Colours	0.14219	China,
Derived from:Radish Extract			
(Raphanus Sativus) Extraction			
method NOT from Lake			
Trehalose	Stabilisers	0.11452	China, India, United
			States,
Derived from:Sugar from			
Beet - Non declarable carrier			
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United
'	g : :		States,
Derived from:Arthrospira			J. 130,
Platensis Algae			
Safflower	Colouring foodstuff	<0.1%	China,
	2010aning 100astan	30.170	J.mia,
Derived from:Safflower			
Extract (Carthamus			
Tinctorius).			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
Loomii moudum Citrate	Acidity Regulator	<0.170	Cilila,
Bestweet C			
Derived from:Corn - Non			
GMO In accordance with (EC)			
No 1829/2003 and (EC) No			
1830/2003, Non declarable			
carryover additive			
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E162 Beetroot red	Colours	<0.1%	France,
Derived from:Beta vulgaris L.			
E330 Citric Acid  Derived from:Maize, Molasse (beet/cane) - Non declarable		<0.1%	Austria, France, Germany, Switzerland,
carryover additive. Non GMO			

## **Ingredients Declaration**

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

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	

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

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Nutritional Information	
Energy KJ	1686.0
Energy Kcal	398.5
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.4
Sugars	75.7
of which polyols	0.0
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.

Palm Oil Percentage	
Total Palm Oil (%)	12.59
Total Palm Kernel (%)	2.25
Total Palm Oil & Palm Kernel in product (%)	14.84

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

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

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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

Microbiological Standards

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Microorganism	Typical	Maximum	Units	Method	Frequency
TVC	10,000	50,0000	Cfu/g	External Lab	annual
Enterobacteriaceae	100	1000	Cfu/g	External Lab	annual
E.coli	<10	10	Cfu/g	External Lab	annual
Yeast	<100	1000	Cfu/g	External Lab	annual
Staphylococcus Aureus	<10	100	Cfu/g	External Lab	annual
Salmonella Species	Not detected	Not detected	Cfu/g	External Lab	annual

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: -

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- 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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