	<b>Finished Product Specification</b>	
	Product Code	BA103506
	Product Name	Rainbow Vermicelli
	Legal Description	Sugar Sprinkles
	Medium	Vermicelli
	Specification Date	15/06/2022
	Specification Version Number	5


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



Product Dimensions: H:mm L:mm B:mm D:2mm  
Case size - 5 kg

**Ingredients Declaration**

Ingredient Name	Function	%	Country Of Origin
Sugar  Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant	Base	73.43305	Belgium, The Netherlands, United Kingdom,
Rice Flour  Derived from:Rice. Not from GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and their amendments Heavy metal testing carried out on this ingredient	Base	6.06999	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Spain, Thailand, Turkey,

Document Number	Issue	Date	Written By	Authorised By
QP18023	5	15/06/2022	L.Lisle	

Glucose Syrup Derived from:Wheat (not declarable)	Base	5.26332	France,
Palm Oil Derived from:Palm (RSPO - SG)	Base	5.05571	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from:Mains - Non declarable	Base	2.02628	United Kingdom,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	2.02435	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup Derived from:Beet	Base	1.61948	The Netherlands,
E341 (iii) Tricalcium phosphate Derived from:Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.66818	Germany,
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.60731	Austria,
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.60731	Sudan,
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	0.49857	China,
Maltodextrin Derived from:Maize / potato - Non declarable CarrierCorn - SGS Non GMO Cert No. SK19/2968 - Non declarable carrierCassava & Corn - Non GMO Cert No NL19/819943500 - Non declarable carrier	Carriers	0.48136	Austria, China, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States
E422 Glycerol Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration	Humectant	0.40487	Germany,

E471 Mono - and Diglycerides of Fatty Acids  Derived from:Palm (RSPO-SG)	Emulsifier	0.40487	Denmark,
Sunflower oil  Derived from:Sunflower - Non declarable carrier	Base	0.20414	China, India, United Kingdom,
E162 Beetroot red  Derived from:Beta vulgaris L.	Colours	0.14578	France, GermanyPolandUnited Kingdom
E163 Anthocyanins  Derived from:Red Cabbage - Extraction from Aluminium LakeRadish Extract (Raphanus Sativus) Extraction method NOT from Lake,	Colours	<0.1%	China,
Trehalose  Derived from:Sugar from Beet - Non declarable carrierBeet / Cane. FUNCTION Stabiliser Not declarable	Stabilisers	<0.1%	China, India, United States,
E422 Glycerol  Derived from:Vegetable Fat - Non declarable carrier	Carriers	<0.1%	The Netherlands,
Spirulina Concentrate  Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China, India, United States,
E433 Polyoxyethylene sorbitan mono-oleate; Polysorbate 80  Derived from:Vegetable Fat - Non declarable carrier	Emulsifier	<0.1%	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,
E160c Paprika extract  Derived from:Plant extract - Capsicum Annum L.	Colours	<0.1%	India,
Safflower  Derived from:Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	<0.1%	China,

Spirulina Powder Derived from:Arthrospira Plantensis Algae	Colouring foodstuff	<0.1%	China, United States,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic - Non declarable carrier	Humectant	<0.1%	France, Germany, Spain, The Netherlands,
Maltodextrin Derived from:Potato - Non declarable carrier	Base	<0.1%	Belgium, The Netherlands,
E202 Potassium sorbate Derived from:Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of more than 10mg/kg - Non declarable carrier	Preservatives	<0.1%	China,
E331iii Trisodium Citrate Derived from:Corn - Non GMO Cert IP- QDC-201806017 - Non declarable carryover additive	Acidity Regulator	<0.1%	China,
E300 Ascorbic Acid Derived from:Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No. CN19/10539. Non declarable carrier	Acidity Regulator	<0.1%	China,
E301 Sodium ascorbate Derived from:Sodium Salt of Ascorbic Acid - Non declarable carryover additive	Antioxidants	<0.1%	China,
E330 Citric Acid Derived from:Maize / molasse (beet or cane) - Non declarable carryover additive	Acidity Regulator	<0.1%	Austria, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Slovakia, The Netherlands,
E331(iii) Trisodium citrate Derived from:Sodium Salts of Citric Acid FUNCTION carrier Not declarable	Carriers	<0.1%	China,

### 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: Beetroot, Anthocyanin, Paprika extract; Colouring foodstuff: Spirulina Concentrate, Safflower , Spirulina.

Document  
Number  
QP18023

Issue  
5

Date  
15/06/2022

Written By  
L.Lisle

Authorised By



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

Nutritional Information	
Energy KJ	1695.0
Energy Kcal	400.8
Fat	7.1
Fat (Saturated)	1.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	83.7
Sugars	76.0
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.4
<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.

**Palm Oil Percentage**

Total Palm Oil (%)	6.33
Total Palm Kernel (%)	1.12
Total Palm Oil & Palm Kernel in product (%)	7.46

**M&S Approved Sites**

Supplier	0
Supplier Code	
Manufacturing Site	

**Free From:**

Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	No
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

**Suitable For:**

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

**Microbiological Standards**

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: -

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	5	15/06/2022	L.Lisle	