	<b>Finished Product Specification</b>	
	Product Code	BA104020
	Product Name	Spring Green Vermicelli
	Legal Description	Sugar Sprinkles
	Medium	Vermicelli
	Specification Date	25/05/2022
	Specification Version Number	2


SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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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 / Anti-caking agent from plantBeet. Sugar not filtered with bone char	Base	72.7115	Belgium, The NetherlandsUnited 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	6.01	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Spain, Thailand, Turkey,

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Glucose Syrup Derived from:Wheat (not declarable)	Base	5.213	France,
Palm Oil Derived from:Palm (RSPO - SG)	Base	5.01	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	2.005	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Water	Base	2	United Kingdom,
Maltodextrin Derived from:Corn - SGS Non GMO Cert No. SK19/2968 - Non declarable carrier	Carriers	1.8	China,
Invert Sugar Syrup Derived from:Beet	Base	1.604	The Netherlands,
E341 (iii) Tricalcium phosphate Derived from:Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.6615	Germany,
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.6015	Austria,
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.6015	Sudan,
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	0.5	China,
E422 Glycerol Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration	Humectant	0.401	Germany,
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG)	Emulsifier	0.401	Denmark,

Safflower Derived from:Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	0.2	China,
Sunflower oil Derived from:Sunflower - Non declarable carrier	Base	0.1778	China, India, United Kingdom,
Trehalose Derived from:Sugar from Beet - Non declarable carrier	Stabilisers	<0.1%	China, India, United States,
Spirulina Concentrate Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China, India, United States,
E331iii Trisodium Citrate Derived from:Corn - Non GMO Cert IP-QDC-201806017 - Non declarable carryover additive	Acidity Regulator	<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; Colouring foodstuff: Safflower , Spirulina Concentrate.

#### Allergy Information

<b>Peanuts</b>	-	<b>Sesame</b>	-
<b>Fish</b>	-	<b>Eggs</b>	-
<b>Soya</b>	-	<b>Milk</b>	-
<b>Lupin</b>	-	<b>Nuts</b>	-
<b>Celery</b>	-	<b>Mustard</b>	-
<b>Crustaceans</b>	-	<b>Molluscs</b>	-
<b>Cereals</b>	-	<b>Sulphur Dioxide</b>	-

+ 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	1680.0
Energy Kcal	396.6
Fat	7.0
Fat (Saturated)	1.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	82.9
Sugars	75.3
<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.

#### M&S Approved Sites

Supplier	0
Supplier Code	
Manufacturing Site	

#### Free From:

Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	Yes
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	50,000	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.

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