



Finished Product Specification	
Product Code	BA104558
Product Name	Vermicelli CLblPuSpgrY
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	06/04/2023
Specification Version Number	4

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776
Download current RSPO certificate	http://bakeart.co.uk/certificates&policies.php

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
Ingredient Name Sugar  Derived from:Beet / Anticaking agent from plantBeet. Sugar not filtered with bone char			Country Of Origin  Belgium, The NetherlandsUnited Kingdom

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Rice Flour	Base	6.084	Australia, Brazil,
			Cambodia, Egypt, Greece,
Derived from:Rice, Produced			Guyana, India,
in accordance with Reg (EC)			
No 1829/2003 & (EC) No			Kazakhstan, Myanmar,
1830/2003 & their			Paraguay, Portugal,
amendments, Foodchain ID			Puerto Rico, Spain,
Non GMO Cert No. 2459513			Thailand, Turkey,
UK1673-02. Tested for			' ' '
Pesticides (Multiscreen),			
` ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` `			
Mycotoxins (Aflatoxins,			
Ochratoxin A), Heavy Metals			
(Cadmium, Lead & Arsenic).			
Supplier tests on intake, then			
every 2 years.	Dana	F 0754.4	F
Glucose Syrup	Base	5.27514	France,
Derived from:Wheat (not			
declarable) Brix: 82.2 – 83.2			
Palm Oil	Base	5.066	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			Dolomon Islands,
Vegetable Fat (Palm	Base	2.0289	Brazil, Colombia,
,	Dase	2.0209	1
Kernel, Palm Oil)			Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm kernel			
(56%) Palm Oil (44%) RSPO-			
SG			
Water	Base	2.024	United Kingdom,
Invert Sugar Syrup	Base	1.62312	The Netherlands,
			·
Derived from:Beet (Brix: 67.5			
- 69.5%)			
E341 (iii) Tricalcium	Anti-caking agent	0.66969	Germany,
` '	And caking agent	0.00303	Comany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
Maltodextrin	Carriers	0.6549	Austria, Belgium,
			Bulgaria, China, Croatia,
Derived from:Corn - SGS			Cyprus, Czech Republic,
Non GMO Cert No.			Denmark, Estonia,
SK19/2968 - Non declarable			1
carrier, serves no function in			Finland, France, Germany,
finished productMaize / potato			Greece, Hungary, Ireland,
- Non declarable carrier,			Italy, Latvia, Lithuania,
serves no function in finished			Luxembourg, Malta,
productPotato/Corn - Non			Poland, Portugal,
declarable carrier; Non GMO			Romania, Serbia,
In accordance with (EC) No			Slovakia, Slovenia, Spain,
1829/2003 and (EC) No			· · ·
1830/2003			Sweden, The Netherlands,
1630/2003			Ukraine, United Kingdom,
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E415 Xanthan Gum	Thickeners	0.60867	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	0.60867	Sudan (Kordofan
<b></b>			Region),
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan Gum	Stabilisers	0.502	China,
Derived from:Xanthomonas Campestris			
E422 Glycerol	Humectant	0.40578	Germany,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from obligatory declaration			
E471 Mono - and	Emulsifier	0.40578	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-			
SG)		104004	
E162 Beetroot red	Colours	0.19944	France, GermanyPolandUnited
Derived from:Beta vulgaris L.			Kingdom
Sunflower oil	Base	<0.1%	China, India, United
			Kingdom,
Derived from:Sunflower - Non declarable carrier			
Safflower	Colouring foodstuff	<0.1%	China,
Derived from:Safflower			
Extract (Carthamus			
Tinctorius).		0.40/	
E163 Anthocyanins	Colours	<0.1%	China,
Derived from:Red Cabbage -			
Extraction from Aluminium			
Lake E1520 Propan-1,2-diol;	Humectant	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Derived from:Synthetic - Non			
declarable carrier			
E202 Potassium sorbate	Preservatives	<0.1%	China,
Derived from:Sorbic Acid &			
Potassium Hydroxide. Sulphur			
dioxide & Sulphites ARE NOT			
(added) at concentrations of more than 10mg/kg - Non			
declarable carrier			

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Trehalose	Stabilisers	<0.1%	China, India, United States,
Derived from:Sugar from			,
Beet - Non declarable carrier			
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United States,
Derived from:Arthrospira Platensis Algae			
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No.			
CN19/10539. Non declarable			
carrier			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
Derived from:Corn - Non			
GMO In accordance with (EC)			
No 1829/2003 and (EC) No			
1830/2003, Non declarable			
carryover additive E330 Citric Acid	Acidity Regulator	<0.1%	Austria, France,
L330 Citile Acid	Acidity Negulator	\(\text{\colored}\)	Germany, Switzerland,
Derived from:Maize /			
molasse (beet/cane) - Non			
declarable carryover additive			

## **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; Colouring foodstuff: Safflower, Spirulina Concentrate.

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

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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	1700.0
Energy Kcal	401.5
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.9
Sugars	76.2
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.

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				

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Palm Oil Percentage	
Total Palm Oil (%)	5.11
Total Palm Kernel (%)	0.9
Total Palm Oil & Palm Kernel in product (%)	6.01

M&S Approved Sites				
Supplier	0			
Supplier Code				
Manufacturing Site				

Free From:				
Artificial Colours	Yes	Artificial Flavours	Yes	
Artificial Sweetners	Yes	Preservatives	No	
MonoSodiumGlutamate	Yes	Modified Organisms	Yes	
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes	

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

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	

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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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