	<b>Finished Product Specification</b>	
	Product Code	BA104579
	Product Name	Vermicelli BblCGrPuRY
	Legal Description	Sugar Sprinkles
	Medium	Vermicelli – Mixed
	Specification Date	31/10/2023
	Specification Version Number	2

For use as cake decorations, not for resale.


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

Ingredient Name	Function	%	Country Of Origin
Sugar  Derived from:Beet / Anti-caking agent from plantBeet. Sugar not filtered with bone char	Base	73.394	Belgium, NetherlandsUnited Kingdom

Document Number	Issue	Date	Written By	Authorised By
QP18023	2	31/10/2023	L.Lisle	

Rice Flour  Derived from:Rice. Tested annually 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	Base	6.06666	Portugal, Spain,
Glucose Syrup  Derived from:Wheat (not declarable) (Brix: 82.2 – 83.2%)	Base	5.26088	France,
Palm Oil  Derived from:Palm (RSPO - SG)	Base	5.05333	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Vegetable Fat (Palm Kernel, Palm Oil)  Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	2.02341	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Water	Base	2.02	United Kingdom,
Invert Sugar Syrup  Derived from:Beet (Brix: 67.5 – 69.5%)	Base	1.61873	Netherlands,
E341 (iii) Tricalcium phosphate  Derived from:Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.6678	Germany,
E414 Gum Arabic  Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.60702	Sudan (Kordofan Region),
E415 Xanthan Gum  Derived from:Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer	Thickeners	0.60702	Austria,

<p>Maltodextrin</p> <p>Derived from:Maize, Potato. Non GMO. Non declarable carrier, serves no function in finished product. Tapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Potato, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Cassava, Maize. Non GMO. Non declarable carrier, serves no function in finished product.</p>	Carriers	0.57772	Austria, Belgium, Bulgaria, China (Not Xinjiang Region), Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden
<p>E415 Xanthan Gum</p> <p>Derived from:Xanthomonas Campestris</p>	Stabilisers	0.49833	China (Not Xinjiang Region),
<p>E422 Glycerol</p> <p>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. E422 complies with EU regulations 2023/1329 and 2023/1428.</p>	Humectant	0.40468	Germany,
<p>E471 Mono - and Diglycerides of Fatty Acids</p> <p>Derived from:Palm (RSPO-SG). E471 complies with EU regulations 2023/1329 and 2023/1428.</p>	Emulsifier	0.40468	Denmark,
<p>Sunflower oil</p> <p>Derived from:Sunflower. Non declarable carrier.</p>	Base	0.23817	China (Not Xinjiang Region), India, United Kingdom,
<p>E162 Beetroot red</p> <p>Derived from:Beta vulgaris L.</p>	Colours	0.17013	France, Germany, Poland, United Kingdom
<p>E163 Anthocyanins</p> <p>Derived from:Red Cabbage. Extraction from Aluminium Lake Radish Extract (Raphanus Sativus) Extraction method NOT from Lake</p>	Colours	0.10369	China (Not Xinjiang Region),
<p>Trehalose</p> <p>Derived from:Cassava, Tapioca. FUNCTION Stabiliser Not declarable Sugar from Beet. Non declarable carrier.</p>	Stabilisers	<0.1%	China (Not Xinjiang Region), India, United States

Spirulina Concentrate Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China (Not Xinjiang Region), India, United States,
Safflower Derived from:Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	<0.1%	China (Not Xinjiang Region),
Spirulina Powder Derived from:Arthrospira Plantensis Algae	Colouring foodstuff	<0.1%	China (Not Xinjiang Region), United States,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic.Non declarable.No function in final product	Carriers	<0.1%	, France, Germany, Netherlands, Spain,
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 (Not Xinjiang Region),
E331iii Trisodium Citrate Derived from:Maize. Non GMO. Non declarable carryover additive.	Acidity Regulator	<0.1%	China (Not Xinjiang Region),
E300 Ascorbic acid Derived from:Maize.Non GMO IP.Supply.No function in final product chain standard SGS.Cert No CN 19/10539.Non declarable	Antioxidants	<0.1%	China (Not Xinjiang Region),
E330 Citric Acid Derived from:Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	<0.1%	Austria, France, Germany, Switzerland,
E331(iii) Trisodium citrate Derived from:Corn, Potato. Non GMO. FUNCTION carrier Not declarable	Carriers	<0.1%	China (Not Xinjiang Region),

### 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; Humectant: Glycerol; Emulsifier: Mono- and Diglycerides of Fatty Acids; Colours: Beetroot, E163 Anthocyanin; Colouring foodstuff: Spirulina Concentrate, Safflower, Spirulina.

Document  
Number  
QP18023

Issue  
2

Date  
31/10/2023

Written By  
L.Lisle

Authorised By



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	1694.0
Energy Kcal	400.6
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 (%)	12.67
Total Palm Kernel (%)	2.25
Total Palm Oil & Palm Kernel in product (%)	14.92

**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	2	31/10/2023	L.Lisle	