



Finished Product Specification	
Product Code	BA104621
Product Name	Black Vermicelli-NVC-RFA
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Single
Specification Date	05/09/2022
Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776

SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
	Ashington
	Northumberland
	NE63 0YH
CONTACT	Tony Wadley
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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	Base	68.16365	Belgium, Germany, The
			Netherlands, United
Derived from:Beet. Sugar not			Kingdom
filtered with bone charBeet /			
Anti-caking agent from			
plantSugar Beet / Non			
declarable			

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Rice Flour	Base	5.65	Australia, Brazil, Cambodia, Egypt, Greece,
Derived from:Rice. Not from			Guyana, India,
GMO in accordance with Reg			Kazakhstan, Myanmar,
(EC) No 1829/2003 and (EC)			
No 1830/2003 and their			Paraguay, Portugal,
amendments Heavy metal			Puerto Rico, Spain,
testing carried out on this			Thailand, Turkey,
ingredient			
Glucose Syrup	Base	4.8815	France,
Derived from:Wheat (not declarable)			
Palm Oil	Base	4.69	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			Colombia folarido,
Water	Base	2.6652	United Kingdom,
Derived from:local source -			
mineral / Non declarable			
E163 Anthocyanins	Colours	2.345	China,
Derived from:Red Cabbage -			
Extraction from Aluminium			
Lake			
Vegetable Fat (Palm	Base	1.8775	Brazil, Colombia,
,	base	1.6775	
Kernel, Palm Oil)			Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm kernel			
(56%) Palm Oil (44%) RSPO- SG			
Invert Sugar Syrup	Base	1.502	The Netherlands,
Invert Sugar Syrup	Dase	1.502	The Netherlands,
Derived from:Beet (Brix: 67.5			
- 69.5%)			
Fat Reduced Cocoa	Colours	1.5	Cameroon, Ghana, Ivory
Powder			Coast, Nigeria,
			, , ,
Derived from:Theobroma			
Cocoa (Cocoa Beans). UTZ			
Certified. ID CO1000000010.			
E202 Potassium sorbate	Preservatives	1.1781	China, Germany
			' '
Derived from:Sorbic Acid &			
Potassium Hydroxide. Sulphur			
dioxide & Sulphites ARE NOT			
(added) at concentrations of			
more than 10mg/kg - Non			
declarable carrier Synthetic,			
None declarable carryover			
Maltadaytria	Page	4 4705	Dolaium The
Maltodextrin	Base	1.1725	Belgium, The
Dominal frame Data and			Netherlands,
Derived from:Potato - Non declarable carrier			
declarable carrier			
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Maltodextrin	Carriers	0.728	Austria, Czech Republic,
Derived from:Maize / potato - Non declarable CarrierVegetable (potato),			France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United
None declarable carrier			States,
E341 (iii) Tricalcium phosphate	Anti-caking agent	0.62025	Germany,
Derived from:Calcium - from plant / Non declarable carryover additive.			
E415 Xanthan Gum	Thickeners	0.56325	Austria,
Derived from:Fermentation with Xanthomonas campestris			
E414 Gum Arabic	Thickeners	0.56325	Sudan,
Derived from:Vegetable - Stems of Acacia Senegal			
E415 Xanthan Gum	Stabilisers	0.46	China,
Derived from:Xanthomonas Campestris			
E162 Beetroot red	Colours	0.4368	France,
Derived from:Beta vulgaris L.			
E471 Mono - and	Emulsifier	0.3755	Denmark,
Diglycerides of Fatty Acids			
Derived from:Palm (RSPO-SG)			
E422 Glycerol	Humectant	0.3755	Germany,
Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration			
E1450 Starch sodium	Carriers	0.1456	United States,
octenyl succinate  Derived from:Corn (maize) - Non GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and their amendments, Non declarable carryover additive			
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal - Dunaliella salina			
Sunflower oil	Base	<0.1%	United Kingdom,
Derived from:Sunflower seeds, None declarable carrier			

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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,
E307 Alpha-tocopherol  Derived from:Synthetic, None declarable carryover additive	Antioxidants	<0.1%	Germany,
E300 Ascorbic acid  Derived from:Corn (maize) - Non GMO in accordance with Reg (EC) No 1829/2003 and (EC) No 1830/2003 and amendments, None declarable carryover additive		<0.1%	China,

## **Ingredients Declaration**

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

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	1627.0
Energy Kcal	385.4
Fat	6.8
Fat (Saturated)	1.1
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	80.3
Sugars	70.6
of which polyols	0.0
of which starch	0.0
Protein	0.7
Sodium	0.0
Salt	0.0
Fibre	0.5
Moisture	0.0
Ash	0.1

## **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				

Palm Oil Percentage	
Total Palm Oil (%)	5.9
Total Palm Kernel (%)	1.05
Total Palm Oil & Palm Kernel in product (%)	6.95

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M&S Approved Sites	
Supplier	F. Faigeson
Supplier Code	D158461
Manufacturing Site	F. Faiges, Spain

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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