

	Finished Product Specification	
	Product Code	BA104665
	Product Name	Vermicelli CLbLgrORY
	Legal Description	Sugar Sprinkles
	Medium	Vermicelli
	Specification Date	08/10/2021
	Specification Version Number	2

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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TECHNICAL	sales1@bakeart.co.uk



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

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:BeetSugar Beet	Base	73.94333	Belgium, The Netherlands, United Kingdom,
Rice Flour Derived from:Rice	Base	6.1	Australia, Brazil, Cambodia, Egypt, Greece, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Glucose Syrup Derived from:Wheat (not declarable)	Base	5.32007	France,
Palm Oil Derived from:Palm (RSPO - SG)	Base	5.07834	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:palm kernel, palm (RSPO-SG)	Base	2.04618	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Water Derived from:Mainslocal source - mineral	Base	2.04202	United Kingdom,
Invert Sugar Syrup Derived from:Beet	Base	1.63694	The Netherlands,
E341 (iii) Tricalcium phosphate Derived from:Calcium FUNCTION anti-caking agent Not declarable	Anti-caking agent	0.6711	Germany,
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.61385	Austria,
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.61385	Sudan,
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	0.44499	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	0.40924	Germany,

E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG)	Emulsifier	0.40924	Denmark,
Maltodextrin Derived from:maize &/or potato FUNCTION carrier Not declarableCorn - IP Cert No. NL18/819943210Vegetable (potato)Cassava & Corn - Non GMO Certified IP Certificate No NL18/819943233.	Carriers	0.23651	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.1079	France, Germany, Poland, United Kingdom,
E163 Anthocyanins Derived from:Radish (Raphanus Sativus) Extraction method NOT from Lake,	Colours	<0.1%	China,
E422 Glycerol Derived from:Vegetable Fat	Carriers	<0.1%	The Netherlands,
E433 Polyoxyethylene sorbitan mono-oleate; Polysorbate 80 Derived from:Vegetable fat	Emulsifier	<0.1%	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Ireland, Latvia, Lithuania, Luxembourg, Malta, The Netherlands, Poland, Portugal, Romania, Spain, Slovakia, Slovenia, Sweden,
E160c Paprika extract Derived from:Plant extract	Colours	<0.1%	India,
Sunflower Oil Derived from:Sunflower	Carriers	<0.1%	China, India, United Kingdom,
Safflower Derived from:Carthamus Tinctorius	Colours	<0.1%	China,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic FUNCTION carrier Not declarable	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
Trehalose Derived from:Sugar	Stabilisers	<0.1%	China, India, United States,
Spirulina Concentrate Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China, India, United States,

E301 Sodium ascorbate Derived from:Sodium Salt of Ascorbic Acid	Antioxidants	<0.1%	China,
E331iii Trisodium Citrate Derived from:sodium salts from citric acid	Acidity Regulator	<0.1%	China,
E330 Citric Acid Derived from:maize or molasse (beet or cane) FUNCTION acidity regulator Not declarable	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,
E300 Ascorbic Acid Derived from:Corn - Certified Non GMO FUNCTION acidity regulator Not declarable	Acidity Regulator	<0.1%	China,
E1450 Starch sodium octenyl succinate Derived from:Vegetable (maize) - Non GMO in accordance with Regulations (EC) No 1829/2003 and (EC) No 1830/2003 and their amendments	Carriers	<0.1%	United States,
E160a Carotenes Derived from:Algal - Vegetable	Colours	<0.1%	Australia,
Sunflower oil Derived from:Sunflower seeds	Base	<0.1%	United Kingdom,
E300 Ascorbic acid Derived from:Vegetable (maize) - Non GMO in accordance with Regulations (EC) No 1829/2003 and (EC) No 1830/2003 and their amendments	Antioxidants	<0.1%	China,
E307 Alpha-tocopherol Derived from:Synthetic	Antioxidants	<0.1%	Germany,
E202 Potassium sorbate Derived from:Synthetic	Preservatives	<0.1%	Germany,

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 , Safflower, Carotenes; Colouring foodstuff: Spirulina Concentrate.

Document
Number
QP18023

Issue
2

Date
08/10/2021

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	1710.0
Energy Kcal	403.4
Fat	7.1
Fat (Saturated)	1.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	84.3
Sugars	76.5
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.5
<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 (%)	4.24
Total Palm Kernel (%)	0.76
Total Palm Oil & Palm Kernel in product (%)	5

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

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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QP18023	2	08/10/2021	L.Lisle	