

	<b>Finished Product Specification</b>	
	Product Code	BA104677
	Product Name	Vermicelli CLblOPuRSgrY
	Legal Description	Sugar Sprinkles
	Medium	Vermicelli
	Specification Date	02/11/2021
	Specification Version Number	3

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:Beet	Base	73.64471	Belgium, The Netherlands, United 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	6.09	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	5.27595	France,
Palm Oil Derived from:Palm (RSPO - SG)	Base	5.07143	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water Derived from:Mains	Base	2.03343	United Kingdom,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:palm kernel, palm (RSPO-SG)	Base	2.02921	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup Derived from:Beet	Base	1.62337	The Netherlands,
E341 (iii) Tricalcium phosphate Derived from:Calcium FUNCTION anti-caking agent Not declarable	Anti-caking agent	0.67033	Germany,
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.60876	Austria,
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.60876	Sudan,
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	0.50286	China,

Maltodextrin Derived from:maize &/or potato FUNCTION carrier Not declarableCassava & Corn - Non GMO Certified IP Certificate No NL18/819943233.Corn - IP Cert No. NL18/819943210	Carriers	0.47996	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E422 Glycerol Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration	Humectant	0.40584	Germany,
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm (RSPO-SG)	Emulsifier	0.40584	Denmark,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.14235	France, Germany, Poland, United Kingdom,
E163 Anthocyanins Derived from:Red Cabbage Extraction method Aluminum LakeRadish (Raphanus Sativus) Extraction method NOT from Lake,	Colours	<0.1%	China,
Sunflower Oil Derived from:Sunflower	Carriers	<0.1%	China, India, United Kingdom,
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,
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,
Maltodextrin  Derived from:Potato	Base	<0.1%	Belgium, The Netherlands,
E202 Potassium sorbate  Derived from:Scorbic acid & Potassium Hydroxide. Sulphur dioxide & sulphites ARE NOT (added) at concentrations of more than 10mg/kg or 10mg/l expressed as SO <sub>2</sub>	Preservatives	<0.1%	,
Spirulina Concentrate  Derived from:Arthrospira Platensis Algae	Colouring foodstuff	<0.1%	China, India, United States,
E331iii Trisodium Citrate  Derived from:sodium salts from citric acid	Acidity Regulator	<0.1%	China,
E300 Ascorbic Acid  Derived from:Corn - Certified Non GMO FUNCTION acidity regulator Not declarable	Acidity Regulator	<0.1%	China,
E301 Sodium ascorbate  Derived from:Sodium Salt of Ascorbic Acid	Antioxidants	<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,

### 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; Preservatives: Potassium sorbate; Colouring foodstuff: 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	1703.6
Energy Kcal	401.9
Fat	7.1
Fat (Saturated)	1.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	83.9
Sugars	76.2
<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 (%)	3.63
Total Palm Kernel (%)	0.64
Total Palm Oil & Palm Kernel in product (%)	4.28

**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.

Document Number	Issue	Date	Written By	Authorised By
QP18023	3	02/11/2021	L.Lisle	