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|  | Finished Product Specification | |
| | Product Code | BA105682 |
| | Product Name | Rainbow Vermicelli |
| | Legal Description | Sugar Sprinkles |
| | Medium | Vermicelli – Mixed |
| | Specification Date | 13/07/2023 |
| | Specification Version Number | 7 |


| | |
|------------------|---|
| 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 |
|---|----------|----------|--|
| Sugar Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plantBeet - Non declarable carrier | Base | 73.43412 | Belgium, Finland, Germany, The NetherlandsUnited Kingdom |
| Rice Flour Derived from:Rice. Tested anually for pesticides (multiscreen), mycotoxins (aflatoxins, ohratoxin A), Heavy metals (cadmium, lead & arsenic). | Base | 6.07142 | Portugal, Spain, |

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|---|-------------------|---------|---|
| Glucose Syrup Derived from:Wheat (not declarable) Brix: 82.2 – 83.2 | Base | 5.26332 | France, |
| Palm Oil Derived from:Palm (RSPO - SG) | Base | 5.05571 | Indonesia, Malaysia, Papua New Guinea, Solomon Islands, |
| Vegetable Fat (Palm Kernel, Palm Oil) Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG | Base | 2.02435 | Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea, |
| Water | Base | 2.02143 | United Kingdom, |
| Invert Sugar Syrup Derived from:Beet (Brix: 67.5 – 69.5%) | Base | 1.61948 | The Netherlands, |
| E341 (iii) Tricalcium phosphate Derived from:Calcium - from plant / Non declarable carryover additive. | Anti-caking agent | 0.66814 | Germany, |
| E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer | Thickeners | 0.60731 | Austria, |
| E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal | Thickeners | 0.60731 | Sudan (Kordofan Region), |
| Maltodextrin Derived from:Maize / potato - Non declarable carrier, serves no function in finished product Potato/Corn - Non declarable carrier; Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003 Corn - SGS Non GMO Cert No. SK19/2968 - Non declarable carrier, serves no function in finished product Cassava & Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carrier, serves no function in finished product. Covered by SGS Non GMO IP supply chain standard from New Francisco Biotechnology Corp Ltd Cert No NL18/819943233 | Carriers | 0.52445 | Austria, Belgium, Bulgaria, China, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden The Netherlands Ukraine United Kingdom |

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| E415 Xanthan Gum Derived from: Xanthomonas Campestris | Stabilisers | 0.49857 | China, |
| E422 Glycerol 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 | Humectant | 0.40487 | Germany, |
| E471 Mono - and Diglycerides of Fatty Acids Derived from: Palm (RSPO-SG) | Emulsifier | 0.40487 | Denmark, |
| Sunflower oil Derived from: Sunflower - Non declarable carrier | Base | 0.20997 | China, India United Kingdom |
| E162 Beetroot red Derived from: Beta vulgaris L. | Colours | 0.16473 | France, Germany Poland United Kingdom |
| E163 Anthocyanins Derived from: Red Cabbage - Extraction from Aluminium Lake Radish Extract (Raphanus Sativus) Extraction method NOT from Lake | Colours | <0.1% | China, |
| Trehalose Derived from: Sugar from Beet - Non declarable carrier Beet / Cane. FUNCTION Stabiliser Not declarable | Stabilisers | <0.1% | China, India, United States, |
| Spirulina Concentrate Derived from: Arthrospira Platensis Algae | Colouring foodstuff | <0.1% | China, India, United States, |
| Maltodextrin Derived from: Potato - Non declarable carrier serves no function in finished product | Base | <0.1% | The Netherlands, |
| Safflower Derived from: Safflower Extract (Carthamus Tinctorius). | Colouring foodstuff | <0.1% | China, |
| E414 Gum arabic Derived from: Maize / Non declarable carrier | Stabilisers | <0.1% | United States, |

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| Spirulina Powder Derived from:Arthrospira Plantensis Algae | Colouring foodstuff | <0.1% | China, United States, |
| E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic - Non declarable carrier | Humectant | <0.1% | France, Germany, Spain, The Netherlands, |
| 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, |
| E331iii Trisodium Citrate Derived from:Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive | Acidity Regulator | <0.1% | China, |
| E160a Carotenes Derived from:Dunaliella Salina (Algal) CAS No. 7235-40-7 | Colours | <0.1% | Australia, |
| E307 Alpha-tocopherol Derived from:Synthetic - Non declarable carrier / CAS No. 4345-03-3 | Antioxidants | <0.1% | Germany, |
| E330 Citric Acid Derived from:Maize / molasse (beet/cane) - Non declarable carryover additive | Acidity Regulator | <0.1% | Austria, France, Germany, Switzerland, |
| E300 Ascorbic Acid Derived from:Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No. CN19/10539. Non declarable carrier | Acidity Regulator | <0.1% | China, |
| Glycerine Derived from:Rapeseed - Non Declarable carrier | Base | <0.1% | Ireland, |
| E300 Ascorbic acid Derived from:Maize - Non declarable carrier / Non GMO in accordance with Reg (EC) No 1829/2003 & (EC) No 1830/2003 inc amendments | Antioxidants | <0.1% | China, |

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| E331(iii) Trisodium citrate Derived from: Sodium Salts of Citric Acid FUNCTION carrier Not declarable | Carriers | <0.1% | China, |
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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, Carotenes; Colouring foodstuff: Spirulina Concentrate, Safflower, Spirulina.

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:

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| 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 | 1695.0 |
| Energy Kcal | 400.9 |
| Fat | 7.1 |
| Fat (Saturated) | 1.0 |
| | <i>of which mono-unsaturates</i> 0.0 |
| | <i>of which polysaturates</i> 0.0 |
| Carbohydrates | 83.7 |
| 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

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| Total Palm Oil (%) | 11.77 |
| Total Palm Kernel (%) | 2.09 |
| Total Palm Oil & Palm Kernel in product (%) | 13.86 |

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.

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