



Finished Product Specification	
Product Code	BA105861
Product Name	Vermicelli GrSpgrW
Legal Description	Sugar Sprinkles
Medium	Shaped Sugar Sprinkles – Mixed
Specification Date	05/12/2022
Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776
Download current RSPO certificate	http://bakeart.co.uk/certificates&policies.php

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	Base	72.6456	Belgium, The
			Netherlands, United
Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant			Kingdom,

Document Issue Number QP18023 1 Date

Written By

Authorised By

05/12/2022

L.Lisle

Page 1/7



Rice Flour	Base	6.00676	Australia, Brazil, Cambodia, Egypt, Greece,
Derived from:Rice. Produced			Guyana, India,
in accordance with Reg (EC)			Kazakhstan, Myanmar,
No 1829/2003 & (EC) No			-
1830/2003 & their			Paraguay, Portugal,
amendments, Foodchain ID			Puerto Rico, Spain,
Non GMO Cert No. 2459513			Thailand, Turkey,
UK1673-02. Tested for			
Pesticides (Multiscreen),			
Mycotoxins (Aflatoxins,			
Ochratoxin A), Heavy Metals			
(Cadmium, Lead & Arsenic).			
Supplier tests on intake, then			
every 2 years.	1	5.007	<del> </del>
Glucose Syrup	Base	5.207	France,
Derived from:Wheat (not			
declarable) Brix: 82.2 – 83.2			<u>                                      </u>
Palm Oil	Base	5.00674	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			Colomon Islands,
Water	Base	2.33737	United Kingdom,
Vegetable Fat (Palm	Base	2.00269	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
,			Papua New Guinea,
Derived from:Palm kernel			l apaa rrow Gamba,
(56%) Palm Oil (44%) RSPO-			
SG			
Invert Sugar Syrup	Base	1.60216	The Netherlands,
Derived from:Beet (Brix: 67.5			
<b>– 69.5%)</b>			
Maltodextrin	Carriers	1.1978	Austria, Belgium,
			Bulgaria, China, Croatia,
Derived from:Corn - SGS			Cyprus, Czech Republic,
Non GMO Cert No.			Denmark, Estonia,
SK19/2968 - Non declarable			Finland, France, Germany,
carrier, serves no function in			-
finished productMaize / potato			Greece, Hungary, Ireland,
- Non declarable carrier,			Italy, Latvia, Lithuania,
serves no function in finished			Luxembourg, Malta,
product			Poland, Portugal,
			Romania, Serbia,
			Slovakia, Slovenia, Spain,
			· · · · · · · · · · · · · · · · · · ·
			Sweden, The Netherlands,
			Ukraine, United Kingdom,
			United States
E341 (iii) Tricalcium	Anti-caking agent	0.66101	Germany,
phosphate			
Daminad francis Call 1			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
		1	

Document Number QP18023 Issue

Date

Written By

Authorised By

05/12/2022

L.Lisle

Page 2/7



E414 Gum Arabic	Thickeners	0.60081	Sudan (Kordofan
Derived from:Vegetable -			Region),
Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.60081	Austria,
Dominad francis Comments			
Derived from:Fermentation with Xanthomonas campestris			
•			
E415 Xanthan Gum	Stabilisers	0.49667	China,
Dorived frame Variations			
Derived from:Xanthomonas Campestris			
Sunflower oil	Base	0.44194	China, India, United
			Kingdom,
Derived from:Sunflower -			
Non declarable carrier E471 Mono - and	Emulsifier	0.40054	Denmark,
Diglycerides of Fatty Acids			_ 5
Derived from:Palm (RSPO-			
SG) E422 Glycerol	Humectant	0.40054	Germany,
L722 Olyociul	Tulliculant	0.40034	Gennary,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from obligatory declaration			
Trehalose	Stabilisers	0.13223	China, India, United
			States,
Derived from:Sugar from Beet - Non declarable carrier			
Safflower	Colouring foodstuff	0.1322	China,
			,
Derived from:Safflower			
Extract (Carthamus Tinctorius).			
Spirulina Concentrate	Colouring foodstuff	0.1044	China, India, United
	<b>G</b>		States,
Derived from:Arthrospira			
Platensis Algae	Acidity Boardotor	<0.1%	China,
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	Gillina,
Derived from:Corn - Non			
GMO Cert IP-			
QDC-201806017 - Non			
declarable carryover additive E162 Beetroot red	Colours	<0.1%	France,
		,	, , , , , , , , , , , , , , , , , , , ,
Derived from:Beta vulgaris L.			

Document Number QP18023 Issue

Date

Written By

Authorised By

05/12/2022

L.Lisle

Page 3/7



E330 Citric Acid	Acidity Regulator	<0.1%	Austria, Belgium, Belize,
			Czech Republic, Egypt, El
Derived from:Maize /			Salvador, Ethiopia,
molasse (beet or cane) - Non			France, Germany,
declarable carryover additive			Hungary, India, Indonesia,
			Mexico, Poland, Romania,
			Slovakia, The
			Netherlands,

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

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

Document Issue Number QP18023 1

Date

Written By

Authorised By

05/12/2022 L.Lisle

Page 4/7



Nutritional Information	
Energy KJ	1678.0
Energy Kcal	396.4
Fat	7.0
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	82.7
Sugars	75.1
of which polyols	0.0
of which starch	0.0
Protein	0.4
Sodium	0.0
Salt	0.0
Fibre	0.0
Moisture	0.0
Ash	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.

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 (%)	4.15	
Total Palm Kernel (%)	0.74	
Total Palm Oil & Palm Kernel in product (%)	4.89	

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

Document Issue Number QP18023 1 Date

Written By

Authorised By

05/12/2022

L.Lisle

Page 5/7



Free From:				
Artificial Colours	Yes	Artificial Flavours	Yes	
Artificial Sweetners	Yes	Preservatives	Yes	
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

Document Number QP18023

Issue

Date

05/12/2022

Written By

Authorised By

L.Lisle

Page 6/7



## **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 QP18023 Issue

Date

05/12/2022

Written By

Authorised By

L.Lisle

Page 7/7