	<b>Finished Product Specification</b>	
	Product Code	BA106459
	Product Name	Vermicelli BO
	Legal Description	Sugar Sprinkles
	Medium	Vermicelli – Mixed
	Specification Date	07/07/2023
	Specification Version Number	1


SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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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	36.8375	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	3.05	Portugal, Spain,

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Glucose Syrup  Derived from:Wheat (not declarable) Brix: 82.2 – 83.2	Base	2.639	France,
Palm Oil  Derived from:Palm (RSPO - SG)	Base	2.535	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Vegetable Fat (Palm Kernel, Palm Oil)  Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	1.015	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Water	Base	1.015	United Kingdom,
Invert Sugar Syrup  Derived from:Beet (Brix: 67.5 – 69.5%)	Base	0.812	The Netherlands,
E341 (iii) Tricalcium phosphate  Derived from:Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.3351	Germany,
E414 Gum Arabic  Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.3045	Sudan (Kordofan Region),
E415 Xanthan Gum  Derived from:Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer	Thickeners	0.3045	Austria,
E415 Xanthan Gum  Derived from:Xanthomonas Campestris	Stabilisers	0.25	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	0.203	Germany,
E471 Mono - and Diglycerides of Fatty Acids  Derived from:Palm (RSPO-SG)	Emulsifier	0.203	Denmark,
Maltodextrin  Derived from:Potato - Non declarable carrier serves no function in finished product	Base	0.153	The Netherlands,

E414 Gum arabic  Derived from:Maize / Non declarable carrier	Stabilisers	0.119	United States,
Maltodextrin  Derived from:Maize / potato - Non declarable carrier, serves no function in finished product	Carriers	0.102	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands,
E162 Beetroot red  Derived from:Beta vulgaris L.	Colours	<0.1%	France,
Sunflower oil  Derived from:Sunflower - Non declarable carrier	Base	<0.1%	United Kingdom,
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,
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,
E330 Citric Acid  Derived from:Maize / molasse (beet/cane) - Non declarable carryover additive	Acidity Regulator	<0.1%	Austria, France, Germany, Switzerland,

### 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; Humectant: Glycerol; Emulsifier: Mono- and Diglycerides of Fatty Acids; Colours: Beetroot, Carotenes.

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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	851.0
Energy Kcal	201.6
Fat	3.5
Fat (Saturated)	0.5
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	42.1
Sugars	38.1
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.2
<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 (%)	3.18
Total Palm Kernel (%)	0.57
Total Palm Oil & Palm Kernel in product (%)	3.75

**M&S Approved Sites**

Supplier	0
Supplier Code	
Manufacturing Site	

**Free From:**

Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	Yes
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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