



Finished Product Specification	
Product Code	BA106460
Product Name	Vermicelli BGrPu
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
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	48.42132	Belgium, The
			Netherlands, United
Derived from:Beet. Sugar not			Kingdom,
filtered with bone charBeet /			
Anti-caking agent from plant		0.000	
Rice Flour	Base	3.9996	Portugal, Spain,
Derived from:Rice. Tested anually for pesticides (multiscreen), mycotoxins (aflatoxins, ohratoxin A), Heavy metals (cadmium, lead & arsenic).			

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Glucose Syrup	Base	3.47109	France,
Davis and forces Mile and force			
Derived from:Wheat (not declarable) Brix: 82.2 – 83.2			
Palm Oil	Base	3.333	Indonesia, Malaysia,
	Dasc	0.000	Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			Colomon Islands,
Vegetable Fat (Palm	Base	1.33503	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
,			Papua New Guinea,
Derived from:Palm kernel			
(56%) Palm Oil (44%) RSPO-			
SG			
Water	Base	1.3332	United Kingdom,
	<u> </u>	4.0000	
Invert Sugar Syrup	Base	1.06803	The Netherlands,
Davis and frame David (Drive 07.5			
Derived from:Beet (Brix: 67.5 – 69.5%)			
Maltodextrin	Carriers	0.68143	Austria, Belgium,
Maitodextilli	Carriers	0.00143	Bulgaria, China, Croatia,
Derived from:Corn - SGS			Cyprus, Czech Republic,
Non GMO Cert No.			Denmark, Estonia,
SK19/2968 - Non declarable			
carrier, serves no function in			Finland, France, Germany,
finished productMaize / potato			Greece, Hungary, Ireland,
<ul> <li>Non declarable carrier,</li> </ul>			Italy, Latvia, Lithuania,
serves no function in finished			Luxembourg, Malta,
productPotato/Corn - Non			Poland, Portugal,
declarable carrier; Non GMO			Romania, Serbia,
In accordance with (EC) No 1829/2003 and (EC) No			Slovakia, Slovenia, Spain,
1830/2003			Sweden, The Netherlands,
F0.44 (''') T.:	A of the Live and	0.44050	Ukraine, United Kingdom,
E341 (iii) Tricalcium	Anti-caking agent	0.44056	Germany,
phosphate			
Davis and frances Collains are frances			
Derived from:Calcium - from plant / Non declarable			
carryover additive.			
E414 Gum Arabic	Thickeners	0.40051	Sudan (Kordofan
			Region),
Derived from:Vegetable -			"3" //
Stems of Acacia Senegal			
E415 Xanthan Gum	Thickeners	0.40051	Austria,
Derived from:Fermentation			
with Xanthomonas campestris.			
Trade name Xanthan Gum			
FED. Manufacturer Jungbunzlauer			
Sunflower oil	Base	0.38308	China, India, United
- Carmowor on	2400	0.0000	Kingdom,
Derived from:Sunflower -			i dingdom,
Non declarable carrier			
E415 Xanthan Gum	Stabilisers	0.32997	China,
			,
Derived from:Xanthomonas			
Campestris			
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E422 Glycerol	Humectant	0.26701	Germany,
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			
E471 Mono - and	Emulsifier	0.26701	Denmark,
Diglycerides of Fatty Acids  Derived from:Palm (RSPO-	Emaismer	0.20701	Definition,
SG)			
E162 Beetroot red  Derived from:Beta vulgaris L.	Colours		France, GermanyPolandUnited Kingdom
Trehalose	Stabilisers	0.44.462	China India Illaitad
Derived from:Sugar from		0.11462	China, India, United States,
Beet - Non declarable carrier	Onlawin a for date#	0.40/	Obina India Haitad
Spirulina Concentrate	Colouring foodstuff	<0.1%	China, India, United States,
Derived from:Arthrospira Platensis Algae			
Safflower	Colouring foodstuff	<0.1%	China,
Derived from:Safflower Extract (Carthamus Tinctorius).			
E163 Anthocyanins	Colours	<0.1%	China,
Derived from:Red Cabbage - Extraction from Aluminium Lake			
E202 Potassium sorbate	Preservatives	<0.1%	China,
Derived from:Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of more than 10mg/kg - Non declarable carrier			
E1520 Propan-1,2-diol;	Humectant	<0.1%	France, Germany, Spain,
propylene glycol			The Netherlands,
Derived from:Synthetic - Non declarable carrier			
E331iii Trisodium Citrate	Acidity Regulator	<0.1%	China,
Derived from:Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive			

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E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
Derived from:Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No. CN19/10539. Non declarable carrier			
E330 Citric Acid  Derived from:Maize / molasse (beet/cane) - Non declarable carryover additive		<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, Anthocyanin; Colouring foodstuff: Spirulina Concentrate, Safflower.

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

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Nutritional Information	
Energy KJ	1118.0
Energy Kcal	264.2
Fat	4.6
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	55.2
Sugars	50.1
of which polyols	0.0
of which starch	0.0
Protein	0.3
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.

Palm Oil Percentage	
Total Palm Oil (%)	8.33
Total Palm Kernel (%)	1.48
Total Palm Oil & Palm Kernel in product (%)	9.81

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

Free From:				
Artificial Colours	Yes	Artificial Flavours	Yes	
Artificial Sweetners	Yes	Preservatives	No	
MonoSodiumGlutamate	Yes	Modified Organisms	Yes	
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes	

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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	

## **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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