



Finished Product Specification	
Product Code	BA107494
Product Name	Vermicelli CLblOPuRSgrY
Legal Description	Sugar Sprinkles
Medium	Vermicelli – Mixed
Specification Date	26/02/2025
Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776

For use as cake decorations, not for resale.

SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
	Ashington
	Northumberland
	NE63 0YH
CONTACT	Michelle Wadley
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OFFICE EMAIL	admin@bakeart.co.uk
OUT OF HOURS	07966 793806 (Tony Wadley, Director)
	01792 363361 (Michelle Wadley, Director)
TECHNICAL	sales1@bakeart.co.uk



Length 3-10mm, Diameter 1.1-1.7mm Case size - 5 kg

Pantone: Cerise-2060u, Baby Blue-290u, Orange-143u, Purple-2080u, Red-207u, Spring Green-2300u, Yellow-601u

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Full recipe				
Ingredient Name	Function	%	Country Of Origin	
Sugar	Base	73.474008512493	United Kingdom,	
Derived from: Beet. Sugar				
not filtered with bone char				
Beet / Anti-caking agent				
from plant				
Rice Flour	Base	6.091569588	Portugal, Spain,	
Derived from: Rice. Tested				
annually for pesticides				
(multiscreen), mycotoxins				
(aflatoxins, ochratoxin A),				
Heavy metals (cadmium,				
lead & arsenic). In				
accordance with EC				
regulations 1829/2003 &				
1830/2003 does not require				
GMO labelling declaration				
Glucose Syrup	Base	5.2811912472233	France,	
Derived from: Wheat.				
Wheat not declarable Non				
declarable <20ppm. (Brix:				
80 - 85%). Non GMO				
Palm Oil	Base	5.0812604856	Indonesia, Malaysia,	
Derived from: Palm			Papua New Guinea,	
(RSPO - SG)			Solomon Islands,	
Water	Base	3.2405845225569	United Kingdom,	
Derived from: Potable				
Mains				
Vegetable Oil	Base	1.6647233279291	Austria, Belgium,	
Derived from: Palm RSPO-			Bulgaria, Croatia, Cyprus,	
SG, Rapeseed. (Non			Czech Republic,	
GMO). Palm Oil 51.03%,			Indonesia, Italy, Latvia,	
Rapeseed 48.97%.			Lithuania, Luxembourg,	
			Malaysia, Malta, Papua	
			New Guinea, Solomon	
			Islands,	
Xanthan Gum	Stabilisers	1.114757234604	China (Not Xinjiang	
Derived from:			Region),	
Xanthomonas Campestris			-3 - 77	
E341 (iii) Tricalcium	Anti-caking agent	1.0926682375413	Germany,	
phosphate			, , , , , , , , , , , , , , , , , , ,	
Derived from: Calcium -				
2011/04 Hom. Odlolum				

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from plant / Non declarable			
carryover additive.			
Gum Arabic	Stabilisers	0.91846804299536	Chad, Niger,
Derived from: Acacia			
Senegal			
Maltodextrin	Carriers	0.520945	, Austria, Belgium,
Derived from: Maize,			Bulgaria, China (Not
Potato - Non declarable			Xinjiang Region), Croatia,
carrier, serves no function			Cyprus, Czech Republic,
in finished product. Non			Denmark, Estonia,
GMO			Finland, France,
Tapioca, Maize. Non GMO.			Germany, Greece,
Non declarable carrier,			Hungary, Ireland, Italy,
serves no function in			Latvia, Lithuania,
finished product.			Luxembourg, Malta,
Potato, Maize. Non GMO.			Netherlands, Poland,
Non declarable carrier,			Portugal, Romania,
serves no function in			Slovakia, Slovenia, Spain
finished product.			Sweden
Cassava, Maize.Non GMO.			
Non declarable carrier,			
serves no function in			
finished product.			
Glycerol	Humectant	0.47071487203512	Belgium, Czech
Derived from: Rapeseed.			Republic, France,
Non GMO. Declarable.			Germany, Hungary,
E422 complies with EU			Poland, Romania, The
regulations 2023/1329 and			Netherlands, United
2023/1428.			Kingdom,
Dextrose	Base	0.28702126343605	Belgium, Bulgaria, China
Derived from: Wheat,			(Not Xinjiang Region),
Maize. Non GMO. Dextrose			France,
10-20%, Maltose 10 - 20%.			
Specific gravity (at 20°C 80			
-90).			
Fructose	Base	0.28702126343605	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			
Beetroot	Colours	0.16198563	France, Germany Poland
Derived from: Beta			United Kingdom
Vulgaris L.			
Beta vulgaris L.			
E163 Anthocyanin	Colours	0.0895983	China (Not Xinjiang

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STRT IN THE BANING			
Derived from: Red			Region),
Cabbage - Extraction from			
Aluminium Lake			
Radish Extract (Raphanus			
Sativus) Extraction method			
NOT from Lake			
Mono - and Diglycerides of	Emulsifier	0.045923402149768	Brazil, Colombia,
Fatty Acids			Ecuador, Guatemala,
Derived from: Palm Oil.			Honduras, Indonesia, Ivory
RSPO-SG. E471 complies			Coast, Malaysia, Papua
with EU regulations			New Guinea,
2023/1329 and 2023/1428.			
Sunflower Oil	Base	0.04535678	China (Not Xinjiang
Derived from: Sunflower.			Region), India, United
Non declarable carrier.			Kingdom,
Safflower	Colouring foodstuff	0.0401549	China (Not Xinjiang
Derived from: Safflower			Region),
Extract (Carthamus			
Tinctorius).			
Riboflavin	Colours	0.02856	China (Not Xinjiang
Derived from:			Region),
Fermentation of Bacillus			
Subtilis KCCM-10445			
Propan-1,2-diol; propylene	Carriers	0.0190269	, France, Germany,
glycol			Netherlands, Spain,
Derived from:			
Synthetic.Non			
declarable.No function in			
final product			
Potassium sorbate	Preservatives	0.01429	China (Not Xinjiang
Derived from: Sorbic Acid			Region),
& Potassium Hydroxide.			
Sulphur dioxide & Sulphites			
ARE NOT (added) at			
concentrations of more than			
10mg/kg. Non declarable			
carrier.			
Trehalose	Stabilisers	0.01357132	China (Not Xinjiang
Derived from: Sugar from			Region), India, United
			States,
Beet - Non declarable			
Beet - Non declarable carrier			
	Colouring foodstuff	0.0107142	China (Not Xinjiang

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Platensis Algae			States,
E300 Ascorbic acid	Antioxidants	0.0021141	China (Not Xinjiang
Derived from: Maize. Non			Region),
GMO. Non declarable			
serves no function in			
finished product.			
Citric Acid	Acidity Regulator	0.00198517	Austria, France,
Derived from: Maize,			Germany, Switzerland,
Molasse (beet/cane) - Non			
declarable carryover			
additive. Non GMO			
Trisodium Citrate	Acidity Regulator	0.0017857	China (Not Xinjiang
Derived from: Corn - Non			Region),
GMO In accordance with			
(EC) No 1829/2003 and			
(EC) No 1830/2003, Non			
declarable carryover			
additive			

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Ingredients Declaration

Sugar, Rice Flour, Glucose Syrup, Palm Oil, Water, Stabilisers: Xanthan Gum, Gum Arabic; Vegetable Oil (Palm Oil, Rapeseed), Humectant: Glycerol; Dextrose, Fructose, Colours: Beetroot, E163 Anthocyanin, Riboflavin; Colouring foodstuff: Safflower, Spirulina Concentrate; Emulsifier: Mono - and Diglycerides of Fatty Acids.

Allergen Statement:

This product is free from allergens

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Nutritional Information		
Energy KJ	1665.0	
Energy Kcal	394.5	
Fat	6.8	
Fat (Saturated)	0.9	
of which mono-unsaturates	0.0	
of which polysaturates	0.0	
Carbohydrates	82.8	
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

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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.

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

Suitable For:			
Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarians	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without certification	Halal	Yes without certification

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Finished Product	Finished Product Microbiological Standards:				
Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Entero-	<100	100	cfu/g	External Lab	Annual
bacteriaceae					
E.Coli	<10	<10	cfu/g	External Lab	Annual
Yeast	<10(3)	1000	cfu/g	External Lab	Annual
Staphylococcus	<20	100	cfu/g	External Lab	Annual
Salmonella	Not detected	Not detected	cfu/g	External Lab	Annual
species					

Tariff Code:	
1704909999	

Additional Information:
There is no additional information for this product

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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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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