

Finished Product Specification	
Product Code	BA107568
Product Name	Vermicelli CLbIPuSgrWY
Legal Description	Sugar Sprinkles
Medium	Vermicelli – Mixed
Specification Date	02/12/2024
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
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TECHNICAL	sales1@bakeart.co.uk



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

Pantone: Cerise-2060u, Baby Blue-290u, Purple-2080u, Spring Green-2300u, White-No Pantone, Yellow-601u

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	73.495124241766	United Kingdom,
Rice Flour	Base	6.093320247	Portugal, Spain,
Glucose Syrup	Base	5.2827090112173	France,
Palm Oil	Base	5.0827207914	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Water	Base	3.241515835641	United Kingdom,
Vegetable Oil	Base	1.6652017535359	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Indonesia, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Papua New Guinea, Solomon Islands,
Xanthan Gum	Stabilisers	1.115077605201	China (Not Xinjiang Region),
E341 (iii) Tricalcium phosphate	Anti-caking agent	1.0929822599712	Germany,
Gum Arabic	Stabilisers	0.91873200195084	Chad, Niger,
Maltodextrin	Carriers	0.5462398	, Austria, Belgium, Bulgaria China (Not Xinjiang Region) Croatia Cyprus Czech Republic Denmark Estonia Finland France Germany Greece Hungary Ireland Italy Latvia Lithuania Luxembourg Malta Netherlands Poland Portugal Romania Slovakia Slovenia Spain Sweden
Glycerol	Humectant	0.47085015099981	Belgium, Czech Republic, France, Germany, Hungary, Poland, Romania, The Netherlands, United Kingdom,
Dextrose	Base	0.28710375060964	Belgium, Bulgaria, China (Not Xinjiang Region), France,
Fructose	Base	0.28710375060964	France, Hungary,

			Romania, Turkey,
Beetroot	Colours	0.16879912	France, Germany, Poland, United Kingdom,
Sunflower Oil	Base	0.0528955	China (Not Xinjiang Region), India, United Kingdom,
Safflower	Colouring foodstuff	0.046847	China (Not Xinjiang Region),
Mono - and Diglycerides of Fatty Acids	Emulsifier	0.045936600097542	Brazil, Colombia, Ecuador, Guatemala, Honduras, Indonesia, Ivory Coast, Malaysia, Papua New Guinea,
E163 Anthocyanin	Colours	0.03332	China (Not Xinjiang Region),
Propan-1,2-diol; propylene glycol	Carriers	0.02219112	, France, Germany, Netherlands, Spain,
Potassium sorbate	Preservatives	0.01666	China (Not Xinjiang Region),
Trehalose	Stabilisers	0.015827	China (Not Xinjiang Region), India, United States,
Spirulina Concentrate	Colouring foodstuff	0.012495	China (Not Xinjiang Region), India, United States,
Ascorbic acid	Antioxidants	0.00246568	China (Not Xinjiang Region),
Trisodium Citrate	Acidity Regulator	0.0020825	China (Not Xinjiang Region),
Citric Acid	Acidity Regulator	0.00179928	Austria, France, Germany, Switzerland,

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; Colouring foodstuff: Safflower , Spirulina Concentrate; Emulsifier: Mono - and Diglycerides of Fatty Acids.

Allergen Statement:

No Statement Selected

Nutritional Information	
Energy KJ	1665.0
Energy Kcal	394.7
Fat	6.9
Fat (Saturated)	0.9
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	82.8
Sugars	75.1
<i>of which polyols</i>	0.0
<i>of which starch</i>	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.

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 Vegetarians	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without certification	Halal	Yes without certification

Finished Product Microbiological Standards:

Microorganism	Typical	maximum	Units	Method	Frequency
TVC	<1,000	10,000	cfu/g	External Lab	Annual
Enterobacteriaceae	<100	100	cfu/g	External Lab	Annual
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 species	Not detected	Not detected	cfu/g	External Lab	Annual

Tariff Code:

17 04 90 99 91

Additional Information:

There is no additional information for this product

Product Shelf Life:

Maximum Life from date of manufacture: in months	
Minimum Shelf Life on Delivery: in months	
Shelf Life Once Opened:: in months	

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.