



Finished Product Specification	
Product Code	BA107812
Product Name	Vermicelli BblRW
Legal Description	Sugar Sprinkles
Medium	Vermicelli – Mixed
Specification Date	07/10/2024
Specification Version Number	2

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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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: Bright Blue-2193u, Red-207u, White-No Pantone

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Full recipe				
	Function	%	Country Of Origin	
Ingredient Name			Country Of Origin	
Sugar	Base	73.879883598477	United Kingdom,	
Derived from: Beet. Sugar				
not filtered with bone char				
Beet / Anti-caking agent				
from plant				
Rice Flour	Base	6.125219805	Portugal, Spain,	
Derived from: Rice. Tested				
annually for pesticides				
(multiscreen), mycotoxins				
(aflatoxins, ohratoxin A),				
Heavy metals (cadmium,				
lead & arsenic). In				
accordance with EC				
regulations 1829/2003 &				
1830/2003 does not require				
GMO labelling declaration				
Glucose Syrup	Base	5.3103648828389	France,	
Derived from: Wheat.				
Wheat not declarable Non				
declarable <20ppm. (Brix:				
80 - 85%). Non GMO				
Palm Oil	Base	5.109329691	Indonesia, Malaysia,	
Derived from: Palm			Papua New Guinea,	
(RSPO - SG)			Solomon Islands,	
Water	Base	3.2584857171203	United Kingdom,	
Derived from: Potable		0.200 1007 17 1200	Critica rangaom,	
Mains				
	Door	4 6720402652427	Austria Balaium	
Vegetable Oil	Base	1.6739193652427	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	1.120915224315	China (Not Xinjiang	
Derived from:			Region),	
Xanthomonas Campestris				
E341 (iii) Tricalcium	Anti-caking agent	1.0987042062306	Germany,	
phosphate	l commig again		,	
Derived from: Calcium -				
from plant / Non declarable				
•				
carryover additive. Gum Arabic	Ctobiliooro	0.0005447497546	Chad Nigar	
1	Stabilisers	0.9235417187546	Chad, Niger,	
Derived from: Acacia				
Senegal		0.4700171077		
Glycerol	Humectant	0.47331513086173	Belgium, Czech Republic,	
Derived from: Rapeseed.			France, Germany,	
Non GMO. Declarable.			Hungary, Poland,	
E422 complies with EU			Romania, The	
regulations 2023/1329 and			Netherlands, United	
2023/1428.			Kingdom,	
Dextrose	Base	0.28860678711081	Belgium, Bulgaria, China	
Derived from: Wheat,			(Not Xinjiang Region),	
<u> </u>			1, , , , , , , , , , , , , , , , , , ,	

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Maize. Non GMO. Dextrose 10-20%, Maltose 10 - 20%.			France,
Specific gravity (at 20°C 80 -90).			
Fructose	Base	0.28860678711081	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			
E163 Anthocyanin	Colours	0.142191	China (Not Xinjiang
Derived from: Radish			Region),
Extract (Raphanus Sativus)			
Extraction method NOT			
from Lake			
Sunflower oil	Base	0.07400925	China (Not Xinjiang
Derived from: Sunflower.			Region), India, United
Non declarable carrier.			Kingdom,
Maltodextrin	Carriers	0.060939	China (Not Xinjiang
Derived from: Cassava,			Region),
Maize.Non GMO. Non			
declarable carrier, serves			
no function in finished			
product.			
Trehalose	Stabilisers	0.0587745	China, China (Not Xinjiang
Derived from: Sugar from			Region), India, United
Beet - Non declarable			States
carrier			
Cassava, Tapioca.			
FUNCTION Stabiliser Not			
declarable			
Mono - and Diglycerides of	Emulsifier	0.04617708593773	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.	O a la combra de la destrutt	0.0457075	Ohio a Haita d Otata
Spirulina	Colouring foodstuff	0.0457875	China, United States,
Derived from: Arthrospira			
Plantensis Algae	Colouring foodstuff	0.0174825	China (Not Xinjiang
Spirulina Concentrate Derived from: Arthrospira	Colouring foodstuff	0.0174625	Region), India, United
Platensis Algae			States,
Trisodium Citrate	Acidity Regulator	0.00291375	China (Not Xinjiang
Derived from: Corn - Non	Acidity Regulator	0.00291373	Region),
GMO In accordance with			(Nogion),
(EC) No 1829/2003 and			
(EC) No 1830/2003, Non			
declarable carryover			
additive			
Trisodium citrate	Carriers	0.0008325	China,
Derived from: Corn,		0.000000	
Potato. Non GMO.			
FUNCTION carrier Not			
declarable			

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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: E163 Anthocyanin; Colouring foodstuff: Spirulina, Spirulina Concentrate; Emulsifier: Mono - and Diglycerides of Fatty Acids.

Allergy Information			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	SulphurDioxide	-
+ Product contains, +/- Product may contain, - Does not contain			

Allergen Statement:
This product is free from allergens

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Nutritional Information		
Energy KJ	1672.0	
Energy Kcal	396.1	
Fat	6.8	
Fat (Saturated)	0.9	
of which mono-unsaturates	0.0	
of which polysaturates	0.0	
Carbohydrates	83.2	
Sugars	75.5	
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.

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 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:	
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	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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