



Finished Product Specification	
Product Code	BA108041
Product Name	Vermicelli BblY
Legal Description	Sugar Sprinkles
Medium	Vermicelli – Mixed
Specification Date	27/01/2025
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 TELEPHONE	01792 293689	
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: Bright Blue-2193u, Yellow-601u

Document Number Issue Date Written By Authorised By



Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar	Base	73.655811781519	United Kingdom,
Derived from: Beet. Sugar			
not filtered with bone char			
Beet / Anti-caking agent			
from plant			
Rice Flour	Base	6.1066425	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	5.294258968075	France,
Derived from: Wheat.			,
Wheat not declarable Non			
declarable <20ppm. (Brix:			
80 - 85%). Non GMO			
Palm Oil	Base	5.0938335	Indonesia, Malaysia,
Derived from: Palm		0.000000	Papua New Guinea,
(RSPO - SG)			Solomon Islands,
Water	Base	3.2486029888375	United Kingdom,
Derived from: Potable	Busc	0.240002000070	Office Ringdom,
Mains			
Vegetable Oil	Base	1.6688425008062	Austria, Belgium,
Derived from: Palm RSPO-	Dasc	1.000042000002	Bulgaria, Croatia, Cyprus
SG, Rapeseed. (Non			Czech Republic,
GMO). Palm Oil 51.03%,			Indonesia, Italy, Latvia,
Rapeseed 48.97%.			Lithuania, Luxembourg,
Napeseeu 40.91 %.			
			Malaysia, Malta, Papua New Guinea, Solomon
			, in the second of the second
Varithan Own	Otale III a ana	4.4475455775	Islands,
Xanthan Gum	Stabilisers	1.1175155775	China (Not Xinjiang
Derived from:			Region),
Xanthomonas Campestris	A .: 1:	4.0050=1005=10	
E341 (iii) Tricalcium	Anti-caking agent	1.0953719236688	Germany,
phosphate			
Derived from: Calcium -			

Document Number QP18023 Issue 1 Date 27/01/2025

Written By L.Lisle Authorised By

Page 2 of 8



from plant / Non declarable			
carryover additive.			
Gum Arabic	Stabilisers	0.9207406901	Chad, Niger,
Derived from: Acacia			
Senegal			
Glycerol	Humectant	0.47187960367625	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,
Maltodextrin	Carriers	0.3645	China (Not Xinjiang
Derived from: Tapioca,			Region), France,
Maize. Non GMO. Non			Slovakia,
declarable carrier, serves			
no function in finished			
product.			
Dextrose	Base	0.28773146565625	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	0.28773146565625	France, Hungary,
Derived from: Maize,Corn			Romania, Turkey,
Syrup. Non GMO			
Sunflower Oil	Base	0.111125	China (Not Xinjiang
Derived from: Sunflower.			Region), India, United
Non declarable carrier.			Kingdom,
Trehalose	Stabilisers	0.08825	China, China (Not
Derived from: Sugar from			Xinjiang Region), India,
Beet - Non declarable			United States
carrier			
Cassava, Tapioca.			
FUNCTION Stabiliser Not			
declarable			
Spirulina	Colouring foodstuff	0.06875	China, United States,
Derived from: Arthrospira			
Plantensis Algae			
Mono - and Diglycerides of	Emulsifier	0.046037034505	Brazil, Colombia,
Fatty Acids			Ecuador, Guatemala,
Derived from: Palm Oil.			Honduras, Indonesia, Ivory
RSPO-SG. E471 complies			Coast, Malaysia, Papua

Document Number QP18023 Issue 1 Date 27/01/2025 Written By L.Lisle

Authorised By

Page 3 of 8



with EU regulations 2023/1329 and 2023/1428.			New Guinea,
Safflower Derived from: Safflower Extract (Carthamus	Colouring foodstuff	0.0405	China (Not Xinjiang Region),
Tinctorius).  Spirulina Concentrate  Derived from: Arthrospira  Platensis Algae	Colouring foodstuff	0.02625	China (Not Xinjiang Region), India, United States,
Trisodium Citrate Derived from: Corn - Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003, Non declarable carryover additive	Acidity Regulator	0.004375	China (Not Xinjiang Region),
Trisodium citrate Derived from: Corn, Potato. Non GMO. FUNCTION carrier Not declarable	Carriers	0.00125	China (Not Xinjiang Region),

Document Number QP18023

Issue 1

Date 27/01/2025

Written By L.Lisle

Authorised By

Page 4 of 8



### **Ingredients Declaration**

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

# Allergen Statement:

This product is free from allergens

Document Number Issue Date Written By Authorised By

QP18023 1 27/01/2025 L.Lisle Page 5 of 8



Nutritional Information		
Energy KJ	1671.0	
Energy Kcal	395.9	
Fat	6.9	
Fat (Saturated)	0.9	
of which mono-unsaturates	0.0	
of which polysaturates	0.0	
Carbohydrates	83.0	
Sugars	75.3	
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

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

Document Number QP18023 Issue

Date Written By 27/01/2025 L.Lisle

Authorised By

Page 6 of 8



Finished Produc	t Microbiological St	andards:			
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

Document Number Issue Date Written By Authorised By QP18023 1 27/01/2025 L.Lisle

Page 7 of 8



#### **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.

Document Number

OP18023

Issue

Date Written By 27/01/2025 L.Lisle

Authorised By

Page 8 of 8