

	<b>Finished Product Specification</b>	
	Product Code	BA 13229
	Product Name	Gold Vermicelli
	Legal Description	Sugar Sprinkles
	Medium	Vermicelli
	Specification Date	01/10/2019

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
CONTACT	Tony Wadley
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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:mm  
Case size - 5000 kg

<b>Full recipe</b>			
<b>Ingredient Name</b>	<b>Function</b>	<b>%</b>	<b>Country Of Origin</b>
Sugar Derived from:Beet	Base	41.2896	Germany,
Maize starch Derived from:Maize	Base	18.216	France, Germany, Italy, Spain, The Netherlands,
Palm Oil Derived from:Palm	Base	12.9536	Malaysia,
Ethanol Derived from:Grain	Base	7.7112	United Kingdom,
E555 Potassium aluminium silicate Derived from:Mica	Anti-caking agent	4.76	Brazil, India,
E171 Titanium dioxide Derived from:Mineral	Colours	3.9984	Germany,
Water Derived from:Mains	Base	2.64446	United Kingdom,
Palm Kernel Derived from:Palm	Base	2.4288	Malaysia,
E904 Shellac Derived from:LacKerria (Lacca)	Glazing agent	1.71136	Germany, United States,
E322 Lecithins Derived from:Rapeseed	Emulsifier	1.45728	The Netherlands,
Potato Starch Derived from:Potato	Anti-caking agent	0.8096	Denmark,
E172 Iron oxides Derived from:Mineral	Colours	0.7616	Germany,
Ethanol Derived from: Sugar Beet, Sugar Cane or Cereals (Triticale)	Carriers	0.48576	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands,
E414 Gum arabic Derived from:Vegetable - Acacia Senegal	Stabilisers	0.48576	Chad, Senegal, Sudan,
Vegetable Oil	Base	0.238	Germany,

Derived from:MCT derived from Coconut origin			
Vegetable Oil Derived from:Palm	Carriers	<0.1%	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Indonesia, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Philippines, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands,
Sunflower Oil Derived from:Sunflower	Carriers	<0.1%	Indonesia, Malaysia,

#### Ingredients Declaration

Ingredients: Sugar, Maize starch, Palm Oil, Ethanol, Colours: Titanium dioxide, Iron oxides; Palm Kernel, Glazing agent: Shellac; Emulsifier: Lecithins; Carriers: Ethanol, Vegetable Oil; Stabilisers: Gum arabic; Vegetable Oil.

#### Allergy Information

<b>Peanuts</b>	-	<b>Sesame</b>	-
<b>Fish</b>	-	<b>Eggs</b>	-
<b>Soya</b>	-	<b>Milk</b>	-
<b>Lupin</b>	-	<b>Nuts</b>	-
<b>Celery</b>	-	<b>Mustard</b>	-
<b>Crustaceans</b>	-	<b>Molluscs</b>	-
<b>Cereals</b>	-	<b>SulphurDioxide</b>	-

+ Product contains, +/- Product may contain, - Does not contain

#### Allergen Statement

Whilst this product is free from Allergens, our ingredient supplier handles Nuts (Almond), Allergens have been assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is Nut free. Also BakeArt stores a finished product containing Soya, Risk is controlled

#### 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	1554.5
Energy Kcal	392.9
Fat	16.9
Fat (Saturated)	4.0
	<i>of which mono-unsaturates</i> 0.0
	<i>of which polysaturates</i> 0.0
Carbohydrates	58.7
Sugars	41.3
	<i>of which polyols</i> 0.0
	<i>of which starch</i> 0.0
Protein	0.2
	<i>Sodium</i> 0.0
Salt	0.0
	<i>Fibre</i> 0.0
	<i>Moisture</i> 0.0
	<i>Ash</i> 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.

#### Packaging

Component	Material	Size	Guage	No Per Pack	Weight	Qty per pack	Total weight per pack
Blue plastic bags	Polythene	419 x 686mm			31.4g	2	62.8
Sprinkle Box	Cardboard	325 x 225 x 135mm				1	0

#### Tariff Code

17049099

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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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