	<b>Finished Product Specification</b>	
	Product Code	BA15483
	Product Name	Green Vermicelli
	Legal Description	Sugar Sprinkles
	Medium	Vermicelli – Single
	Specification Date	08/11/2023
	Specification Version Number	7

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	technical@bakeart.co.uk



Product Dimensions: H:mm L:3-10mm B:mm D:1.1-1.7mm  
Case size - 5 kg

**Ingredients Declaration**

Ingredient Name	Function	%	Country Of Origin
Sugar  Derived from:Beet. Sugar not filtered with bone charBeet / Anti-caking agent from plant	Base	71.5745	Belgium, Netherlands, United Kingdom,

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Rice Flour  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	Base	5.91	Portugal, Spain,
Glucose Syrup  Derived from:Wheat (not declarable) (Brix: 82.2 – 83.2%)	Base	5.1298	France,
Palm Oil  Derived from:Palm (RSPO - SG)	Base	4.93	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Vegetable Fat (Palm Kernel, Palm Oil)  Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	1.973	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Water	Base	1.97	United Kingdom,
Maltodextrin  Derived from:Tapioca, Maize. Non GMO. Non declarable carrier, serves no function in finished product. Maize, Potato. Non GMO. Non declarable carrier, serves no function in finished product.	Carriers	1.797	Austria, Belgium, Bulgaria, China (Not Xinjiang Region)CroatiaCyperusCzech RepublicDenmarkEstoniaFinlandFranceGermanyGreeceHungaryIrelandItalyLatviaLithuaniaLuxembourgMaltaPolandPortugalRomaniaSlovakiaSloveniaSpainSweden
Invert Sugar Syrup  Derived from:Beet (Brix: 67.5 – 69.5%)	Base	1.5784	Netherlands,
Sunflower oil  Derived from:Sunflower. Non declarable carrier.	Base	1.14935	China (Not Xinjiang Region), India, United Kingdom,
E341 (iii) Tricalcium phosphate  Derived from:Calcium - from plant / Non declarable carryover additive.	Anti-caking agent	0.6513	Germany,
E414 Gum Arabic  Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.5919	Sudan (Kordofan Region),

E415 Xanthan Gum  Derived from: Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer	Thickeners	0.5919	Austria,
E415 Xanthan Gum  Derived from: Xanthomonas Campestris	Stabilisers	0.49	China (Not Xinjiang Region),
E471 Mono - and Diglycerides of Fatty Acids  Derived from: Palm (RSPO-SG). E471 complies with EU regulations 2023/1329 and 2023/1428.	Emulsifier	0.3946	Denmark,
E422 Glycerol  Derived from: Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration. Derived from vegetable fat. E422 complies with EU regulations 2023/1329 and 2023/1428.	Humectant	0.3946	Germany,
Trehalose  Derived from: Sugar from Beet. Non declarable carrier.	Stabilisers	0.3439	China (Not Xinjiang Region), India, United States,
Spirulina Concentrate  Derived from: Arthrospira Platensis Algae	Colouring foodstuff	0.2715	China (Not Xinjiang Region), India, United States,
Safflower  Derived from: Safflower Extract (Carthamus Tinctorius).	Colouring foodstuff	0.197	China (Not Xinjiang Region),
E331iii Trisodium Citrate  Derived from: Maize. Non GMO. Non declarable carryover additive.	Acidity Regulator	<0.1%	China (Not Xinjiang Region),
E162 Beetroot red  Derived from: Beta vulgaris L.	Colours	<0.1%	France,
E330 Citric Acid  Derived from: Maize, Molasse (beet/cane) - Non declarable carryover additive. Non GMO	Acidity Regulator	<0.1%	Austria, France, Germany, Switzerland,

**Ingredients Declaration**

Ingredients: Sugar, Rice Flour, Glucose Syrup, Palm Oil, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum; Stabilisers: Xanthan Gum; Colouring foodstuff: Spirulina Concentrate, Safflower; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Colours: Beetroot.

**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>Sulphur Dioxide</b>	-

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

**Additional Information**

**Allergen Statement**

This product is free from allergens

**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

**Nutritional Information**

Energy KJ	1651.0
Energy Kcal	390.4
Fat	6.9
Fat (Saturated)	1.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	81.6
Sugars	74.1
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.4
<i>Sodium</i>	0.0
Salt	0.0
<i>Fibre</i>	0.0
<i>Moisture</i>	0.0
<i>Ash</i>	0.0

Finished Product Microbiological Standards					
MICROORGANISM	TYPICAL	MAXIMUM	UNITS	METHOD	FREQUENCY
TVC	<10(4)	50,000	cfu/g	50,000	annual
Enterobacteriaceae	<10(2)	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	/25g	External lab	annual

#### 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	Gauge	Weight	Qty per pack	Total weight per pack
Bag - Blue	Polythene	419mm x 686mm	60mu	31g	2	62g
Jar Box	Cardboard	325mm x 225mm x 125mm	Double Wall	266g	1	266g

#### Pallet Configuration

No Of SRD/Cases per Shipper	No Of Cases per layer	Number of layers per pallet	Total SRD/Cases per pallet
	14	8	0
Pallet Type	Pallet Weight(Max 1.1 tonne)	Pallet Height(Max 1.5 metres)	
4 Way	<1.1	<1.5m	

#### Palm Oil Percentage

Total Palm Oil (%)	12.25
Total Palm Kernel (%)	2.18
Total Palm Oil & Palm Kernel in product (%)	14.43

#### M&S Approved Sites

Supplier	0
Supplier Code	
Manufacturing Site	

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	Yes
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

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

### Microbiological Standards

Microorganism	Typical	Maximum	Units	Method	Frequency
TVC	10,000	50,000	Cfu/g	External Lab	annual
Enterobacteriaceae	100	1000	Cfu/g	External Lab	annual
E.coli	<10	10	Cfu/g	External Lab	annual
Yeast	<100	1000	Cfu/g	External Lab	annual
Staphylococcus Aureus	<10	100	Cfu/g	External Lab	annual
Salmonella Species	Not detected	Not detected	Cfu/g	External Lab	annual

Tariff Code
17 04 90 99 91

## 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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