



Finished Product Specification	
Product Code	BA15484
Product Name	Purple Vermicelli
Legal Description	Sugar Sprinkles
Medium	Vermicelli
Specification Date	19/08/2020
Specification Version Number	5

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:4 - 8mm B:mm D:2mm Case size - 5 kg

Document Number QP18023 Issue

Date

Written By

Authorised By

19/08/2020 L

L.Lisle

Page 1/6



Full recipe				
	Function	%	Country Of Origin	
Ingredient Name		/*	Country of Origin	
Sugar	Base	73.71428	Belgium, The Netherlands	
Ougai	Dasc	70.71420	United Kingdom,	
Derived from:Beet			Office Kingdom,	
Rice Flour	Base	6.12	Australia, Brazil,	
		3	Cambodia, Egypt, Guyana,	
Derived from:Rice			India, Kazakhstan,	
			Myanmar, Paraguay,	
			Portugal, Puerto Rico,	
			Russian Federation, Spain,	
			Thailand, Turkey,	
Glucose Syrup	Base	5.23722	France,	
, ,			, i	
Derived from:Wheat (no	t			
declarable)				
Vegetable Oil	Base	5.1	Indonesia, Malaysia,	
			Papua New Guinea,	
Derived from:Palm Oil			Solomon Islands,	
Water	Base	2.04	United Kingdom,	
Vegetable Fat (Palm	Base	2.01431	Brazil, Colombia,	
(ernel, Palm Oil)			Indonesia, Malaysia, Papua	
			New Guinea,	
Derived from:palm kernel, palm				
Invert Sugar Syrup	Base	1.61145	The Netherlands,	
iliveit Sugai Syrup	Dase	1.01143	The Netherlands,	
Derived from:Beet				
E341 (iii) Tricalcium	Anti-caking agent	0.6747	Germany,	
hosphate			,	
·				
Derived from:Calcium				
E414 Gum arabic	Thickeners	0.60429	Sudan,	
Derived from:Vegetable				
Stems of Acacia Senegal		0.00400		
E415 Xanthan Gum	Thickeners	0.60429	Austria,	
Derived from:Fermentation				
with Xanthomonas campestris				
E415 Xanthan Gum	Stabilisers	0.51	China,	
z i roytantiran Gani	Clasmoore	0.01	Janua,	
Derived from:Xanthomonas				
Campestris				
E471 Mono - and	Emulsifier	0.40286	Denmark,	
iglycerides of Fatty Acids				
Derived from:Palm		0.45555		
E422 Glycerol	Humectant	0.40286	Germany,	
Dest 17 D				
Derived from:Rapeseed	Colours	0.2524	Franco Cormony Doland	
E162 Beetroot red	Colouis	0.3524	France, Germany, Poland, United Kingdom,	
Derived from:Beta vulgaris L.			Onited Kingdom,	

Document Number QP18023 Issue 5 Date

19/08/2020

Written By

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E163 Anthocyanins	Colours	0.19755	China,
Derived from:Red Cabbage Extraction method Aluminum Lake			
Maltodextrin Derived from:maize &/or potato	Carriers	0.15	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E202 Potassium sorbate Derived from:sorbic acid and potassium hydroxide	Preservatives	<0.1%	China,
Maltodextrin Derived from:Potato	Base	<0.1%	Belgium, The Netherlands,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
E300 Ascorbic Acid Derived from:Corn	Acidity Regulator	<0.1%	China,
E330 Citric Acid Derived from:maize or molasse (beet or cane)	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose Syrup, Vegetable Oil, Water, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum arabic, Xanthan Gum; Colours: Beetroot, Anthocyanin; Stabilisers: Xanthan Gum; Emulsifier: Mono - and Diglycerides of Fatty Acids; Humectant: Glycerol; Acidity Regulator: Citric Acid.

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

Allergen Statement	
No Statement	

Document Issue Date Written By Authorised By Number

QP18023 5 19/08/2020 L.Lisle

ne 3/6



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	1704.1
Energy Kcal	402.1
Fat	7.1
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	84.2
Sugars	76.3
of which polyols	0.0
of which starch	0.0
Protein	0.5
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.

Packaging							
	Material	Size	Guage	No Per	Weight	Qty per	Total weight
Component				Pack		pack	per pack
Blue plastic	Polythene	419 x			31.4g	2	62.8g
bags		686mm					
Sprinkle	Cardboard	325 x 225 x			269.1	1	269.1g
Box		135mm					

Document Issue Number QP18023 5

Date

19/08/2020

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Pallet Configuration			
No Of SRD/Cases per	No Of Cases per layer	Number of layers per	Total SRD/Cases per
Shipper		pallet	pallet
1	14	8	112
Pallet Type	Pallet Weight(Max 1.1	Pallet Height(Max 1.5	
	tonne)	metres)	
4 Way			
			•

Palm Oil Percentage	
Total Palm Oil (%)	6.38
Total Palm Kernel (%)	1.13
Total Palm Oil & Palm Kernel in product (%)	7.51

Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	No
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

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

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Document Number QP18023 Issue 5 Date

19/08/2020

Written By

Authorised By

L.Lisle

Page 5/6



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 QP18023

Issue

Date

19/08/2020

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Authorised By

L.Lisle

Page 6/6