	<b>Finished Product Specification</b>	
	Product Code	BA 15905
	Product Name	Light Green Vermicelli
	Legal Description	
	Medium	Vermicelli
	Specification Date	01/10/2019

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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OUT OF HOURS	07966 793806 (Tony Wadley, Director) 01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk

Image not available.

Product Dimensions: H:mm L:4mm B:mm D:0.8mm  
Case size - 5000 kg

**Full recipe**

Ingredient Name	Function	%	Country Of Origin
Sugar Derived from: Sugar Beet Beet	Base	43.715 37312	United Kingdom,
E341 (iii) Tricalcium phosphate Derived from: Calcium	Anti-caking agent	0.6657	Germany,
Water Derived from: local source	Base	Less than 0.05%	United Kingdom,
Maltodextrin Derived from: plant maize &/or potato	Carriers	Less than 0.05%	France,
Starch sodium octenyl succinate Derived from: Plant	Carriers	Less than 0.05%	United States,
Beetroot Derived from: Beta vulgaris L.	Colours	Less than 0.05%	France,
Carotenes Derived from: Algal	Colours	Less than 0.05%	Australia,
Vegetable Oil Derived from: Sunflower	Base	Less than 0.05%	United Kingdom,
Alpha-tocopherol Derived from: Sunflower Oil	Antioxidants	Less than 0.05%	Belgium,
Ascorbic acid Derived from: Fruit/ Vegetable	Antioxidants	Less than 0.05%	China,
Potassium sorbate Derived from: Chemical	Preservatives	Less than 0.05%	United Kingdom,
Citric acid Derived from: maize or molasse (beet or cane)	Acidity Regulator	Less than 0.05%	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: Colours: Beetroot, Carotenes; Acidity Regulator: Citric acid.

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, this production site handles Soya. And our sugar paste supplier handles nuts (Almonds) which they have assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is nut free.

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	743.2
Energy Kcal	174.9
Fat	0.0
Fat (Saturated)	0.0
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	43.7
Sugars	43.7
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.0
<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

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	01/10/2019	L.Lisle	

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

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

Tariff Code
17049099

## 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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