

	<b>Finished Product Specification</b>	
	Product Code	BA16131
	Product Name	Black Vermicelli NVC
	Legal Description	Sugar Sprinkles
	Medium	Vermicelli
	Specification Date	03/06/2020
	Specification Version Number	2

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:mm B:mm D:mm  
Case size - 5 kg

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:BeetSugar Beet	Base	68.27285	Belgium, The Netherlands, United Kingdom,
Rice Flour Derived from:Rice	Base	5.92	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Vegetable Oil Derived from:Palm Oil	Base	4.93	Indonesia, Malaysia, Papua New Guinea, Solomon Islands,
Glucose Syrup Derived from:Wheat (not declarable)	Base	4.52907	France,
Water Derived from:local source - mineral	Base	2.76619	United Kingdom,
E163 Anthocyanins Derived from:Red Cabbage Extraction method Aluminum Lake	Colours	2.3739	China,
Vegetable Fat (Palm Kernel, Palm Oil) Derived from:palm kernel, palm	Base	1.74195	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup Derived from:Beet	Base	1.39356	The Netherlands,
Cocoa powder Derived from:Theobroma Cocoa	Base	1.3904	Ecuador, Ghana, Indonesia, Ivory Coast, Malaysia, Nigeria,
E202 Potassium sorbate Derived from:sorbic acid and potassium hydroxideSynthetic	Preservatives	1.19256	China,
Maltodextrin Derived from:Potato	Base	1.18695	Belgium, The Netherlands,
Maltodextrin Derived from:Vegetable (potato)maize &/or potato	Carriers	0.72891	The Netherlands,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	0.65205	Germany,

E414 Gum arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.52259	Sudan,
E415 Xanthan Gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.52259	Austria,
E415 Xanthan Gum Derived from:Xanthomonas Campestris	Stabilisers	0.49	China,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.43735	France,
E422 Glycerol Derived from:Rapeseed	Humectant	0.34839	Germany,
E471 Mono - and Diglycerides of Fatty Acids Derived from:Palm	Emulsifier	0.34839	Denmark,
E1450 Starch sodium octenyl succinate Derived from:Vegetable (maize)	Carriers	0.14578	United States,
E160a Carotenes Derived from:Algal - Vegetable	Colours	<0.1%	Australia,
Sunflower oil Derived from:Sunflower seeds	Base	<0.1%	United Kingdom,
E300 Ascorbic acid Derived from:Vegetable (maize)	Antioxidants	<0.1%	China,
E307 Alpha-tocopherol Derived from:Synthetic	Antioxidants	<0.1%	Germany,
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, Vegetable Oil, Glucose Syrup, Colours: Anthocyanin, Beetroot, Carotenes; Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Cocoa powder, Thickeners: Gum arabic, Xanthan Gum; Stabilisers: Xanthan Gum; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Acidity Regulator: Citric Acid.

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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

Allergen Statement
1 - This product is free from Allergens, our ingredient supplier handles Nuts (Almond), Allergens have been assessed as being low cross-contamination risk therefore we cannot guarantee 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	1637.4
Energy Kcal	386.4
Fat	6.9
Fat (Saturated)	1.1
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	80.2
Sugars	70.5
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.7
<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.

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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	62.8g
Sprinkle Box	Cardboard	325 x 225 x 135mm			269.1	1	269.1g

Palm Oil Percentage	
Total Palm Oil (%)	6.04
Total Palm Kernel (%)	0.97
Total Palm Oil & Palm Kernel in product (%)	7.01

UTZ id: CO1000001690

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 Sufferers	No	Lacto-Ovo Vegetarian	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without Certification	Halal	Yes without Certification

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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