



Finished Product Specification	
Product Code	BA16366
Product Name	Navy Vermicelli
Legal Description	Sugar Sprinkles
Medium	Sugar Sprinkles
Specification Date	25/03/2022
Specification Version Number	4

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776

SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
	Ashington
	Northumberland
	NE63 0YH
CONTACT	Tony Wadley
TELEPHONE	07966 793806
EMAIL	tony@bakeart.co.uk
OFFICE TELEPHONE	01792 293689
OFFICE EMAIL	admin@bakeart.co.uk
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:2mm Case size - 5 kg

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	71.0549	Belgium, The
			Netherlands, United
Derived from:Beet. Sugar not			Kingdom,
filtered with bone charBeet /			
Anti-caking agent from plant			

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Rice Flour	Base	5.88	Australia, Brazil, Cambodia, Egypt, Greece,
Derived from:Rice. Not from			Guyana, India,
GMO in accordance with Reg			Kazakhstan, Myanmar,
(EC) No 1829/2003 and (EC)			•
No 1830/2003 and their			Paraguay, Portugal,
amendments Heavy metal			Puerto Rico, Russian
testing carried out on this			Federation, Spain,
ingredient			Thailand, Turkey,
Glucose Syrup	Base	5.0934	France,
Derived from:Wheat (not declarable)			
Palm Oil	Base	4.88	Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm (RSPO -			Solomon Islands,
SG)			
E163 Anthocyanins	Colours	2.25	China,
Derived from:Red Cabbage -			
Extraction from Aluminium			
Lake	<u>r</u>	1.00	
Water	Base	1.96	United Kingdom,
Vegetable Fat (Palm	Base	1.959	Brazil, Colombia,
Kernel, Palm Oil)	Dase	1.959	1
Remei, Paim Oii)			Indonesia, Malaysia,
			Papua New Guinea,
Derived from:palm kernel,			
palm (RSPO-SG) Invert Sugar Syrup	Base	1.5672	The Netherlands,
Invert Sugar Syrup	Dase	1.5072	The Netherlands,
Derived from:Beet			
Maltodextrin	Base	1.125	Belgium, The
			Netherlands,
Derived from:Potato - Non			
declarable carrier			
E202 Potassium sorbate	Preservatives	1.125	China,
Derived from:Sorbic Acid &			
Potassium Hydroxide. Sulphur			
dioxide & Sulphites ARE NOT			
(added) at concentrations of			
more than 10mg/kg - Non			
declarable carrier E341 (iii) Tricalcium	Anti caking agent	0.6465	Cormony
` '	Anti-caking agent	0.6465	Germany,
phosphate			
Derived from:Calcium - from			
plant / Non declarable			
carryover additive.			
E415 Xanthan Gum	Thickeners	0.5877	Austria,
Derived from:Fermentation			
with Xanthomonas campestris			
The state of the s			
		0.5077	C. de la
E414 Gum Arabic	Thickeners	0.5877	Sudan,
	Thickeners	0.5877	Sudan,
E414 Gum Arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.5877	Sudan,

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E415 Xanthan Gum	Stabilisers	0.5	China,
Derived from:Xanthomonas Campestris			
E422 Glycerol	Humectant	0.3918	Germany,
Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration			
E471 Mono - and Diglycerides of Fatty Acids	Emulsifier	0.3918	Denmark,
Derived from:Palm (RSPO-SG)			

Ingredients Declaration

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

Allergy Information			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	Sulphur Dioxide	-
+ Product contains, +/-	- Product may co	ontain, - 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

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Nutritional Information	
Energy KJ	1673.0
Energy Kcal	395.9
Fat	6.9
Fat (Saturated)	1.0
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	83.1
Sugars	73.6
of which polyols	0.0
of which starch	0.0
Protein	0.4
Sodium	0.0
Salt	0.0
Fibre	0.0
Moisture	0.0
Ash	0.0

Recommended Storage Conditions

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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	Weight	Qty per	Total weight
Component					pack	per pack
Blue plastic	Polythene	419 x		31.4g	2	62.8g
bags		686mm				
Sprinkle	Double	325mm x		266.8g	1	266.8g
Box	Walled	225mm x				
	Cardboard	125mm				

Palm Oil Percentage	
Total Palm Oil (%)	6.19
Total Palm Kernel (%)	1.07
Total Palm Oil & Palm Kernel in product (%)	7.26

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

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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

Ta	ariff Code
17	7 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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