

Specification Sheet	Document Ref	HB3.6.272
Specification Sheet	Issue Number	3
Title: YELLOW VERMICELLI	Date of Issue	03/11/2022
1,2mm GREEN LABEL - 110001	Page Number	1 of 5

PICTURE	
CODE	110001
SKU	SPR-YELS-GL
LABEL SUGGESTION when used in isolation according to EU regulation 1333/2008 & Commission directives	Sugar decorations
231/2012 & 1129/2011	
	yellow, Strands.
COUNTRY OF MANUFACTURE	EU EU
COUNTRY OF ORIGIN	
PRODUCT COMPOSITION	Sugar Powder, Water, Rice Flour, High Oleic Sunflower Oil, Potato starch, Extract of Safflower and Lemon, Natural Vanilla Flavouring,
APPEARANCE	yellow, Strands.
MOISTURE CONTENT	<1.6%
PRESERVATIVES	NA
OTHER ADDITIVES	NA

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MICRO-ORGANISMS:			
TOTAL PLATE COUNT	< 100,000 PER GRAM		
YEASTS & MOULDS	< 1000 PER GRAM		
SALMONELLA / SHIGELLA	NEGATIVE IN 25 GRAMS		
NUTRITIONAL PER 100g	Energy	1756 KJ	
	Energy	414Kcal	
	Carbohydrate 95.00g		
	Of which sugars 87.00g		
	Fat 4.00g		
	Of which saturates 0.31g		
	Protein <0.5g		
	Fibre	<0.5g	
	Salt 0.011g		
<b>RECOMMENDED SHELF LIFE &amp;</b>	24 months ambient, keep away from extremes of temperatures		
STORAGE	and moisture.		
APPLICATIONS	Decorative edible sugar pieces		
DOSAGES RECOMMENDED	As required		

#### ALLERGEN AND INTOLERANCE INFORMATION

<u>Section 1</u>: Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

ALLERGENS:	Y/N	If yes, give details
(Directive EU 1169/2011 ANNEX II)		
Cereals containing gluten, namely: wheat, rye, barley, oats,	Ν	
spelt, kamut or their hybridised strains, and products		
thereof, except:		
<ul> <li>wheat based glucose syrups including dextrose</li> </ul>		
<ul> <li>wheat based maltodextrins</li> </ul>		
<ul> <li>glucose syrups based on barley;</li> </ul>		
<ul> <li>cereals used for making alcoholic distillates</li> </ul>		
including ethyl alcohol of agricultural origin;		
Crustaceans and products thereof	Ν	
Eggs and products thereof	Ν	
Fish and products thereof, except:	Ν	
<ul> <li>fish gelatine used as carrier for vitamin or</li> </ul>		

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carotenoid preparations;		
• fish gelatine or Isinglass used as fining agent in beer		
and wine;		
Peanuts and products thereof;	N	
Soybeans and products thereof, except	N	
<ul> <li>fully refined soybean oil and fat</li> </ul>		
<ul> <li>natural mixed tocopherols (E306), natural D-alpha</li> </ul>		
tocopherol, natural D-alpha tocopherol acetate, and		
natural D-alpha tocopherol succinate from soybean		
sources;		
<ul> <li>vegetable oils derived phytosterols and phytosterol</li> </ul>		
esters from soybean sources		
<ul> <li>plant stanol ester produced from vegetable oil</li> </ul>		
sterols from soybean sources;		
Milk and products thereof (including lactose), except:	N	
<ul> <li>whey used for making alcoholic distillates including</li> </ul>		
ethyl alcohol of agricultural origin;		
lactitol;		
Nuts, namely	N	
almonds (Amygdalus communis L.), hazelnuts (Corylus		
avellana), walnuts (Juglans regia), cashews (Anacardium		
occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K.		
Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts		
(Pistacia vera), macadamia or Queensland nuts (Macadamia		
<i>ternifolia</i> ), and products thereof, except:		
• Nuts used for making alcoholic distillates including		
ethyl alcohol of agricultural origin		
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame seeds and products thereof	N	
Sulphur dioxide and sulphites at concentrations of more	N	
than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub>		
which are to be calculated for products as proposed ready		
for consumption or as reconstituted according to the		
instructions of the manufacturers		
Lupin and products thereof	N	
Molluscs and products thereof	N	
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## <u>Section 2</u>: Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	Ν	
Additives (E' Numbers etc)	Ν	
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	Ν	
Chicken and chicken derivatives	Ν	
Сосоа	Ν	
Coriander	N	
Fruit and fruit derivatives	Ν	
Glutamate	Ν	
Legumes and Pulses	Ν	
Monosodium Glutamate (MSG)	Ν	
Pork and pork derivatives	Ν	
Synthetic Colours including Azo and Coal tar dyes	N	
Vegetable and Vegetable derivatives	Y	In Ingredients
Vegetable Oil:	Y	Sunflower Oil
If yes state type and source, eg. Hydrogenated, partially		
hydrogenated: rapeseed, peanut, etc.		
Yeast and yeast derivatives	Ν	

#### Section 3: Is this product suitable for:

	Y/N	If not, give details
Vegetarians	Y	
Vegans	Y	
Orthodox Jewish Diet (Kosher)	Y	Not Certified
Muslim Diet (Halaal)	Y	Not Certified
Diabetics	N	HIgh Sugar Content

#### Section 4: Genetic Modification

	Y/N	Details
Does the product or any of its ingredients contain any maize	Ν	
or soya products?		
Does the product or any of its ingredients contain any	Ν	
genetically modified material (whether active or not)		



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Please identify ingredients which contain such materials		
Is the product or any of its ingredients not substantially	Ν	
equivalent as a consequence of the use of genetic		
modification?		
Please identify any such ingredient		
Is the product or any of its ingredients produced from, but	Ν	
not containing any genetically modified material?		
Please identify those ingredients, which are produced from		
such materials.		
Have genetically modified organisms been used as	Ν	
processing aids or additives used in connection with the		
production of these ingredients?		
Please identify any such processing aids or additives		
Have genetically modified organisms been used to produce	Ν	
processing aids or additives (GMO not present in aid or		
additive when in use) which are subsequently used in		
production of this product or any of its ingredients?		
Please identify any such processing aids or additives.		

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