

Product Name	Chocolate Vermicelli Sprinkles RSPO SG		
Product Legal Name	Coated cocoa sugar sprinkles		
Product Code	TBC Recipe Code 940LGL10KGF		940LGL10KGF
Commodity Code	17049075	NPD Code	
Meursing Code		_	
Manufacturing Site	United Kingdom		

<b>Country of Origin of Finished Product</b>	Made in the Netherlands. Packed in the United Kingdom
Ingredient List (Including Quid where necessary) For allergens, see ingredients in bold.	Sugar, Vegetable Fat SG (Palm, Shea), Fat-Reduced Cocoa Powder, Emulsifier: Rapeseed Lecithin, Glazing Agent: Shellac.
Alibi Labelling Required	Allergens: see ingredients in <b>bold</b> . May Contain milk.

Ingredient Breakdown	%	Country of Origin	Source	
Sugar	82.9	Netherlands	Beet	
Vegetable Fat SG	10.1	Ghana, Indonesia, Ivory Coast, Cameroon, Malaysia, Togo, Burkina	Palm, Shea	
		Faso, Mali, Guinea, Benin, Central African Republic		
Fat-Reduced Cocoa Powder	5.2	Ghana, Indonesia, Ivory Coast, Cameroon	Cocoa Beans	
Emulsifier Rapeseed Lecithin	1.4	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK, Ukraine, Australia	Rapeseed	
Glazing Agent Shellac	0.2	India	Shellac	
Glazing agent Gum Arabic 0.2% (Not Declared, Processing Aid	0.2	Senegal, Ghana, Mauritania, Chad, Kenya, Ethiopia, Tanzania, Somalia, Burkina Faso, Mali	Acacia Gum	

Appearance	Chocolate Vermicelli strands	
Flavour & Odour	Sweet with no foreign flavours or odours.	
Application	Ready to eat edible confectionery decoration.	
Size / Shape & Tolerance	1-1.5mm	

Nutritional Information (Calculated) Per 100g	
Energy KJ	1927
Energy Kcals	457
Fat	13
-of which saturates	7

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Carbohydrates	83
-of which sugars	81
Protein	2
Fibre	1
Salt	<0.1
Sodium	<0.1

Microbiological	Acceptable Limit	Unacceptable Limit
TVC	<25000 / g	>25,000 / g
Enterobacteriaceae	< 10 / g	>10 / g
E coli	Absent / 1 g	Present / 1g
Yeast & Moulds	< 100 / g	>100 /g

Storage	Store in unopened original packaging ideally between 17°C and 23°C. Do not store close to products with strong odours and keep away from direct sunlight.	
Shelf Life	18 months from date of manufacture. Minimum life on delivery: 6 months	
Open Shelf Life	TBC	
Transport	Ambient	

Packaging	Material	Dimensions	Colour
Primary	PET Jar	800ml	Clear
Printary	PET Lid with IHS liner	63mm	White
Secondary	Outer Case	287x182x193mm	Cardboard
Tertiary	Pallet	1200x1000mm	Wood

Control / CCP / Testing	Method	Frequency	Limits
Metal Detection	Metal Detector	At start up and end of run	1.0mm Fe, 1.2mm Non-Fe,
		and hourly throughout.	1.5mm SS

Pallet Configuration		
Weight Per Box	6 x 540g e	
Cases per Layer	21	
Layers Per Pallet	7	
Pallet Size	147	
Pallet Weight	480kg	
Product Supplied on Heat Treated Pallet?	Yes	

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Allergen	Contains		Present on	Present in	Comments	
	Yes	No	Production Line	Factory/Site		
Milk or milk derivatives		х	No	Yes	Due to manufacturing processes, alibi statement is required on pack	
Eggs or egg derivatives		х	No	No		
Soy or soy derivatives		х	No	Yes		
Peanuts and products thereof		х	No	No		
Tree Nuts and products thereof		х	No	No		
Cereals containing gluten or gluten derivatives		х	No	Yes		
Wheat or wheat derivatives		х	No	Yes		
Maize or Maize derivatives		х	No	Yes		
Crustaceans or derivatives		х	No	No		
Fish and products thereof		х	No	No		
Molluscs and products thereof		х	No	No		
Celery and products thereof		х	No	No		
Mustard and products thereof		х	No	No		
Sesame and products thereof		х	No	No		
Lupin and products thereof		х	No	No		
Sulphur dioxide and sulphites (>10 mg/kg)		х	No	No		
Preservatives		Х	No	No		
Additives	х		Yes	Yes	Product contains Emulsifier: Rapeseed Lecithin, Glazing Agent: Shellac.	

	Certified? Suitable?		ole?	Comments	
	Yes	No	Yes	No	
Vegetarian		х	х		
Vegan		х		х	May contain milk and product contains shellac.
Coeliac		х	х		
Kosher		х		х	
Halal		х		х	

#### **GMO Statement:**

This product is free from Genetically Modified Organisms

#### **Legislative Information:**

In compliance with the current UK and EU legislation on food and food contact material. It is however the buyer's responsibility to verify compliance with local or national food legislation for their market, if it deviates from UK and EU legislation.

#### **Customer Sign off:**

Please return a signed copy of this document in the next 5 working days to confirm your acceptance.

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If we do not receive a signed co	opy, any orders placed f	for this product will act	as confirmation that you			
accept the content this specific	cation.					
Name	Position Company Signature					

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1st of March 202	1	03	28/05/2021	S.James		
Orchard Valley Foods Technical Contact Information:						
If you have any queries or need any further information about the product specification, please contact us and we will						
be able to assist.						
Email address:	qa@orchard-val	ley.co.uk	Telephone no:	01584 812146		

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