

## PRODUCT SPECIFICATION

### Dark Vermicelli

#### Company Details

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Place of Manufacture:	The Netherlands

#### Contact Details

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#### Product Description

Dark Brown Glazed Vermicelli

#### Ingredient Declaration

Sugar, **Wheat** Starch, Fat-reduced cocoa powder, Vegetable fat ( Palm, shea ), Emulsifier: rapeseed lecithin E322, Glazing agent: E904  
(May Contain traces of **Milk** Protein and Lactose)

Allergens: See Ingredients In **Bold**

#### Shelf Life from Manufacture and Storage Details

12 months from date of manufacture in unopened original packaging. Ideally 17-23c  
Do not store close to odorous goods and in direct sunlight

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**Notes**

- Exposure to heat or sunlight can cause vegetable fat to move to the surface. This may result in a harmless white bloom developing on the vermicelli.
- Products are manufactured to a specified colour target with light and dark tolerances accepted; consequently some shade difference can be expected.
- Bulk Density is 750g/litre +/- 30g/litre

**Ingredients List (in descending order)**

Ingredient	Source	Country Of Origin
<b>Sugar (51%)</b>	Beet	Netherlands
<b>Wheat Starch (14%)</b>	Wheat	Belgium, France
<b>Fat-Reduced Cocoa Powder (13.4%)</b>	Cocoa	Ghana, Dominican Republic, Indonesia, Ivory Coast, Malaysia, Nigeria, Peru
<b>Vegetable fat (palm, shea) (10.5%)</b>	Palm MB, Shea	West Africa, Ghana, Indonesia, Ivory Coast, Malaysia
<b>Wheat Flour (9.5%)</b>	Wheat	Netherlands, Belgium, France
<b>Emulsifier: Rapeseed lecithin (1.2%)</b>	Rapeseed	Europe, Ukraine, Australia
<b>Glazing agent: shellac (0.2%)</b>	Shellac	India
Glazing agent: Gum Arabic *(0.2%) * processing agent	Acacia gum	Senegal, Ghana, Mauritania, Chad, Sudan, Kenya, Ethiopia, Tanzania, Somalia, Burkina Faso, Mali

**Chocolate Regulations: If the material is chocolate, or there is a chocolate compound please provide the following information:**

% min dry cocoa solids	12.8
% min non-fat cocoa solids	11.4
% min cocoa butter	1.4

**Nutritional Information**

Energy	Kj 1818 kcal 432
Fats	13
- Of which Saturates	7.9
- Of which Monounsaturates	4.3
- Of which Polyunsaturates	0.7
Carbohydrate	73
- Of which Sugars	51
- Of which Starch	22
Fibre	4.4
Protein	4
Salt	0.4

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<b><u>Microbiological Limits</u></b>				
Micro-organism Test	Target			
TVC	< 25.000 cfu / g			
Yeasts	< 50 cfu / g			
Moulds	< 50 cfu / g			
Enterobacteria	10 cfu/g			
E.Coli	Absent /1 g			
Salmonella	Absent / 25 g			
Each batch of product made is sampled for the above microbiological checks.				
<b><u>Laboratory Details</u></b>				
Alcontrol Laboratories,				
<b><u>Food Intolerance Data</u></b>				
Does the Nimbus product supplied contain any of the following?				
Intolerant	Present In Product Yes / No	Used On Site	Risk Of Contamination If Used On Site	Comments / Ingredient Concerned
Artificial Sweeteners	No	No		
Azo Dyes	No	No		
Benzoates	No	No		
BHA/BHT	No	No		
Celery and Products Thereof	No	No		
Milk and Products Thereof (including Lactose)	No	Yes	Yes	Dairy Handled on Site
Gelatin	No	No	No	Marshmallows stored On Site
Cereals containing Gluten and Products Thereof (from Wheat, Barley, Rye or Oats)	Yes	Yes	Yes	Wheat
Glutamates (eg.MSG)	No	No		
HVP	No	No		

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Mustard and Products Thereof	No	No		
Chloropropanols	No	No		
Yeast and Products Thereof	No	No		
Peanuts/Peanut Oil/Derivatives	No	No		
Other Nuts/Oils/Derivatives	No	No		
Sesame Seeds and Products Thereof	No	No		
Fish and Products Thereof	No	No		
Soya beans, Soya Oil or Soya Derivatives	No	Yes	No	Soya Handled On Site
Wheat or Wheat Derivatives	Yes	Yes	No	Handled on Site
Crustaceans and Products Thereof	No	No		
Maize and Products Thereof	No	Yes	No	Handled On site
Fruit and Products Thereof	No	Yes	No	Handled On Site
Vegetables and Products Thereof	No	No		
Meat and Products Thereof	No	No		
Artificial Colours	No	Yes	No	Handled On Site
Sulphur Dioxide and Sulphites at concentrations of >10mg/kg or 10mg/1 expressed as SO <sub>2</sub>	No	No		
Artificial Flavours	No	No		
Nature Identical Colours	Yes	Yes	No	
Nature Identical Flavours	No	Yes	No	Handled on Site
Natural Colours	Yes	Yes	No	Handled On Site
Natural Flavours	No	Yes	No	Handled on Site
Alcohol	No	No		
Preservatives	No	No		
Other Additives	Yes	Yes		E904,E414,E322
Ingredients from GM Source	No	No		
Lupin and Products Thereof	No	No		

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Egg and Products Thereof	No	Yes	No	Meringue Handled On Site
Molluscs and Products Thereof	No	No		
<b>Product Suitability</b>				
Suitable For	Suitability Yes / No			
Vegetarian	Yes			
Ovo-Lacto Vegetarian	No			
Vegan	No			
Organic Certified	No			
Coeliacs	No			
Lactose intolerance	No			
Kosher	No			
Halal	No			
RSPO Certified Palm Oil	Yes – Mass Balance 5.8% in final product			
<b>I declare that the information detailed on this document is believed to be correct as of the date specified below. This product and data comply with all current EU regulations.</b>				
Name:		Signed:		
Position:		Date:		

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