

  Document Reference: L013	Nimbus Foods Food Safety & Quality System	Issue Date	11/11/2021
		Version	13
Product Specification		Issuer:	Gwen Jones
		Authorised By:	Aine Barry

Dark Vermicelli 947DGL20KGF

Company Details

Address: Nimbus Foods Limited
The Marian
Dolgellau
Gwynedd
LL40 1UU

Telephone: +44 (0) 1341 423050

Fax: +44 (0) 1341 422991

Website: www.nimbusfoods.co.uk

Place of Manufacture: Netherlands

Contact Details

Sales Contact:	sales@nimbusfoods.co.uk	01341423050	
Technical / Quality Contact:	nfquality@nimbusfoods.co.uk		
Emergency Contact Numbers:	Account Manager	Technical Manager	Site Director
	Miriam Menga 07979593525	Aine Barry	Pete Thandi
	Karen Jones 07867974272	07584172562	07831801237
	Chris Green 07867473561 Alice Fletcher 07747793026		

Product Description

Dark Brown Glazed Vermicelli

Ingredient Declaration

Sugar, Fat-Reduced Cocoa Powder, Vegetable Fat SG (Palm, Shea), Emulsifier E322, Glazing Agent (Stabilizer E414, Shellac E904)

May contain traces of **Milk Protein** and **Lactose**
Allergens: See Ingredients In **Bold**

Shelf Life from Manufacture and Storage Details

18 months from date of manufacture. We aim for 50% minimum standard shelf life upon delivery unless there is an alternate agreement in place with Account Manager.

Once opened, we advise to use product within 1 week.

Store in dry cool conditions, away from direct sunlight and strong odours. Ideal storage temperature between 10°C and 20°C.

Notes

Natural colours are prone to fading when exposed to light and heat when used in the product.

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Nimbus does not use GMO containing material in our products. Any product from possible GMO source is covered by appropriate certification scheme and/or supplier statements.

RSPO certificate number BMT-000332 & SG is referenced on delivery notes

For any complaint or traceability requirement, please provide the Product Name, Product Code, Batch Number, BBE, Pallet Lot Number and Photo of Label to orders@nimbusfoods.co.uk

Please note – due to complex and changing regulations, customers must satisfy themselves that any ingredient to be incorporated is permitted within the end product and also in all attended supply markets and complies with General Product Safety Regulations in end use.

Customers must not use Nimbus format specifications as their own.

Ingredients List (in descending order)

Ingredient	% Range	Country of Origin
<u>Sugar</u>	<u>74.8%</u>	Netherlands
<u>Fat-Reduced Cocoa Powder</u>	<u>13.4%</u>	Ghana, Indonesia, Ivory Coast, Cameroon
<u>Vegetable Fat (Palm, Shea)</u>	<u>10.5%</u>	Ghana, Indonesia, Ivory Coast, Cameroon, Malaysia, Togo, Burkina Faso, Mali, Guinea, Benin
<u>Emulsifier; Rapeseed Lecithin E322</u>	<u>1.1%</u>	UK, Austria, Belgium, Bulgaria, Croatia, Republic of Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Ukraine, Australia
<u>Glazing Agent; Gum Arabic E414</u>	<u>0.2%</u>	Senegal, Chad, Ethiopia, Burkina Faso, Mali, Sudan, Mauritania, Niger, Eritrea
<u>Glazing Agent; Shellac E904</u>	<u>0.1%</u>	India

Nutritional Information

Energy	kJ 1869 kcal 444
Fats	12.9
- Of Which Saturates	7.5
- Of Which Monounsaturates	4.3
- Of Which Polyunsaturates	0.7
Carbohydrate	76.7
- Of Which Sugars	74.7
Fibre	4.1
Protein	3.1
Salt	0.01
Moisture	2.5

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Microbiological Limits			
Micro-organism Test	Target	Accept	Reject
TVC	< 25,000 / g	1 - 25,000 / g	> 25,000 / g
Yeasts	< 100 / g	1 – 100 / g	> 100 / g
Moulds	< 100 / g	1 – 100 / g	> 100 / g
Enterobacteriaceae	< 100 / g	1 – 100 / g	> 100 / g
Salmonella	Absent / 25 g	Absent / 25g	Detected / 25g

Food Allergen Data				
Does the Nimbus product supplied contain any of the following?				
Allergen	Present in Product Yes / No	Used on Site	Risk of Contamination	Comments / Ingredient Concerned
Celery and Products Thereof	No	No	No	
Cereals containing Gluten and Products Thereof (from Wheat, Barley, Rye or Oats)	No	Yes	No	Handled on Nimbus Site
Crustaceans and Products Thereof	No	No	No	
Egg and Products Thereof	No	Yes	No	Handled on Nimbus Site
Fish and Products Thereof	No	No	No	
Lupin and Products Thereof	No	No	No	
Milk and Products Thereof (including Lactose)	No	Yes	Yes	Cross Contamination risk from Manufacturer Site. Handled on Nimbus Site
Molluscs and Products Thereof	No	No	No	
Mustard and Products Thereof	No	No	No	
Nuts/Oils/Derivatives	No	No	No	
Peanuts/Peanut Oil/Derivatives	No	No	No	
Sesame Seeds and Products Thereof	No	No	No	

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Soya beans, Soya Oil or Soya Derivatives	No	Yes	No	Handled on Site
Sulphur Dioxide and Sulphites at concentrations of >10mg/kg or 10mg/1 expressed as SO2	No	No	No	

Food Intolerance Data

Does the Nimbus product supplied contain any of the following?

Intolerant	Present in Product Yes / No	Used on Site	Risk of Contamination	Comments / Ingredient Concerned
Alcohol	No	Yes	No	Handled on Nimbus Site
Artificial Sweeteners	No	No	No	
Azo Dyes	No	No	No	
Benzoates	No	No	No	
BHA/BHT	No	No	No	
Chloropropanols	No	No	No	
Colour Category A - Artificial Colours (Colours produced by chemical synthesis and not found in nature and not chemically derived from a natural starting material)	No	Yes	No	Handled on Nimbus Site
Colour Category N1 - Natural Colours, Natural Origin Colours, Non-artificial Colours (Colours that is derived from plant, animal, mineral or microbiological source through traditional processing and/or appropriate physical processing. The process does not modify the chemical nature of the colouring principle.)	No	Yes	No	Handled on Nimbus Site
Colour Category N2 – Nature derived colours, Non-artificial colours (Colours that is derived from plant, animal, mineral or microbiological source through traditional processing and/or appropriate physical and chemical processing. The process does not modify the chemical nature of the chromophore of the colour, however intentionally renders the colouring principle more suitable for use in targeted food applications.)	No	Yes	No	Handled on Nimbus Site

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Colour Category N3 - Nature Identical Colours, Non-artificial Colours (Colours identical with a colouring principle that occurs in nature and which is produced by chemical synthesis.	No	Yes	No	Handled on Nimbus Site
Flavouring	No	Yes	No	Handled on Nimbus Site
Fruit and Products Thereof	Yes	Yes	N/A	Palm
Gelatin	No	No	No	Marshmallow Stored in Sealed Boxes on Nimbus Site
Glutamates (eg.MSG)	No	No	No	
HVP	No	No	No	
Ingredients from GM Source	No	No	No	
Maize and Products Thereof	No	Yes	No	Handled on Nimbus Site
Meat and Products Thereof	No	No	No	
Natural Flavouring	No	Yes	No	Handled on Nimbus Site
Other Additives	Yes	Yes	N/A	E322, E414, E904
Preservatives	No	No	No	
Vegetables and Products Thereof	Yes	Yes	N/A	Beet, Rapeseed
Wheat or Wheat Derivatives	No	Yes	No	Handled on Nimbus Site
Yeast and Products Thereof	No	No	No	

Product Suitability	
Suitable For	<u>Yes / No</u>
Vegetarian	No
Vegan	No
Kosher Suitable	Yes
Halal Suitable	No
RFA / UTZ Certified	Yes

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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.

Upon receipt of this specification by customer, it is deemed accepted by both parties.

Name:	Gwen Jones	Signed:	<i>G Jones</i>
Position:	Specifications Technologist	Date:	01/11/2022

<u>Specification History</u>		
Date	Version No	Amends
14/09/2022	1	New Product
01/11/2022	2	May Contain Risk added on Legal Declaration

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