



PRODUCT SPECIFICATION Light Vermicelli 940LGL10KGF

Company Details

Address: Nimbus Foods Limited

The Marian Dolgellau Gwynedd LL40 1UU

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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	01341423050			
Emergency Contact Numbers:	07917444371	07799114270			

Product Description

Light Brown Glazed Vermicelli

Ingredient Declaration

Sugar, Vegetable Fat SG (Palm, Shea), Fat-reduced Cocoa Powder, Emulsifier E322, Glazing Agent E904. May Contains Milk.

Allergens: See Ingredients In Bold

Shelf Life from Manufacture and Storage Details

18 months from date of manufacture. Do not store close to products with strong odours and keep away from direct sunlight. Store in unopened original packaging ideally between 17°C and 23°C.

Notes

This product is GMO free and does not have to be labelled according to EU directives 1829/2003 and 1830/2003.

This product complies to EU regulation 396/2005 on maximum residue levels of pesticides and EU directive 1881/2006 setting maximum levels for certain contaminants in foodstuffs.

This product does not contain engineered nanomaterials as defined in EU directive 1169/2011.

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Ingredients List (in descending order)				
Ingredient	Source	Country Of Origin		
Sugar 82.9%	Beet	Netherlands		
Vegetable Fat SG 10.1%	Palm, Shea	Ghana, Indonesia, Ivory Coast, Cameroon, Malaysia, Togo, Burkina Faso, Mali, Guinea, Benin, Central African Republic		
Fat-Reduced Cocoa Powder 5.2%	Cocoa Beans	Ghana, Indonesia, Ivory Coast, Cameroon		
Emulsifier Rapeseed Lecithin E322; 1.4%	Rapeseed Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portuga Slovakia, Slovenia, Spain, Sweden, UK, Ukraine, Aust			
Glazing Agent Shellac 0.2%	Shellac	India		
Glazing agent Gum Arabic 0.2% (not declared, processing aid)	Acacia Gum	Senegal, Ghana, Mauritania, Chad, Sudan, Kenya, Ethiopia, Tanzania, Somalia, Burkina Faso, Mali		

Chocolate Declaration

If a chocolate product contains the following e.g. Chocolate Contains

Cocoa Solids 5.0% Minimum Milk Solids 0.0% Minimum

		1	Nutritional Information
Energy	_	885 447	
Fats - Of Which Saturates - Of Which Monounsaturates - Of Which Polyunsaturates	12.0 7.0 3.9 0.6		
Carbohydrate - Of Which Sugars - Of Which Starch	84.0 83.0 1.0		
Fibre	1.7		
Protein	1.2		
Salt	0.02		
Sodium	0.008		

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Microbiological Limits			
Micro-organism Test	Target		
TVC	< 25000 / g		
Yeasts	< 100 / g		
Moulds	< 100 / g		
Enterobacteriaceae	< 10 / g		
E. Coli	Absent / 1 g		
Every order of product made is sampled for the above microbiological checks.			

Laboratory Details

Synlab

Food Intolerance Data				
D	oes the Nimb	us product su	pplied contain any of the fol	lowing?
Intolerant	Present In Product Yes / No	Used On Site	Risk Of Contamination	Comments / Ingredient Concerned
Artificial Sweeteners	No	No	No	
Azo Dyes	No	No	No	
Benzoates	No	No	No	
BHA/BHT	No	No	No	
Celery and Products Thereof	No	No	No	
Milk and Products Thereof (including Lactose)	No	Yes	Yes	May Contains Milk
Gelatin	No	No	No	
Cereals containing Gluten and Products Thereof (from Wheat, Barley, Rye or Oats)	No	Yes	No	Handled On Site
Glutamates (eg.MSG)	No	No	No	
HVP	No	No	No	

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Mustard and Products Thereof	No	No	No	
Chloropropanols	No	No	No	
Yeast and Products Thereof	No	No	No	
Peanuts/Peanut Oil/Derivatives	No	No	No	
Other Nuts/Oils/Derivatives	No	No	No	
Sesame Seeds and Products Thereof	No	No	No	
Fish and Products Thereof	No	No	No	
Soya beans, Soya Oil or Soya Derivatives	No	Yes	No	Handled On Site
Wheat or Wheat Derivatives	No	Yes	No	Handled On Site
Crustaceans and Products Thereof	No	No	No	
Maize and Products Thereof	No	Yes	No	Handled On Site
Fruit and Products Thereof	No	No	No	
Vegetables and Products Thereof	No	No	No	
Meat and Products Thereof	No	No	No	
Sulphur Dioxide and Sulphites at concentrations of >10mg/kg or 10mg/1 expressed as SO2	No	No	No	
Artificial Flavours	No	Yes	No	Handled On Site
Natural Flavours	No	Yes	No	Handled On Site
Nature Identical Flavours	No	Yes	No	Handled On Site
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 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 Site

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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 Site
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 Site
Alcohol	No	No	No	
Preservatives	No	No	No	
Other Additives	Yes	Yes	N/A	E322, E904, E414
Ingredients from GM Source	No	No	No	
Lupin and Products Thereof	No	No	No	
Egg and Products Thereof	No	No	No	
Molluscs and Products Thereof	No	No	No	

Product Suitability		
Suitable For	<u>Yes / No</u>	
Vegetarian	Yes	
Ovo-Lacto Vegetarian	Yes	
Vegan	No	
Organic Certified	No	
Coeliacs	No information available	
Lactose intolerance	No	

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Kosher Certified	No
Halal Certified	No
RSPO Certified Palm Oil - Segregated	Yes

METAL DETECTION			
Rejection Arm	PIECE SIZE	TYPE	
	0.9 mm	Ferrous	
Tests are conducted: Start-up, 4-hourly and at end of run	1.2 mm	Non-Ferrous	
Clare up, 1 mounty and at one or run	1.6 mm	Stainless Steel	

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.				
Name:	Eva Uporska	Signed:	SyrcCer	
Position:	Quality Assistant	Date:	28/06/2018	

SPECIFICATION HISTORY		
Date	Version No	Amends
28/06/2018	1	New Product

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