

Raw Material Specification

Section 1 Ingredient Name

Light Chocolate Vermicelli SG 10kg

Section 2 Product Code

A0501

Section 3 Supplier Contact Details

Supplier Name & Address	James AS Finlay Ltd. 29 Maghaberry Road, Moira, Craigavon, BT67 0JF		
Telephone Number	028 9261 1300		
Fax Number	028 9261 1970		
Technical Contact	Mary Claire Canavan	Position	Technical Manager
Email Address	maryclaire@finlayfoods.com		
UK Tariff code	18062095		

Section 4 Certification Details

Finlay's Food is certified to BRC Global Standard for Food Safety.


RSPO Supply Chain registration number **BMT-RSPO-000887**.

RFA Membership Number RA_00079002202

Section 5 Country of Origin

Northern Ireland

Section 6 Declaration of Ingredients

Legal Name of Ingredient	Light Chocolate Flavoured Vermicelli SG
Product Photograph	
Ingredient Listing (allergens highlighted)	Icing Sugar (sugar, starch), Un hydrogenated Vegetable Fat (palm), Fat Reduced Cocoa Powder, Emulsifier (Rapeseed Lecithin E322), Glaze [Glazing Agents- Shellac (E904), (Acacia Gum, Sugar)].

Section 7 Organoleptic Standards

Description of product/ Intended Use	A edible decoration consisting of free flowing light and dark strands. For finish on gateau,cakes,tortes,ice cream and other bakery applications.
Appearance	A mix of light chocolate strands. Standard 1.3mm diameter sausage shaped pieces.
Flavour	Typical chocolate flavour
Odour	Typical chocolate odour
Texture	Free flowing strands. Strands have a crunchy bite with a soft centre
Other e.g. particle size	Length : 95% between 2 - 10mm. Diameter : 1.3mm +/- 0.2mm Density : 750gm / ltr +/- 30gm

Section 8 Ingredient Composition		
Ingredient	% at mixing bowl	Country of Manufacture
Icing Sugar	70-80	Germany, Denmark, UK
Un-Hydrogenated Vegetable Fat	15-20	The Netherlands
Fat Reduced Cocoa Powder	4-7	West Africa
Rapeseed Lecithin	<1	UK
Glazing Agent E414	<1	France, Africa
Glazing Agent- Shellac (E904)	<1	India, UK, France, Indonesia, Malaysia, Philippines and Brazil
Glazing Agent Sugar	<1	Denmark, Germany, UK

Section 9 Breakdown of Compound Ingredients				
Compound Ingredient	Components	Source	Amount in Ingredient	Country of Origin
Icing Sugar	Sugar	Beet	97-98%	Germany
	Starch	Potato, Corn	2-3%	Denmark, France
Un-Hydrogenated Vegetable Fat	Palm Oil	Palm	75-85%	Malaysia, Indonesia, Papua New Ginea, Colombia, Guatemala, Costa Rica, Honduras, Peru, Ecuador
	Palm Kernel	Palm	15-25%	Malaysia, Indonesia, Papua New Ginea, Colombia, Guatemala, Costa Rica, Honduras, Peru, Ecuador
	Sunflower Lecithin	Sunflower	<1%	Argentina, Russia, Spain
Cocoa Powder	n/a	Cocoa Beans	100%	Cameroon, Nigeria, Ivory Coast, Ecuador
Rapeseed Lecithin	n/a	Rapeseed	100%	Spain, The Netherlands, Hungary, Austria, Poland, Germany, Italy
Glazing Agent - Acacia Gum	n/a	Vegetable - Acacia species	100%	Africa. France

Section 9 Breakdown of Compound Ingredients continud				
Glazing Agent-Shellac (E904)	Shellac	Kerria Lacca (animal)	30-45%	India
	Vegetable Oil	Palm	5-15%	Indonesia, Malaysia, Philippines and Brazil
	Ethanol	Sugar Beet, Sugar Cane	60-70%	UK, France
Sugar	n/a	Beet	100%	Denmark, Germany, UK

Section 10 Nutritional Information		
Nutrient	Value / 100g	Analysis / Calculation
Energy (kJ)	2005	AM/C/901
Energy (kCal)	477	AM/C/901
Protein	1.74	AM/C/224
Total Carbohydrate (g)	78.4	AM/C/901
Of which sugars (g)	68.9	AM/C/1014
Total Fat (g)	17.6	AM/C/1015
Of which saturates (g)	13.95	AM/C/107
Of which monosaturates (g)	2.33	AM/C/107
Of which polyunsaturates (g)	0.54	AM/C/107
Dietary Fibre (g)	0.9	AM/C/309
Moisture (g)	1.6	AM/C/1015
Sodium (mg)	58.5	AM/C/1002

Section 11 Allergen Information		
	Contains YES / NO	If Yes, please state the source
Added Colours	N	
Colours - natural	N	
Colours - nature identical	N	
Colours - artificial	N	
Azo and coal tar dyes	N	
Added Flavours	N	
Artificial Flavours	N	
Natural Flavours	N	
Glutamates	N	
Monosodium glutamate (MSG)	N	
Added preservatives	N	
Benzoates	N	

Section 11 Allergen Information continued		
Sulphur dioxide at concentrations of more than 10mg/kg or	N	
Sulphites	N	
Stabilisers	N	
Salt substitute potassium chloride	N	
Added Sugar	Yes	Icing Sugar, Granulated Sugar, Ethanol
Artificial Sweeteners (polyols)	N	
Aspartame	N	
A source of phenylalanine	N	
BHA / BHT	N	
Milk, lactose, milk products and derivatives	N	
Egg and egg derivatives	N	
Other Dairy products	N	
Animal fats and derivatives	N	
Meat / Meat Products	N	
Other Animal Products	Yes	Shellac (Kerria Lacca)
Fish and fish products (excluding shellfish)	N	
Shellfish	N	
Crustaceans	N	
Molluscs	N	
Raw materials derived from animals fed on genetically modified animal feeds	N	
Gelatine	N	
Barley and barley derivatives	N	
Maize / corn and derivatives	Yes	Maize Starch
Soya and soya derivatives	N	
Oats and oat derivatives	N	
Rye and rye derivatives	N	
Wheat and wheat derivatives	N	
Spelt and spelt derivatives	N	
Kamut and kamut derivatives	N	
Gluten	N	
Lupin	N	
Yeast and yeast derivatives	N	
Vegetables and vegetable derivatives (excluding oil)	Yes	Potato Starch in icing sugar, Acacia species in gum, beet in sugar;
Hydrolysed Vegetable Protein HVP	N	
Fruit and fruit derivatives	Yes	Cocoa Beans in cocoa powder
Peanuts and derivatives (excluding oil)	N	
Unrefined peanut / groundnut oil	N	
Refined peanut / groundnut oil	N	
Nuts & derivatives (excluding oil) other than peanut (including from possible cross contamination)	N	
Nut oils - other than peanut	N	
Pine nuts / pine kernels	N	
Seeds and seed derivatives	N	
Unrefined seed oil	N	
Refined seed oil	Yes	Rapeseed Lecithin, Sunflower in fat
Palm & palm derivatives	Yes	Vegetable Fat, Shellac
Sesame Seeds and derivatives	N	
Poppy seeds	N	
Celery and derivatives	N	
Mustard and derivatives	N	
Coconut	N	

Section 11 Allergen Information continued		
Caffeine	N	
Garlic	N	
Kiwi	N	
Possible sources of histamine	N	
Additives	Y	Rapeseed Lecithin (E322) Group I additive <i>Quantum satis</i> ; Acacia Gum E414 Group I additive <i>Quantum satis</i> . Shellac E904 <i>Quantum satis</i> as glazing agent only.

Section 12 Mandatory Allergens				
	Present in Product	Used on the line	Used in Factory (Separate Unit)	Held in Warehouse
Cereals Containing Gluten *	No	No	Yes	Yes
Crustaceans	No	No	No	No
Fish	No	No	No	No
Egg	No	No	Yes	Yes
Peanuts	No	No	No	Yes
Soya	No	No	Yes	Yes
Milk	No	No	Yes	Yes
Tree Nuts **	No	No	No	Yes
Celery	No	No	No	No
Mustard	No	No	No	No
Sesame Seeds	No	No	No	No
Sulphites >10mg/kg	No	No	Yes	Yes
Molluscs	No	No	No	No
Lupin	No	No	No	No
* Wheat, Rye, Barley, oats, Spelt, Kamut or their hybridised strains				
** Almond, Brazil, Cashew, Hazelnut, Macadamia Nut, Pecan, Pistachio, Walnut				
Section 13 Suitability Information				
Suitable For	Yes / No	If no, please state reason		
Ovo-Lacto Vegetarians	No	Shellac		
Vegans	No	Shellac		
Diabetics	No	Sugar		
Coeliacs	Yes			
Lactose Intolerant	Yes			
Nut Allergies	Yes			
Kosher	No	Not certified		
Halal	No	Not certified		

Section 14 Physical Analysis / Chemical Analysis				
Analysis	Target	Limit	Method	Frequency
Length	2-10 mm	2-10 mm	Vernier / Visual	Random / Per
Colour	Even	No marble effect	Visual	Per Batch
Shine	Glossy	Glossy	Visual	Per Batch
Water Activity	0.611			

Section 15 Microbial Analysis				
Analysis	Target	Limit	Method	Frequency
Aerobic Colony Count	<10,000 cfu/g	25,000 cfu/g	SP048 Based on ISO 4833-1: 2013	Annual
Presumptive Coliforms	<10 cfu/g	10 cfu/g	SP035 Based on ISO 4832 (2006)	Annual
Yeast	<100 cfu/g	500 cfu/g	SP133 Based on ISO 21527-1	Annual
Mould	<100 cfu/g	500 cfu/g	SP133 Based on ISO 21527-1	Annual
E. Coli	Absent in 1g	Absent in 1g	SP049 Based on ISO 16649-2	Annual
Staph Aureus	<20 cfu/g	100 cfu/g	SP036 Based on ISO 6888-1 (1999)	Annual
Salmonella	Absent in 25g	Absent in 25 g	SP102 Based on Solus ELISA	Annual
Lab Name &		ALS (INAB 166T) Beechwood (UKAS)		

Section 16 Shelf Life & Storage Conditions	
Shelf Life from Manufacture	12 months
Storage Conditions	Clean, cool, dry and well ventilated. Temperature <20°C and 37-75% relative humidity. Store away from direct sunlight and odorous material
Delivery Temperature /	Ambient <20°C
Shelf life on Delivery	Min 75% from date of finished production
Shelf Life on Opening	Stable to end of shelf life if pack is re-sealed and store as stated.
Storage Conditions Once Opened	Cool dry ambient (as per storage conditions). Reseal bag and avoid fluctuations in temperature and humidity <20°C

Section 17 Weight Control	
Description of Packaging Unit	A blue Liner inside a cardboard Box
Minimum or Average Weight Control	Minimum
Drained Weight	n/a

Section 18 Packaging Information			
	Primary	Secondary	Tertiary
Packaging Type	Blue LDPE Liner	Carton	Pallet
Material Type	Polythene	Cardboard	Wood
Dimensions	380mm x 495mm x 760mm	238mm x 196mm x 150mm	1200mm x 1000mm
Weight	140gms	241g	26.5kg
Method of Closure	Folded		
Batch Coding Information	P Code = Y + DDD + Batch No. DDD based on Julian Code e.g. P 3001 2023 1st Jan		
Does packaging conform to all current legislation?	Yes		

Section 19 Palletisation	
Units per layer	14
Layers per pallet	5
Total per pallet	70

Section 20 Details of Manufacture

Addition of dry ingredients into hopper and mixed with liquid ingredients and colour (where applicable). The blended mix is passed through an extruder to form individual strands, released and misted with food grade nitrogen gas to firm. Strands are transferred to polishing pans for tumbling and glazing. Glazed strands are sized sieved and packed. Finished packs are metal detected, palletised and transferred for further vermicelli / sugar strands mixing or finished product despatch.

Section 21 Foreign Body Control				
Test	Standard	Tolerance	Frequency	Action if out of
Metal Detection - Vermicelli Production Vertical Drop	3mm Fe, 4.0mm NF, 5mm SS	0	Every 1 hour	Hold product since last pass test. Inform Technical Manager
Metal Detection - Vermicelli Production Belt Stop	3mm Fe, 4.0mm NF, 5mm SS	0	Every 1 hour	Hold product since last pass test. Inform Technical Manager
Metal Detection - Vermicelli Packing Vertical Drop	3mm Fe, 4.0mm NF, 5mm SS	0	Every 1 hour	Hold product since last pass test. Inform Technical Manager

Metal Detection - Vermicelli Packing Belt Stop	3mm Fe, 4.0mm NF, 5mm SS	0	Every 1 hour	Hold product since last pass test. Inform Technical Manager
Sieving	Sizing sieve - 2000micron (standard) and 3250 micron (jumbo)	0	Per Batch	Out sized or oversized pieces are removed from the process line.
Glass / Hard Plastic	No foreign body contamination	0	Daily check and Monthly Inspection	In case of breakage inform quality department. Risk assessment completed and damage recorded. Product is held if contamination is suspected. Follow glass breakage
Other - Magnet	Magnets located throughout process	0	3 times per production run	Hold product since last pass test. Inform Technical Manager. Retain metal contaminant for investigation



Section 22 GM Information	
1. Does the product or any of its ingredients contain any genetically modified material?	No
* Identify those ingredients which contain such material.	
2. Is the product or any of its ingredients significantly changes as a consequence of use og genetic modification?	No
* Identify those ingredients which contain such material.	
3. Is the product or any of its ingredients produced from, but not containing, any genetically modified material?	No
* Identify those ingredients which contain such material.	
4. Have genetically modified organisms been used as processing aids or additives or to produce processing aids or additives used in connection with the production of the food or any of its ingredients?	No
* Identify those ingredients which contain such material.	

5. Have genetically modified organisms been used as processing aids or additives or, but where such genetically modified organisms are not present in the processing aid use in connection with the production of food or any of its ingredients?	No
* Identify those ingredients which contain such material.	

Section 23 Warranty

The Food stuff, packaging and label (as appropriate) conform to all relevant UK and EU legal requirements at the time of supply.

The specification will not be altered without prior written approval.

The product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice. The manufacture of this raw material conforms to all relevant UK and EU legal requirements at

The product has not been treated by irradiation.

Materials shall be transported in clean vehicles, suitable for transportation of food. They shall be free from infestation and contamination and provide the appropriate conditions of temperature.

Section 24 Specification Amendment History

Issue Number	Issue Date	Amendment
1	05.12.2023	New Product
2	15.03.2019	Product Image and additives section added, Amended format to allergen.
3	08.03.2022	Shellac Update, Technical Contact update.
4	26.06.2022	Technical Contact update, RFA Membership Number
5	18.04.2023	Removal of Shellac and replaced with Maize Protein.
6	23.02.2024	Removal of maize protein and replaced with Shellac



Section 25 Supplier Authorisation

Completed by (print name)	Mary-Claire Canavan
Signature	
Position	Technical Manager
On behalf of	Finlay's Food
Date	23.02.2024

This is an uncontrolled document. The above specification is subject to change pending the accumulation of additional data. The information contained herein is believed to be true and accurate. Although the greatest care has been taken to ensure accuracy, changing regulations and individual product characteristics may require specification modifications.