	<b>Finished Product Specification</b>	
	Product Code	BA100473
	Product Name	Dr Oetker Dinosaur Wafer – France
	Legal Description	Wafer
	Medium	Wafer
	Specification Date	23/08/2021
	Specification Version Number	2

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
CONTACT	Tony Wadley
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OUT OF HOURS	07966 793806 (Tony Wadley, Director) 01792 363361 (Michelle Wadley, Director)
TECHNICAL	sales1@bakeart.co.uk



Product Dimensions: H:mm L:110mm B:69mm D:mm  
Average unit weight: 1.47 g

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Potato Starch Derived from:potato	Base	83.3	The Netherlands,
Water	Base	11.29245	The Netherlands,
Olive Oil Derived from:Olives	Base	2.94	Spain,
Sugar Derived from:Beet	Base	1.08183	United Kingdom,
Maltodextrin Derived from:Potato Potato	Base	0.98009	Belgium,
Maize starch Derived from:Maize - Certified Non GMO	Thickeners	0.1288	The Netherlands,
E322 Lecithins Derived from:Sunflower	Emulsifier	<0.1%	Spain,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	<0.1%	France, Germany, Poland, United Kingdom,
E101 (i) Riboflavin Derived from:Rice	Colours	<0.1%	China,
Spirulina Powder Derived from:Arthrospira Plantensis Algae	Colouring foodstuff	<0.1%	China, United States,
Trehalose Derived from:Beet / Cane	Stabilisers	<0.1%	China, India, United States,
E341 (iii) Tricalcium phosphate Derived from:Calcium FUNCTION anti-caking agent Not declarable	Anti-caking agent	<0.1%	Germany,
Maltodextrin Derived from:maize &/or potato FUNCTION carrier Not declarable	Carriers	<0.1%	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic FUNCTION carrier Not declarable	Carriers	<0.1%	France, Germany, Spain, The Netherlands,

E300 Ascorbic Acid Derived from: Corn - Certified Non GMO FUNCTION acidity regulator Not declarable	Acidity Regulator	<0.1%	China,
E331 Sodium citrates Derived from: Sodium Salts of Citric Acid	Carriers	<0.1%	China,
E330 Citric Acid Derived from: maize or molasse (beet or cane) FUNCTION acidity regulator Not declarable	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,
E163 Anthocyanins Derived from: Red Cabbage Extraction method Aluminium Lake	Colours	<0.1%	China,
E202 Potassium sorbate Derived from: sorbic acid and potassium hydroxide	Preservatives	<0.1%	China,

### Ingredients Declaration

Ingredients: Potato Starch, Water, Olive Oil, Sugar, Maltodextrin, Thickeners: Maize starch; Colours: Beetroot, Riboflavin, Anthocyanin; Emulsifier: Lecithins; Colouring foodstuff: Spirulina.

### Allergy Information

<b>Peanuts</b>	-	<b>Sesame</b>	-
<b>Fish</b>	-	<b>Eggs</b>	-
<b>Soya</b>	-	<b>Milk</b>	-
<b>Lupin</b>	-	<b>Nuts</b>	-
<b>Celery</b>	-	<b>Mustard</b>	-
<b>Crustaceans</b>	-	<b>Molluscs</b>	-
<b>Cereals</b>	-	<b>Sulphur Dioxide</b>	-

+ Product contains, +/- Product may contain, - Does not contain

### Additional Information

### Allergen Statement

This product is free from allergens


<b>Product Shelf Life:</b>	
Maximum Life from date of manufacture: in months	15
Minimum Shelf Life on Delivery: in months	11
Shelf Life Once Opened: in months	3

<b>Nutritional Information</b>	
Energy KJ	1392.1
Energy Kcal	333.0
Fat	3.2
Fat (Saturated)	0.5
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	71.3
Sugars	4.0
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	5.8
<i>Sodium</i>	0.0
Salt	0.1
<i>Fibre</i>	0.0
<i>Moisture</i>	0.0
<i>Ash</i>	0.0

<b>Recommended Storage Conditions</b>
Ambient storage in cool (15 - 20°C) dry conditions, protected from light and strong odours.
The natural colours used in this product are highly sensitive to light and temperature; the colour will change where variations to recommended storage conditions occur.
The natural colours used in this product are highly sensitive to pH; the colour will change where pH is < 5.5.

<b>Free From:</b>			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	No
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

<b>Suitable For:</b>			
Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarian	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without Certification	Halal	Yes without Certification

Document Number	Issue	Date	Written By	Authorised By
QP18023	2	23/08/2021	L.Lisle	

Tariff Code
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## QUALITY AND FOOD SAFETY

Due to the manufacturing process, the natural colours used in these products, may vary slightly from batch to batch and show slight variation over time.

It is the Customers responsibility to ensure that this product is suitable for their intended purpose.

All details of the product and specification will remain the property of BakeArt Ltd. Neither party is empowered to disclose any details to a third party or make any changes to the specification without agreement in writing from BakeArt or the supplier as appropriate.

We hereby warrant as follows: -

1. That all food (as defined by the Food Safety Act 1990 and/or any regulations made thereunder) which is supplied to you by us from time to time whether directly or indirectly complies at the date of delivery in all respects with the said Act and/or regulations made thereunder and all other United Kingdom legislation and regulations relating to the supply or sale of food, and
2. That all food which is supplied to you by us is free from the prohibited additives as listed within the BakeArt Additives Policy, and
3. (Without prejudice to the generality of the foregoing) that all such food so supplied by us has not prior to delivery been rendered injurious to health and at delivery complies with food safety requirements and is at delivery of the nature, substance and quality described and is not at delivery described whether by means of a label or otherwise or presented in such a way so as to be false or misleading as to the nature or substance or quality of the food, and
4. That we have carried out in relation to all such food so supplied by us such checks as a major prudent manufacturer would reasonably have carried out to comply with all the aforementioned legislation and regulations and we hereby declare that it is in all the circumstances reasonable for you to rely on those checks, and
5. That all our premises, equipment, machinery and other apparatus of whatever nature used in connection with the manufacture, storage, supply and sale of food comply with the standards of cleanliness and hygiene prescribed by the said Act and/or regulations made thereunder.

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