



Finished Product Specification	
Product Code	BA104938
Product Name	Midi Unicorn Horn RM-W-Glz
Legal Description	Sugar Paste
Medium	Rotary Moulded
Specification Date	26/05/2022
Specification Version Number	2

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776

SUPPLIER	BakeArt Limited	
	Unit 18/19 Merchant Court	
	North Seaton Industrial Estate	
	Ashington	
	Northumberland	
	NE63 0YH	
CONTACT	Tony Wadley	
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OFFICE TELEPHONE	01792 293689	
OFFICE EMAIL	admin@bakeart.co.uk	
OUT OF HOURS	07966 793806 (Tony Wadley, Director)	
	01792 363361 (Michelle Wadley, Director)	
TECHNICAL	technical@bakeart.co.uk	



Product Dimensions: H:mm L:37mm B:14mm D:mm Average unit weight: 2 g Case size - 504 units

Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar	Base	72.635	Belgium, The
			Netherlands, United
Derived from:Beet. Sugar not			Kingdom,
filtered with bone char			
Glucose Syrup	Base	12.935	France,
Derived from:Wheat (not declarable)			

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11 5 (5)		T	To " o
Vegetable Fat (Palm	Base	4.975	Brazil, Colombia,
Kernel, Palm Oil)			Indonesia, Malaysia,
			Papua New Guinea,
Derived from:Palm kernel			
(56%) Palm Oil (44%) RSPO-			
SG			
Invert Sugar Syrup	Base	3.98	The Netherlands,
Derived from:Beet			
E415 Xanthan Gum	Thickeners	1.4925	Austria,
			,,
Derived from:Fermentation			
with Xanthomonas campestris			
man Administration of the Country of			
E414 Gum Arabic	Thickeners	1.4925	Sudan,
	THERENE	11.1020	Cuda.i,
Derived from:Vegetable -			
Stems of Acacia Senegal			
E422 Glycerol	Humectant	0.995	Germany,
L422 Glyceror	Tameetan	0.555	Germany,
Derived from:Rapeseed. In			
accordance with Guideline EU			
1829/2003 and EU 1830/2003			
this product is free from			
obligatory declaration			
E471 Mono - and	Emulsifier	0.995	Denmark,
Diglycerides of Fatty Acids	Emaiomor	0.000	Bommank,
Digiyoendes of Fatty Acids			
Dariyad fram: Balm (BSDO			
Derived from:Palm (RSPO-SG)			
Ethanol	Carriers	0.325	United Kingdom,
Linarioi	Carriers	0.323	Officea Kingdom,
Dariyad framy Crain Nan			
Derived from:Grain, Non			
declarable carrier E904 Shellac	Claring agent	0.15	Germany, United States,
E904 Shellac	Glazing agent	0.15	Germany, United States,
Derived from:Lac (Kerria			
Lacca) - Vegetarian approved.			
Origin processing country			
USA. Registered			
establishment			
no.14681930996. Heat treatment: no formal kill,			
manufacturing process			
reduces microbial levels to an			
acceptable level			
Vegetable Oil	Base	<0.1%	Germany,
1 ogoldbio oli	D 430	13.170	Commany,
Derived from:MCT - from			
Coconut. refined, bleached &			
deodorised, Non declarable			
Carrier			
Caillei		1	1

Ingredients Declaration

Ingredients: Sugar, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Xanthan Gum, Gum Arabic; Humectant: Glycerol; Emulsifier: Mono - and Diglycerides of Fatty Acids; Glazing agent: Shellac.

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Allergy Information			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	Sulphur Dioxide	-
+ Product contains, +/- Product may contain, - Does not contain			

Additional Information	

Allergen Statement	
This product is free from allergens	

Product Shelf Life:	
Maximum Life from date of manufacture: in months	12
Minimum Shelf Life on Delivery: in months	9
Shelf Life Once Opened: in months	3

Nutritional Information	
Energy KJ	1654.0
Energy Kcal	390.7
Fat	5.0
Fat (Saturated)	0.7
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	86.0
Sugars	78.9
of which polyols	0.0
of which starch	0.0
Protein	0.0
Sodium	0.0
Salt	0.0
Fibre	0.0
Moisture	0.0
Ash	0.0

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Recommended Storage Conditions

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.

Packaging						
	Material	Size	Guage	Weight	Qty per	Total weight
Component					pack	per pack
Standard	Corrugated	495mm x		214g	1	214g
Pizza Box	Card - 200	405mm x				
	KRAFT	30mm				
White	Pearlised P	330mm x			6	0g
Rotary Film	olypropylene	630mm				
Outer	Die Cut	585mm x		1167g	1	1167g
Carton	Corrugated	405mm x				
	Card 125	425mm				
	White, 125					
	Kraft					
Interleave	Pearlised P	365mm x	35 Micron	4.2g	6	25.2g
Sheets	olypropylene	480mm				

M&S Approved Sites	
Supplier	0
Supplier Code	
Manufacturing Site	

Free From:						
Artificial Colours	Yes	Artificial Flavours	Yes			
Artificial Sweetners	Yes	Preservatives	Yes			
MonoSodiumGlutamate	Yes	Modified Organisms	Yes			
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes			

Suitable For:						
Nut/Seed Allergy	Yes	Lacto-Ovo Vegetarian	Yes			
Sufferers		_				
Lactose Intolerance	Yes	Vegetarians	Yes			
Coeliacs	Yes	Vegans	No			
Kosher	Yes without Certification	Halal	Yes without Certification			

Microbiological Standards

Microorganism	Typical	Maximum	Units	Method	Frequency
TVC	10,000	50,0000	Cfu/g	External Lab	annual
Enterobacteriaceae	100	1000	Cfu/g	External Lab	annual
E.coli	<10	10	Cfu/g	External Lab	annual
Yeast	<100	1000	Cfu/g	External Lab	annual
Staphylococcus Aureus	<10	100	Cfu/g	External Lab	annual
Salmonella Species	Not detected	Not detected	Cfu/g	External Lab	annual

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Tariff Code 17 04 90 99 91

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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