

	Finished Product Specification	
	Product Code	BA14491
	Product Name	Dr Oetker Unicorn EU
	Legal Description	Printed Edible Wafer
	Medium	Wafer
	Specification Date	05/03/2020
	Specification Version Number	1

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

Image not available.

Product Dimensions: H:1mm L:110mm B:69mm D:mm
Average unit weight: 1.47 g
Case size - 45 units

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Potato Starch Derived from:Potato	Base	83.3	The Netherlands,
Water Derived from:local source - mineral	Base	11.31169	United Kingdom,
Olive Oil Derived from:Olive	Base	2.94	Spain,
Maltodextrin Derived from:TapiocaPotato	Base	1.02055	Malaysia,
Sugar Derived from:BeetSugar Beet	Base	0.80908	United Kingdom,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.14991	France, Germany, Poland, United Kingdom,
Maize starch Derived from:Maize	Thickeners	0.11385	The Netherlands,
E322 Lecithins Derived from:Sunflower	Emulsifier	0.1002	Spain,
E101 (i) Riboflavin Derived from:VegetableRice	Colours	<0.1%	South Korea,
E163 Anthocyanins Derived from:Red cabbage extract, Extraction method NOT from LakeRed Cabbage Extraction method Aluminum Lake	Colours	<0.1%	Canada,
Maltodextrin Derived from:Vegetable (potato)maize &/or potato	Carriers	<0.1%	The Netherlands,
Spirulina Powder Derived from:Arthrospira Plantensis Algae	Colouring foodstuff	<0.1%	China, United States,
E1520 Propan-1,2-diol; propylene glycol Derived from:Synthetic	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
E464 Hydroxypropyl methyl cellulose Derived from:Hydroxypropyl methyl cellulose	Stabilisers	<0.1%	North Korea, South Korea,
Trehalose Derived from:Beet / Cane	Stabilisers	<0.1%	China, India, United States,

E202 Potassium sorbate Derived from:sorbic acid and potassium hydroxideSynthetic	Preservatives	<0.1%	China,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	<0.1%	Germany,
E300 Ascorbic Acid Derived from:Corn	Acidity Regulator	<0.1%	China,
E500ii Sodium Bicarbonate Derived from:ore Trona	Acidity Regulator	<0.1%	United States,
E551 Silicon dioxide Derived from:mineral quartz or sand	Anti-caking agent	<0.1%	United States,
E330 Citric acid Derived from:maize or molasse (beet or cane)	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,
E331 Sodium citrates Derived from:Sodium Salts of Citric Acid	Carriers	<0.1%	China,
E1450 Starch sodium octenyl succinate Derived from:Vegetable (maize)	Carriers	<0.1%	United States,
E160a Carotenes Derived from:Algal - Vegetable	Colours	<0.1%	Australia,
Sunflower oil Derived from:Sunflower seeds	Base	<0.1%	United Kingdom,
E307 Alpha-tocopherol Derived from:Synthetic	Antioxidants	<0.1%	Germany,
E300 Ascorbic acid Derived from:Vegetable (maize)	Antioxidants	<0.1%	China,

Ingredients Declaration

Ingredients: Potato Starch, Water, Olive Oil, Sugar, Colours: Beetroot, Riboflavin, Anthocyanin, Carotenes; Thickeners: Maize starch; Emulsifier: Lecithins; Colouring foodstuff: Spirulina; Stabilisers: Modified Cellulose; Acidity Regulator: Citric acid.

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Written By
L.Lisle

Authorised By



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			

Allergen Statement
1 - This product is free from Allergens, our ingredient supplier handles Nuts (Almond), Allergens have been assessed as being low cross-contamination risk therefore we cannot guarantee the product is Nut free.

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

Nutritional Information	
Energy KJ	1388.8
Energy Kcal	332.1
Fat	3.2
Fat (Saturated)	0.5
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	71.0
Sugars	3.7
<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

Finished Product Quality Assurance Standards				
STANDARD	TARGET	ACCEPTABLE	REJECT	FREQUENCY
Colour	Pantone	+/- 1% shades	+/- 2% shades	Every Batch
Size	H: 1 mm L:110 mm B: 69 mm D: mm	+/-10%	+/-15%	Every batch 500g
Appearance	Regularity of shape	+/- 2%	+/- 3%	Every batch 500g
Aroma	Sweet, Sugar	Sweet, Sugar	Foul, Unpleasant	Every Batch 500g
Texture	Soft then melting	Soft then melting		Every batch 500g
Flavour	Sweet, Sugar	Sweet, Sugar		Every Batch 500g
Foreign	Absent	Absent	Present	Every batch

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Finished Product Microbiological Standards					
MICROORGANISM	TYPICAL	MAXIMUM	UNITS	METHOD	FREQUENCY
TVC	<10(4)	50,000	cfu/g	50,000	annual
Enterobacteriaceae	<10(2)	100	cfu/g	External lab	annual
E.Coli	<10	<10	cfu/g	External lab	annual
Yeast	<10(3)	1000	cfu/g	External lab	annual
Staphylococcus	<20	100	cfu/g	External lab	annual
Salmonella species	Not detected	Not detected	/25g	External lab	annual

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

Component	Material	Size	Gauge	No Per Pack	Weight	Qty per pack	Total weight per pack
Dr Oetker Front Card Unicorn UK	Gloss Cardboard	68mm x 110mm	240 Micron			15	0g
Dr Oetker SRP Teal - UK	450 Micron Coated Folding Cardboard	80mm x 90mm x 145mm		300		1	0g
Dr Oetker Backing Card Unicorn - Brexit	Card	69mm x 110mm				15	0g
Flow wrap material	Biaxially Oriented Polypropylene Film	200mm	25 micron			15	0g
Dr Oetker Front Pack Label Unicorns UK	Crack Back Label	61mm x 61mm				1	0g

Pallet Configuration			
No Of SRD/Cases per Shipper	No Of Cases per layer	Number of layers per pallet	Total SRD/Cases per pallet
1	90	11	990
Pallet Type	Pallet Weight(Max 1.1 tonne)	Pallet Height(Max 1.5 metres)	
CHEP - 4 way			

M&S Approved Sites	
Supplier	
Supplier Code	
Manufacturing Site	

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

Suitable For:			
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

Tariff Code
19059020

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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