



Finished Product Specification	
Product Code	BA14491
Product Name	Dr Oetker Unicorn EU
Legal Description	Printed Edible Wafer
Medium	Wafer
Specification Date	15/04/2021
Specification Version Number	2

SUPPLIER	BakeArt Limited
	Unit 18/19 Merchant Court
	North Seaton Industrial Estate
	Ashington
	Northumberland
	NE63 0YH
CONTACT	Tony Wadley
TELEPHONE	07966 793806
EMAIL	tony@bakeart.co.uk
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

Image not available.

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

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Full recipe				
In any Paris Name	Function	%	Country Of Origin	
Ingredient Name	Dana	00.0	The Netherlands	
Potato Starch	Base	83.3	The Netherlands,	
Derived from:Potato				
Water	Base	11.31169	United Kingdom,	
Derived from:local source - mineral				
Olive Oil	Base	2.94	Spain,	
Derived from:Olive				
Maltodextrin	Base	1.02055	Malaysia,	
Derived from:TapiocaPotato				
Sugar	Base	0.80908	United Kingdom,	
Derived from:BeetSugar Beet E162 Beetroot red	Colours	0.44004	France Cormony Deleved	
E 162 Beelfoot red	Colours	0.14991	France, Germany, Poland, United Kingdom,	
Derived from:Beta vulgaris L.			Office Ringdom,	
Maize starch	Thickeners	0.11385	The Netherlands,	
Derived from:Maize E322 Lecithins	Emulsifier	0.1002	Spain,	
L322 Lecitimis	Litiuisillei	0.1002	Spain,	
Derived from:Sunflower				
E101 (i) Riboflavin	Colours	<0.1%	South Korea,	
Davis and forms Manuscable Disc				
Derived from:VegetableRice E163 Anthocyanins	Colours	<0.1%	Canada,	
2 100 7 tiltilooyariirio	Colouio	30.170	Carrada,	
Derived from:Red cabbage				
extract, Extraction method NOT				
from LakeRed Cabbage Extraction method Aluminum				
Lake				
Maltodextrin	Carriers	<0.1%	The Netherlands,	
Dariyad framy\/agatahla				
Derived from:Vegetable (potato)maize &/or potato				
Spirulina Powder	Colouring foodstuff	<0.1%	China, United States,	
Derived from:Arthrospira Plantensis Algae				
E1520 Propan-1,2-diol;	Carriers	<0.1%	France, Germany, Spain,	
propylene glycol			The Netherlands,	
Derived from:Synthetic	Ctabiliaara	-0.10/	North Korea Cauth Karaa	
E464 Hydroxypropyl nethyl cellulose	Stabilisers	<0.1%	North Korea, South Korea,	
iotryr ochulose				
Derived from:Hydroxypropyl				
methyl cellulose	Otal III a	0.407	01.1 1 11 11 12 10 1	
methyl cellulose Trehalose	Stabilisers	<0.1%	China, India, United States	

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FOOD Datasas	Dan and a C	0.40/	
E202 Potassium sorbate	Preservatives	<0.1%	China,
Derived from:sorbic acid and			
potassium hydroxideSynthetic			
E341 (iii) Tricalcium	Anti-caking agent	<0.1%	Germany,
phosphate			
Derived from:Calcium E300 Ascorbic Acid	Acidity Populator	<0.1%	China
ESON ASCOLDIC ACIO	Acidity Regulator	<0.1%	China,
Derived from:Corn			
E500ii Sodium Bicarbonate	Acidity Regulator	<0.1%	United States,
Derived from:ore Trona	A . (' 1 '	0.404	11.55 100 1
E551 Silicon dioxide	Anti-caking agent	<0.1%	United States,
Derived from:mineral quartz or			
sand			
E330 Citric Acid	Acidity Regulator	<0.1%	Austria, Belarus, Belgium,
			Belize, Czech Republic,
Derived from:maize or molasse			Egypt, El Salvador, Ethiopia,
(beet or cane)			France, Germany, Hungary,
			India, Indonesia, Mexico,
			Poland, Romania, Russian
			Federation, Slovakia, The
E331 Sodium citrates	Carriers	<0.1%	Netherlands, China,
2001 Oodidiii oitiatoo	Garrioro	30.170	Jima,
Derived from:Sodium Salts of			
Citric Acid			
E1450 Starch sodium	Carriers	<0.1%	United States,
octenyl succinate			
Derived from:Vegetable			
(maize)			
E160a Carotenes	Colours	<0.1%	Australia,
Derived from:Algal - Vegetable			
Sunflower oil	Base	<0.1%	United Kingdom,
Surillower on	Dase	<u.170< td=""><td>Officea Kingaoffi,</td></u.170<>	Officea Kingaoffi,
Derived from:Sunflower seeds			
E307 Alpha-tocopherol	Antioxidants	<0.1%	Germany,
Derived from:Synthetic E300 Ascorbic acid	Antioxidants	<0.1%	China,
ESON ASCOLDIC SCIO	AITHOXIDAITES	<0.1%	Unina,
Derived from:Vegetable			
(maize)			
, , , ,		!	

## 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.

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Allergy Information	1		
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	
No Statement	

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
of which mono-unsaturates	0.0
of which polysaturates	0.0
Carbohydrates	71.0
Sugars	3.7
of which polyols	
of which starch	0.0
Protein	5.8
Sodium	0.0
Salt	0.1
Fibre	0.0
Moisture	0.0
Ash	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	+/-10%	+/-15%	Every batch 500g		
	B: 69 mm D: mm					
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						
MICROORGANI	TYPICAL	MAXIMUM	UNITS	METHOD	FREQUENCY	
SM						
TVC	<10(4)	50,000	cfu/g	50,000	annual	
Enterobacteriac	<10(2)	100	cfu/g	External lab	annual	
eae						
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	Not detected	Not detected	/25g	External lab	annual	
species						

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

Pallet Configuration			
No Of SRD/Cases per	No Of Cases per layer	Number of layers per	Total SRD/Cases per
Shipper		pallet	pallet
1	90	11	990
Pallet Type	Pallet Weight(Max 1.1	Pallet Height(Max 1.5	
	tonne)	metres)	
CHEP - 4 way			
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Free From:			
Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweetners	Yes	Preservatives	No
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

Suitable For:				
Nut/Seed Allergy	No	Lacto-Ovo Vegetarian	Yes	
Sufferers				
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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