
	<b>Finished Product Specification</b>	
	Product Code	BA14503
	Product Name	Dr Oetker Dinosaur 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: 9.8 g  
Case size - 500 units

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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:Olive	Base	2.94	Spain,
Sugar Derived from:Beet	Base	1.08183	United Kingdom,
Maltodextrin Derived from:Potato	Base	0.98009	Belgium,
Maize starch Derived from:Maize	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	Anti-caking agent	<0.1%	Germany,
Maltodextrin Derived from:maize &/or potato	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	Carriers	<0.1%	France, Germany, Spain, The Netherlands,
E300 Ascorbic Acid Derived from:Corn	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)	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 Aluminum 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; Acidity Regulator: Citric acid.

#### 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

#### 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	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

#### 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	Guage	No Per Pack	Weight	Qty per pack	Total weight per pack
Dr Oetker Front Card Dinosaur UK	Gloss Cardboard	69mm x 110mm	240 Micron			15	0g
Dr Oetker Backing Card Dinosaurs - Brexit	Card	69mm x 110mm				15	0g
Flow wrap material	Biaxially Oriented Polypropylene Film	200mm	25 micron			15	0g
Dr Oetker Front Pack Label Dinosaurs UK	Crack Back Label	61mm x 61mm				15	0g
Dr Oetker SRP Teal - UK	450 Micron Coated Folding Cardboard	80mm x 90mm x 145mm		300		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)	
Euro/4 Way			

M&S Approved Sites	
Supplier	
Supplier Code	
Manufacturing Site	

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 Sufferers	Yes	Lacto-Ovo Vegetarian	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without Certification	Halal	Yes without Certification

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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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