
	Finished Product Specification	
	Product Code	BA14900
	Product Name	Midi Unicorn Horn RM-PG
	Legal Description	Sugar Paste with a Metallic Finish
	Medium	Rotary Moulded
	Specification Date	11/11/2019

RSPO Certification	Mass Balance
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate (MB)	BMT-RSPO-000776

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



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

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Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:Beet	Base	72.13269	Belgium, The Netherlands, United Kingdom,
Glucose syrup Derived from:Wheat (not declarable)	Base	12.84555	France,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	4.9406	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from:Beet	Base	3.95248	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	1.48218	Austria,
E414 Gum arabic Derived from:Vegetable Stems of Acacia Senegal	Thickeners	1.48218	Austria, Belgium, Sudan,
E422 Glycerol Derived from:Rapeseed	Humectant	0.98812	Germany,
E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.98812	Denmark,
Ethanol Derived from:Grain	Base	0.6244	United Kingdom,
E904 Shellac Derived from:Lac	Glazing agent	0.23079	Germany, United States,
Maltodextrin Derived from:maize &/or potato	Carriers	0.11286	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	<0.1%	France,

E555 Potassium aluminium silicate Derived from:Mica	Anti-caking agent	<0.1%	Brazil, India,
E171 Titanium dioxide Derived from:Mineral	Colours	<0.1%	Germany,
Vegetable Oil Derived from:MCT derived from Coconut origin	Base	<0.1%	Germany,
E172 Iron oxides Derived from:Mineral	Colours	<0.1%	Germany,
Water	Base	<0.1%	United Kingdom,
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,

Ingredients Declaration

Ingredients: Sugar, Glucose syrup, Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Thickeners: Xanthan gum, Gum arabic; Emulsifier: Mono- and diglycerides of fatty acids; Humectant: Glycerol; Ethanol, Glazing agent: Shellac; Colours: Beetroot, Titanium dioxide, Iron oxides; Vegetable Oil, Acidity Regulator: Citric acid.

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

Whilst this product is free from Allergens, this production site handles Soya. And our sugar paste supplier handles nuts (Almonds) which they have assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is nut free.

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	1638.2
Energy Kcal	386.0
Fat	4.9
Fat (Saturated)	0.7
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	85.5
Sugars	78.4
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.0
<i>Sodium</i>	0.0
Salt	0.0
<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.

Cocoa Declaration
No statement selected

Tariff Code
17049099

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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