

	Finished Product Specification	
	Product Code	BA16512
	Product Name	Dr Oetker Unicorn Sheet x 1 Flow Wrapped
	Legal Description	Wafer
	Medium	Wafer
	Specification Date	24/10/2019

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:mm L:109.5mm B:68.5mm D:mm
Average unit weight: 1.47 g
Case size - 500 units

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Potato Starch Derived from:potato	Base	83.3	The Netherlands,
Water Derived from:local source	Base	11.31169	United Kingdom,
Olive Oil Derived from:Olives	Base	2.94	Spain,
Maltodextrin Derived from:PotatoTapiocaPotato	Base	1.02055	Belgium, The Netherlands,
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:RiceVegetable	Colours	<0.1%	China,
E163 Anthocyanins Derived from:Red CabbageRed cabbage extract	Colours	<0.1%	China,
Maltodextrin Derived from:maize &/or potato plant	Carriers	<0.1%	Austria, Czech Republic, France, Germany, Hungary, Italy, Poland, Slovakia, Spain, The Netherlands, United States,
Spirulina Powder Derived from:Spirulina water extract	Colouring foodstuff	<0.1%	China, United States,
E1520 Propan-1,2-diol; propylene glycol	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:Sugar	Stabilisers	<0.1%	Indonesia, Japan, Thailand, Vietnam,

E202 Potassium sorbate Derived from:Chemical	Preservatives	<0.1%	China,
E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	<0.1%	Germany,
E300 Ascorbic Acid	Acidity Regulator	<0.1%	China,
E500 Sodium carbonates	Acidity Regulator	<0.1%	United States,
E551 Silicon dioxide	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,
E331iii Trisodium citrate Derived from:Sodchinium Salts of Citric Acid	Acidity Regulator	<0.1%	China,
E1450 Starch sodium octenyl succinate Derived from:Plant	Carriers	<0.1%	United States,
E160a Carotenes Derived from:Algal	Colours	<0.1%	Australia,
Vegetable Oil Derived from:Sunflower	Base	<0.1%	United Kingdom,
E307 Alpha-tocopherol Derived from:Sunflower Oil	Antioxidants	<0.1%	Belgium,
E300 Ascorbic acid Derived from:Fruit/ Vegetable	Antioxidants	<0.1%	China,

Ingredients Declaration

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

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, an ingredient supplier handles Nuts (Almond), Allergens have been assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is Nut free. Also BakeArt stores a finished product containing Soya, Risk is controlled

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

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
Flow wrap material	Plastic	200mm	25 micron			150mm	0g
Double Walled Cardboard Box	Cardboard	635 x 450 x 115mm		160		1	0g

Cocoa Declaration

No statement selected

Olive Oil Supplier Information

Olive Oil Supplier	
Suppliers Code	
Manufacturing Site	

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.

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	24/10/2019	L.Lisle	