

# NEWLY WEDS FOODS LIMITED

## FINISHED PRODUCT SPECIFICATION



**Product Code:** 46109-1332-AO  
**Product Name:** DALTONS PORK PIE SEASONING

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Manufacturing Location: Ossett, UK  
Accreditations: BRC (Grade A),  
Description: SEASONING  
Flavour: SALT WITH SPICE NOTES  
Colour: BEIGE  
Texture: FREE FLOWING POWDER

### Product Storage

Storage Conditions: Ambient Conditions (5-25°C, <50% Relative Humidity)  
Shelf Life: 12 Months

### Ingredient Declarations

Ingredient Declaration: SALT, SPICES, WHEATFLOUR, RUSK (MADE FROM : WHEATFLOUR, SALT, RAISING AGENT E503), FLAVOUR ENHANCERS (E621 (0.6%), E635 (0.09%)), SAGE.

Suggested Alternative  
Customer Declaration

Other details:

**This product is suitable for vegetarians**

### Usage Instructions

Directions for Use:

Legal Directions for Use: For use in Food. Contains regulated additives. Use up to maximum limits set under EU law. Advice available on request

This product is intended for further processing and must be fully cooked before consumption

Any Special Instructions:

### HACCP Information

Metal detection

	Test piece size	Frequency
Fe Test Size:	2.0	Hourly
Non-Fe Test Size:	2.5	Hourly
SS Test Size:	2.5	Hourly

Magnets: All product is passed over rare earth magnets

Sieves: All ingredients are sieved into the mixers through an appropriate sieve.

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Approved by: Martyn Lloyd

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Newlyweds Foods Limited, Owl Lane, Ossett, West Yorkshire, UK, WF5 9AX.

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**Product Name:** DALTONS PORK PIE SEASONING

**Analytical Tests**

Test	Specification
Product Appearance	As Std
Foreign Matter Inspection	Absent
SO2 Qualitative	Absent
NaCl Determination	62.5-68.9

**Typical Microbiology**

Typical maximum expected figures. Product not positively released or routinely tested unless specified in the section above.

TVC: 100000/g	Bacillus Cereus: Not specified
Yeasts: 1000/g	Clostridium Perfringens: Not specified
Moulds: 1000/g	Listeria: Not specified
Enterobacteriaceae: Not specified	Coliforms: 100/g
E. Coli: <10 MPN	Sulphite reducing Clostridia: Not specified
Salmonella: Not detected /50g	Staphylococcus Aureus: Not specified

**EU Regulated Allergen Information**

Contains the following EU regulated Allergens , Gluten.

Made on a site that does not handle nuts or seeds.

**Nutritional Information (Calculated from Raw Materials g/100g)**

Kjouls:	500	Protein:	3.8g
Kcal:	119	Fibre:	5.6g
Available Carbohydrates:	19.2g	Sodium:	25900mg
Of which Sugars:	1.3g		(64.75 g/100g Sodium expressed as Salt)
Total Fat:	1.7g		
Of which Saturates	0.5g		

**Packaging Information**

Product Wt (kg):	15 kg	Primary Packaging:	BUCKET WHITE 16LTR EC16000 PLASTIC
Pallet Description:	White Wooden		
Units per Pallet:	40		

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**If ticked, the product contains the following materials or derivatives thereof.**

<b>Gluten</b>	<input checked="" type="checkbox"/>	<b>Celery</b>	<input type="checkbox"/>	<b>Vegetable Oils</b>	<input checked="" type="checkbox"/>
Wheat	<input checked="" type="checkbox"/>	<b>Mustard</b>	<input type="checkbox"/>	<b>Added Salt</b>	<input checked="" type="checkbox"/>
Barley	<input type="checkbox"/>	<b>Sesame</b>	<input type="checkbox"/>	<b>Added Sugar</b>	<input type="checkbox"/>
Oats	<input type="checkbox"/>	<b>SO2 &gt;10mg/kg</b>	<input type="checkbox"/>	<b>Natural Flavour</b> <input type="checkbox"/> <b>Flavour</b> <input type="checkbox"/> <b>Smoke Flavour</b> <input type="checkbox"/> <b>Thermal Process Flavour</b> <input type="checkbox"/> <b>Other Flavour</b> <input type="checkbox"/> <b>Regulation (EC) No 1334/2008</b> <input type="checkbox"/>	
<b>Crustacean</b>	<input type="checkbox"/>	SO2 < 10mg/kg (Undeclarable)	<input checked="" type="checkbox"/>		
<b>Egg</b>	<input type="checkbox"/>	<b>Lupin</b>	<input type="checkbox"/>		
<b>Fish</b>	<input type="checkbox"/>	<b>Molluscs</b>	<input type="checkbox"/>		
<b>Peanut</b>	<input type="checkbox"/>	Natural colours	<input type="checkbox"/>		
<b>Soya</b>	<input type="checkbox"/>	Artificial Colours	<input type="checkbox"/>		
<b>Dairy</b>	<input type="checkbox"/>	Corn/Maize	<input checked="" type="checkbox"/>		
<b>Nuts</b>	<input type="checkbox"/>	Yeast / derivatives	<input type="checkbox"/>		

**Legislative Compliance**

This product has been manufactured under hygienic conditions and is fully compliant with all appropriate UK / EU food related legislation.

**GM Status**

This product does not contain any materials derived from Genetically Modified crops and does not require GM labelling as outlined in Regulation EC1829/2003.

**Irradiation Status**

This product does not contain any ingredients that have undergone treatment with ionising radiation and has not itself undergone such treatment.

**Customer Acceptance**

Please sign below confirming acceptance of the content of this specification:

Signed:  
Name:  
Date:  
Company:

Please return to ELittlewood@newlywedsfoods.co.uk (Failure to respond within 5 working days will be taken as confirmation of acceptance)



**Product Code:** 46109-1332-AO  
**Product Name:** DALTONS PORK PIE SEASONING

# Safety Data Sheet

**Primary Use:** SEASONING **EU Regulated Allergens**

**Colour:** BEIGE **Contains:** , Gluten.

**Texture:** FREE FLOWING POWDER

**Constituents:** SALT, SPICES, WHEATFLOUR, RUSK (MADE FROM : WHEATFLOUR, SALT, RAISING AGENT E503), FLAVOUR ENHANCERS (E621 (0.6%), E635 (0.09%)), SAGE.

**Hazard Statement:** This material contains a high concentration of a pungent spice and a presence of a regulated EU allergen, therefore, should be avoided by individuals with a known sensitivity to said allergen.

**First Aid Measures:** A small number of sensitive individuals may experience some discomfort to the skin, eyes, or nasal passages due to the dry and pungent nature of the product; Remove from area and in all cases, if severely affected, or symptoms persist, seek prompt medical attention.

**Fire Fighting:** This product does not normally present a fire or explosion hazard. However, it is known that very high levels of dust containing organic materials may form an explosive dust cloud in the air and may combust in fire. Extinguish with Water, CO2, Dry Powder or Foam.

**Handling / Storage:** No specific measures required, though to ensure product quality: Ambient Conditions (5-25°C, <50% Relative Humidity) are recommended. Allergenic labelling and segregation is recommended.

**Accidental Release:** No special measures required, but for large quantities of spillage avoid the direct application of water. Use PPE, Remove dry material by brushing / vacuum cleaning, taking care not to generate dust. Remove residues using a moistened cloth. When cleaning take note of allergenic content.

**Stability Controls:** No specific measures, product not known to evolve fumes on contact with water; or be liable to combust in normal conditions.

**Exposure / PPE:** Where handling techniques create dust levels in excess of 10mg/m3 total inhalable dust and/or 5mg/m3 respirable dust, inhalation should be safeguarded by enclosure, use of LEV, or where these measures are impracticable, by the use of approved respiratory protective equipment. Also note the the spice content and take particulare care to avoid contact with sensitive areas.

**Disposal Measures:** Dispose of in accordance with local regulations.

**Other Information:** Note the presence of pungent spices, particularly avoid contact with eyes, and take care when tasting the product in current form.

The information and recommendations contained in this data sheet represent to the best of Newly Weds Foods knowledge and belief, an accurate and reliable representation as to the known data for this material. This data has been obtained from multiple sources and Newly Weds Foods cannot therefore guarantee its accuracy or completeness, nor can Newly Weds Foods assume any liability for any loss or damage arising from the use of this data. The user is legally bound to make his OWN assessment of workplace risk.

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