

NEWLY WEDS FOODS LIMITED

FINISHED PRODUCT SPECIFICATION



Product Code: B47449-1200-A
Product Name: NC7 MINCE & ONION COMPLETE
GRAVY MIX

Manufacturing Location: Ossett, UK
Accreditations: BRC (Grade A),
Description: SEASONING
Flavour: STARCHY WITH SALT AND SAVOURY NOTES
Colour: PALE GREYISH BROWN
Texture: FREE FLOWING GRANULAR POWDER

Product Storage

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

Ingredient Declarations

Ingredient Declaration: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, MAIZE STARCH, SUGAR, COLOUR E150(c), FLAVOURINGS, FLAVOUR ENHANCERS (E621 (1.4%); E635 (0.02%)), RUSK (MADE FROM : WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT E503), DRIED YEAST, DEXTROSE, WHEAT MALTODEXTRIN, BLACK PEPPER EXTRACT.

Suggested Alternative
Customer Declaration

Other details:

This product is not 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.

Approved by: P Moulder

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

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Analytical Tests

Test	Specification
Product Appearance	As Std
Foreign Matter Inspection	Absent
SO2 Qualitative	Absent
NaCl Determination	21.7-24

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, sesame seeds or lupin.

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

Kjoul:	1148	Protein:	7.0g
Kcal:	271	Fibre:	2.0g
Available Carbohydrates:	56.7g	Sodium:	9212mg
Of which Sugars:	10.2g		(23.03 g/100g Sodium expressed as Salt)
Total Fat:	1.3g		
Of which Saturates	0.2g		

Packaging Information

Product Wt (kg):	12 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.

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

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Safety Data Sheet

Primary Use: SEASONING

EU Regulated Allergens

Colour: PALE GREYISH BROWN

Contains: , Gluten.

Texture: FREE FLOWING GRANULAR POWDER

Constituents: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, MAIZE STARCH, SUGAR, COLOUR E150(c), FLAVOURINGS, FLAVOUR ENHANCERS (E621 (1.4%); E635 (0.02%)), RUSK (MADE FROM : WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT E503), DRIED YEAST, DEXTROSE, WHEAT MALTODEXTRIN, BLACK PEPPER EXTRACT.

Hazard Statement: This product is intended for human consumption. The product is known to contain one or more regulated EU allergens (as above) and should be avoided by individuals with a known sensitivity to said allergen.

First Aid Measures: Remove from allergen source and seek appropriate medical advice.

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.

Disposal Measures: Dispose of in accordance with local regulations.

Other Information: -

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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