# NEWLY WEDS FOODS LIMITED FINISHED PRODUCT SPECIFICATION



Product Code: B48021-S433-A

Product Name: AP CHILLI & LIME BURGER MIX

(Provisional)

Manufacturing Location Ossett, UK

Accreditations: BRC,

Description: SEASONING
Flavour: LIME & SPICY

Colour: ORANGE WITH RED & GREEN FLAKES

Texture: FREE FLOWING POWDER WITH PARTICULATES

#### **Product Storage**

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

Shelf Life: 12 Months

# **Ingredient Declarations**

Ingredient Declaration: RUSK (MADE FROM: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING

AGENT (E503)), WHEATFLOUR, SALT, SUGAR, CHILLI FLAKES, LEMON JUICE POWDER, SPICES (Cayenne Chilli, Black Pepper, White Pepper), YEAST EXTRACT, RED BELL PEPPER POWDER, DRIED GREEN PEPPERS, ONION POWDER, GARLIC POWDER, CORIANDER LEAF, PRESERVATIVE (E221 (1.00000%)), CITRIC ACID,

ANTIOXIDANT (E300), LIME OIL, PAPRIKA EXTRACT

Suggested Alternative Customer Declaration

Other details: -

### This product is suitable for vegetarians

#### **Usage Instructions**

Directions for Use: Use at 7.5 % or as required. Further advice available on request

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

for Use: request

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

This specification is generated from a controlled database but is itself an uncontrolled document

Any Special Instructions:

# **HACCP Information**

Metal detection

	Test piece size	Frequency
Fe Test Size:	3.0	Hourly
Non-Fe Test Size:	4.0	Hourly
SS Test Size:	4.0	Hourly

Magnets: All product is passed over rare earth magnets

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

Approved by: J Taylor

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#### **Analytical Tests**

Test	Specification
SO2 Determination	0.5% +/- 0.05%
NaCl Determination	13.35% +/- 1%
Product Appearance	As standard
Foreign Matter Inspection	Absent

# **Typical Microbiology**

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

TVC: 100,000/g Yeasts: 1,000/g Moulds: 1,000/g

Enterobacteriaceaes: 1,000/g

E. Coli: <10 MPN /g

Salmonella: Not detected in 50g

# **EU Regulated Allergen Information**

Contains the following EU regulated Allergens , Gluten, SO2 (4981 ppm).

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

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

 Kjouls:
 1366
 Protein:
 8.8

 Kcal:
 323
 Fibre:
 5.68

 Available Carbohydrates:
 62.12
 Sodium:
 5653.14mg

Of which Sugars: 13.61 (14.13285 g/100g Sodium expressed as Salt)

Total Fat: 3.1

Of which Saturates: 0.53

# **Packaging Information**

Product Wt (kg): 18 x 0.34Kg Primary Packaging: FILM ON A REEL PAPER 310MM

Pallet Description: White Wooden

Units per Pallet: 45

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If ticked, the product contains the following materials or derivatives thereof.						
Gluten	•	Celery		Vegetable Oils		
Wheat	•	Mustard		Added Salt		
Barley		Sesame		Added Sugar		
Oats		SO2 >10mg/kg	✓			
Crustacean		SO2 < 10mg/kg		Natural Flavour		
Egg		(Undeclarable) <b>Lupin</b>		Flavour		
Fish		Molluscs		Smoke Flavour		
Peanut		Natural colours		Thermal Process Flavour		
Soya		Artificial Colours		Other Flavour		
Dairy		Corn/Maize	<b>✓</b>	Regulation (EC) No 1334/2008		
Nuts		Yeast / derivatives	<b>✓</b>			
			_			

# **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)

Approved by: J Taylor

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# Safety Data Sheet

Primary Use: **SEASONING EU Regulated Allergens** 

Contains: , Gluten, SO2 (4981 ppm). Colour: ORANGE WITH RED & GREEN FLAKES

FREE FLOWING POWDER WITH PARTICULATES Texture:

RUSK (MADE FROM: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT Constituents:

(E503)), WHEATFLOUR, SALT, SUGAR, CHILLI FLAKES, LEMON JUICE POWDER, SPICES (Cayenne Chilli, Black Pepper, White Pepper), YEAST EXTRACT, RED BELL PEPPER POWDER, DRIED GREEN PEPPERS, ONION POWDER, GARLIC POWDER, CORIANDER LEAF, PRESERVATIVE (E221 (1.00000%)), CITRIC ACID,

ANTIOXIDANT (E300), LIME OIL, PAPRIKA 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.

No specific measures required, though to ensure product quality: Ambient Conditions (5-25°C, <50% Relative Handling /

Storage: Humidity) are recommended. Allergenic labelling and segregation is recommended.

Accidental No special measures required, but for large quantities of spillage avoid the direct application of water. Use PPE, Release:

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.

Where handling techniques create dust levels in excess of 10mg/m3 total inhalable dust and/or 5mg/m3 Exposure / PPE:

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 Dispose of in accordance with local regulations.

Measures:

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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