NEWLY WEDS FOODS LIMITED FINISHED PRODUCT SPECIFICATION



Product Code: C21831-1200-A
Product Name: C4 CRUMB

Manufacturing Location Ossett, UK

Accreditations: BRC,

Description: BREADCRUMB
Flavour: BREADCRUMB
Colour: CREAMY WHITE

Texture: GRANULAR FREE FLOWING PARTICLES

Product Storage

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

Shelf Life: 12 Months

Ingredient Declarations

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

YEAST).

Suggested Alternative Customer Declaration

Other details:

This product is suitable for vegetarians

Usage Instructions

Directions for Use: Breadcrumb, use as required. Further advice available on request.

Legal Directions

for Use:

For use in food where permitted 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:	2.0	Hourly
SS Test Size:	3.0	Hourly

Magnets: All product is passed over rare earth magnets

Sieves: All ingredients sieved through a 2.5.mm sieve before use.

Approved by: J Taylor

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John B. Tople

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

Tel. +44(0)1924 280444 Fax +44(0)1924 281042

15-Jun-17

Product Code: C21831-1200-A
Product Name: C4 CRUMB

Analytical Tests

Test	Specification
Foreign Matter Inspection	ABSENT
Product Appearance	AS STANDARD
Moisture Determination	11 % max
Retained 4.0mm Sieve	10 - 30 %
Retained 1.7mm Sieve	30 - 55 %
Retained 0.710mm Sieve	18 -31 %
Retained 0.250mm Sieve	3 - 18 %
Retained Base	6 % max
NaCl Determination	2.5% max

Typical Microbiology

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

TVC: 10,000/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.

Made on a site that does not handle nuts, sesame seeds or lupin. Line does not handle any EU listed allergens with the exception of gluten, which is common to all products.

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

 Kjouls:
 1520
 Protein:
 11.5g

 Kcal:
 358
 Fibre:
 3.3g

 Available Carbohydrates:
 73.4g
 Sodium:
 824mg

Of which Sugars: 1.5g (2.06 g/100g Sodium expressed as Salt)

Total Fat: 1.4g
Of which Saturates: 0.2g

Packaging Information

Product Wt (kg): 16x1.134 kg Primary Packaging: FILM ON A REEL (BLUE PRINT) 515 MM

Pallet Description: White Wooden

Units per Pallet: 50

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Product Code: C21831-1200-A **Product Name:** C4 CRUMB

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) Lupin		Flavour			
Fish		Molluscs		Smoke Flavour			
Peanut		Natural colours		Thermal Process Flavour			
Soya	П			Other Flavour			
Dairy		Artificial Colours		Regulation (EC) No 1334/2	Regulation (EC) No 1334/2008		
Nuts		Corn/Maize					
		Yeast / derivatives	✓				

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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Product Code: C21831-1200-A
Product Name: C4 CRUMB

Safety Data Sheet

Primary Use: BREADCRUMB **EU Regulated Allergens**

Colour: CREAMY WHITE Contains: , Gluten.

Texture: GRANULAR FREE FLOWING PARTICLES

Constituents: BREADCRUMB (MADE FROM: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, YEAST).

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

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,

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:

Release:

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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