NEWLY WEDS FOODS LIMITED FINISHED PRODUCT SPECIFICATION



Product Code: B43685-1250-A

Product Name: SX SAUSAGE ROLL MIX **PP**

Manufacturing Location Ossett, UK

Accreditations: BRC,

Description: SEASONING

Flavour: BLAND

Colour: PINK/CREAM

Texture: FREE FLOWING GRANULAR POWDER

Product Storage

Storage Conditions: Store in a cool dry place

Shelf Life: 12 Months

Ingredient Declarations

Ingredient Declaration: RUSK (MADE FROM : WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT E503(II)), BREADCRUMB (MADE FROM : WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN,

AGENT E503(II)), BREADCRUMB (MADE FROM: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, YEAST), SALT, WHITE PEPPER, STABILISER (E450(iii) (0.3498%), E450 (i) (0.2332%)), DEXTROSE, VEGETABLE OIL (RAPE), ANTIOXIDANT (E301), WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SPICE, EXTRACTS (BLACK PEPPER, NUTMEG, PIMENTO, MACE, GINGER, CAPSICUM,

CORIANDER), FLAVOUR ENHANCERS E621 (0.05%); E635 (0.001%), COLOUR E120 (0.01970%)

Suggested Alternative Customer Declaration

Other details:

This product is not suitable for vegetarians

Usage Instructions

Directions for Use: Use 13.125 seasoning to 28.125 water to 58.75 meat. Further advice available on request

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

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

Product Code: B43685-1250-A

Product Name: SX SAUSAGE ROLL MIX **PP**

Analytical Tests

Test	Specification
Product Appearance	AS STANDARD
Foreign Matter Inspection	ABSENT
NaCl Determination	9.7 - 10.7 %
SO2 Qualitative	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.

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

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

Kjouls:1478Protein:8.9gKcal:349Fibre:3.9gAvailable Carbohydrates:72.5gSodium:4175mg

Of which Sugars: 1.0g (10.4375 g/100g Sodium expressed as Salt)

Total Fat: 1.7g

Of which Saturates: 0.4g

Packaging Information

Product Wt (kg): 12.50 kg Primary Packaging: SACK BLUE RIP TOP 500 X 700MM 110UM

Pallet Description: White Wooden

Units per Pallet: 50

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Product Code: B43685-1250-A

Product Name: SX SAUSAGE ROLL MIX **PP**

Gluten Vegetable Oils Wheat Mustard Added Salt Mustard Added Salt Mustard Added Salt Mustard Added Sugar Matural Flavour Flavour Flavour Flavour Flavour Smoke Flavour Thermal Process Flavour Thermal Process Flavour Thermal Process Flavour Mustard Colours Matural Colours Mustard Colours Mu	If ticked, the pro	duct contains the	following materials or d	erivatives th	ereof.	
Barley Sesame Added Sugar Oats SO2 > 10mg/kg Crustacean SO2 < 10mg/kg (Undeclarable) Flavour Flavour Smoke Flavour Molluses Peanut Natural colours Natural colours Other Flavour Regulation (EC) No 1334/2008	Gluten	•	Celery		Vegetable Oils	✓
Oats SO2 > 10mg/kg Crustacean SO2 < 10mg/kg (Undeclarable) Egg Lupin Fish Molluscs Peanut Natural colours Natural colours Other Flavour Regulation (EC) No 1334/2008	Wheat	•	Mustard		Added Salt	•
Crustacean SO2 < 10mg/kg (Undeclarable) Egg Lupin Fish Molluscs Peanut Natural colours Natural colours Natural colours Other Flavour Regulation (EC) No 1334/2008	Barley		Sesame		Added Sugar	•
Crustacean SO2 < 10mg/kg (Undeclarable) Flavour Smoke Flavour Molluscs Peanut Natural colours Natural colours Other Flavour Regulation (EC) No 1334/2008	Oats		SO2 >10mg/kg			
Egg Lupin Smoke Flavour Thermal Process Flavour Natural colours Soya Dairy Corn/Maize Flavour Smoke Flavour Thermal Process Flavour Other Flavour Regulation (EC) No 1334/2008	Crustacean			✓	Natural Flavour	
Fish Molluscs Peanut Natural colours Soya Artificial Colours Corn/Maize Smoke Flavour Thermal Process Flavour Other Flavour Regulation (EC) No 1334/2008	Egg				Flavour	
Peanut Natural colours Soya Artificial Colours Corn/Maize Thermal Process Flavour Other Flavour Regulation (EC) No 1334/2008	Fish				Smoke Flavour	
Soya Artificial Colours Dairy Corn/Maize Other Flavour Regulation (EC) No 1334/2008	Peanut				Thermal Process Flavour	
Dairy Corn/Maize Regulation (EC) No 1334/2008	Sova				Other Flavour	
Corn/Maize V	•		Artificial Colours		Regulation (EC) No 1334/2	008
Nuts Yeast / derivatives ✓	Dany		Corn/Maize	✓		
	Nuts		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)

Approved by: J Taylor

John B. Tophan Date generated:

27/04/2021

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Product Code: B43685-1250-A

Product Name: SX SAUSAGE ROLL MIX **PP**

Safety Data Sheet

Primary Use: SEASONING **EU Regulated Allergens**

Contains: , Gluten. Colour: PINK/CREAM

Texture: FREE FLOWING GRANULAR POWDER

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

E503(II)), BREADCRUMB (MADE FROM : WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, YEAST), SALT, WHITE PEPPER, STABILISER (E450(iii) (0.3498%), E450 (i) (0.2332%)), DEXTROSE, VEGETABLE OIL (RAPE), ANTIOXIDANT (E301), WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SPICE, EXTRACTS (BLACK PEPPER, NUTMEG, PIMENTO, MACE, GINGER, CAPSICUM, CORIANDER), FLAVOUR

ENHANCERS E621 (0.05%); E635 (0.001%), COLOUR E120 (0.01970%)

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.

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

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: Store in a cool dry place. Allergenic labelling

Storage: 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.

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 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.

Approved by: J Taylor

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