# **NEWLY WEDS FOODS LIMITED** FINISHED PRODUCT SPECIFICATION



**Product Code:** B47539-1500-A

**Product Name:** NC5 MEAT AND POTATO SEASONING

Manufacturing Location Ossett, UK

Accreditations: BRC,

Description: **SEASONING** 

Flavour: SALTY WITH SAVOURY NOTES

Colour: PALE GREYISH BROWN

Texture: FREE FLOWING GRANULAR POWDER

#### **Product Storage**

Storage Conditions: Store in a cool dry place

Shelf Life: 12 Months

## **Ingredient Declarations**

Ingredient Declaration: SALT, ONION POWDER, SUGAR, HYDROLYSED VEGETABLE PROTEIN, WHEATFLOUR (CALCIUM

CARBONATE, IRON, NIACIN, THIAMIN), WHITE PEPPER, COLOUR E150(c), FLAVOUR ENHANCERS E621

(0.96960%); E635 (0.03000%). VEGETABLE OIL (RAPE)

Suggested Alternative **Customer Declaration** 

Other details:

## This product is suitable for vegetarians

## **Usage Instructions**

Directions for Use: Use as required.

Legal Directions

for Use:

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

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.

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Product Code: B47539-1500-A

Product Name: NC5 MEAT AND POTATO SEASONING

## **Analytical Tests**

Test	Specification
Product Appearance	AS STANDARD
Foreign Matter Inspection	ABSENT
SO2 Qualitative	ABSENT
NaCl Determination	62.1 - 68.7 %

## **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:
 542
 Protein:
 3.7g

 Kcal:
 128
 Fibre:
 1.6g

 Available Carbohydrates:
 25.8g
 Sodium:
 25826mg

Of which Sugars: 18.8g (64.565 g/100g Sodium expressed as Salt)

Total Fat: 0.7g

Of which Saturates: 0.1g

## **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.						
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		Molluses		Smoke Flavour		
Peanut		Natural colours		Thermal Process Flavour		
Soya		Artificial Colours	<u>✓</u>	Other Flavour		
Dairy		Corn/Maize	<b>✓</b>	Regulation (EC) No 1334/2008		
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)

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Tel. +44(0)1924 280444 Fax +44(0)1924 281042 **Product Code:** B47539-1500-A

**Product Name:** NC5 MEAT AND POTATO SEASONING

# Safety Data Sheet

Primary Use: SEASONING **EU Regulated Allergens** 

Contains: , Gluten. Colour: PALE GREYISH BROWN

Texture: FREE FLOWING GRANULAR POWDER

SALT, ONION POWDER, SUGAR, HYDROLYSED VEGETABLE PROTEIN, WHEATFLOUR (CALCIUM CARBONATE, Constituents:

IRON, NIACIN, THIAMIN), WHITE PEPPER, COLOUR E150(c), FLAVOUR ENHANCERS E621 (0.96960%); E635

(0.03000%). VEGETABLE OIL (RAPE)

This product is intended for human consumption. The product is known to contain one or more regulated EU Hazard Statement:

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: 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,

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:

Release:

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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