

NEWLY WEDS FOODS LIMITED

FINISHED PRODUCT SPECIFICATION



Product Code: B63234-X004-A
Product Name: JELIC SEASONING IN75

Manufacturing Location: Ossett, UK
Accreditations: BRC,
Description: FUNCTIONAL
Flavour: MILD SALTY
Colour: OFF WHITE
Texture: FREE FLOWING POWDER

Product Storage

Storage Conditions: Store in a cool dry place
Shelf Life: 12 Months

Ingredient Declarations

Ingredient Declaration: SALT, STABILISER (E407 CARRAGEENAN)

Suggested Alternative
Customer Declaration

Other details:

This product is suitable for vegetarians

Usage Instructions

Directions for Use: Add 43g to 2.835 litres (5 pints) of cold water. Bring to boil stirring continuously. Boil for 2 minutes. Cool to 49 degrees C before use.

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: Prepare immediately before use. Discard excess. Do not store or re-heat.

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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Product Code: B63234-X004-A
Product Name: JELLIC SEASONING IN75

Analytical Tests

Test	Specification
Product Appearance	AS STANDARD
Foreign Matter Inspection	ABSENT
NaCl Determination	49.50 - 54.70 %

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

Enterobacteriaceae: 1,000/g

E. Coli: <10 MPN /g

Salmonella: Not detected in 50g

EU Regulated Allergen Information

Contains the following EU regulated Allergens , None in formulation.

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:	266	Protein:	2.0g
Kcal:	66	Fibre:	27.3g
Available Carbohydrates:	0.8g	Sodium:	18522mg
Of which Sugars:	0.8g		(46.305 g/100g Sodium expressed as Salt)
Total Fat:	0g		
Of which Saturates:	0g		

Packaging Information

Product Wt (kg):	4.536 kg	Primary Packaging:	Blue, poly, sack 345 x 550 x 75mu
Pallet Description:	White Wooden		
Units per Pallet:	120		

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If ticked, the product contains the following materials or derivatives thereof.

Gluten	<input type="checkbox"/>	Celery	<input type="checkbox"/>	Vegetable Oils	<input type="checkbox"/>
Wheat	<input type="checkbox"/>	Mustard	<input type="checkbox"/>	Added Salt	<input checked="" type="checkbox"/>
Barley	<input type="checkbox"/>	Sesame	<input type="checkbox"/>	Added Sugar	<input type="checkbox"/>
Oats	<input type="checkbox"/>	SO2 >10mg/kg	<input type="checkbox"/>	<div style="border: 1px solid black; padding: 5px;"> Natural Flavour <input 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 <input type="checkbox"/> </div>	
Crustacean	<input type="checkbox"/>	SO2 < 10mg/kg (Undeclarable)	<input 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 type="checkbox"/>		
Dairy	<input type="checkbox"/>	Corn/Maize	<input type="checkbox"/>		
Nuts	<input type="checkbox"/>	Yeast / derivatives	<input 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)



Product Code: B63234-X004-A
Product Name: JELLIC SEASONING IN75

Safety Data Sheet

Primary Use: FUNCTIONAL **EU Regulated Allergens**

Colour: OFF WHITE Contains: , None in formulation.

Texture: FREE FLOWING POWDER

Constituents: SALT, STABILISER (E407 CARRAGEENAN)

Hazard Statement: This product is intended for human consumption and, when used in accordance with good manufacturing practices, should not present any significant hazard.

First Aid Measures: A small number of sensitive individuals may experience some discomfort to the skin, eyes, or nasal passages due to the dry nature of the product; Remove from area and in all cases, if severely affected, or symptoms persist, seek prompt medical attention.

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: Store in a cool dry place.

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.

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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