

NEWLY WEDS FOODS LIMITED

FINISHED PRODUCT SPECIFICATION



Product Code: B82171-S114-A
Product Name: PETERS PY JEL

Manufacturing Location: Ossett, UK
Accreditations: BRC,
Description: FUNCTIONAL INGREDIENT
Flavour: STARCHY BLAND
Colour: ORANGEY
Texture: FREE FLOWING GRANULAR POWDER

Product Storage

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

Ingredient Declarations

Ingredient Declaration: STABILISERS (E407, E410), GELLING AGENT (E406), SALT, THICKENER (E466), SUGAR

Suggested Alternative
Customer Declaration

Other details:

This product is suitable for vegetarians

Usage Instructions

Directions for Use: ADD 28.5 GRAMS DRY MIX TO 2.835 LITRES COLD WATER. BRING TO BOIL, AND BOIL 2 MINS COOL TO 49DEG C BEFORE USING AS A GEL IN PIES. DISCARD AFTER USE AND DO NOT REHEAT

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

Date generated: 27/04/2021

Document revision: 4.1

Issue Number 7/1

Issue Date: 26-Apr-21

Page 1 of 4

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

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

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

Product Code: B82171-S114-A
Product Name: PETERS PY JEL

Analytical Tests

Test	Specification
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

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:	462	Protein:	2.5g
Kcal:	115	Fibre:	50.7g
Available Carbohydrates:	1.2g	Sodium:	6597mg
Of which Sugars:	1.2g		(16.4925 g/100g Sodium expressed as Salt)
Total Fat:	0.1g		
Of which Saturates:	0.0g		

Packaging Information

Product Wt (kg):	15 x 1kg	Primary Packaging:	SACHET 248 X 404 - N0114/5
Pallet Description:	White Wooden		
Units per Pallet:	50		

Approved by: J Taylor



Date generated: 27/04/2021

Document revision: 4.1

Issue Number 7/1

Issue Date: 26-Apr-21

Page 2 of 4

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

Tel. +44(0)1924 280444

Fax +44(0)1924 281042

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

Product Code: B82171-S114-A
Product Name: PETERS PY JEL

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 checked="" type="checkbox"/>
Oats	<input type="checkbox"/>	SO2 >10mg/kg	<input type="checkbox"/>		
Crustacean	<input type="checkbox"/>	SO2 < 10mg/kg (Undeclarable)	<input type="checkbox"/>	Natural Flavour	<input type="checkbox"/>
Egg	<input type="checkbox"/>	Lupin	<input type="checkbox"/>	Flavour	<input type="checkbox"/>
Fish	<input type="checkbox"/>	Molluscs	<input type="checkbox"/>	Smoke Flavour	<input type="checkbox"/>
Peanut	<input type="checkbox"/>	Natural colours	<input type="checkbox"/>	Thermal Process Flavour	<input type="checkbox"/>
Soya	<input type="checkbox"/>	Artificial Colours	<input type="checkbox"/>	Other Flavour	<input type="checkbox"/>
Dairy	<input type="checkbox"/>	Corn/Maize	<input type="checkbox"/>	Regulation (EC) No 1334/2008	<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)

Approved by: J Taylor



Date generated: 27/04/2021

Document revision: 4.1

Issue Number 7/1

Issue Date: 26-Apr-21

Page 3 of 4

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

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

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

Product Code: B82171-S114-A
Product Name: PETERS PY JEL

Safety Data Sheet

Primary Use: FUNCTIONAL INGREDIENT **EU Regulated Allergens**

Colour: ORANGEY **Contains:** , None in formulation.

Texture: FREE FLOWING GRANULAR POWDER

Constituents: STABILISERS (E407, E410), GELLING AGENT (E406), SALT, THICKENER (E466), SUGAR

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.

Approved by: J Taylor



Date generated: 27/04/2021

Document revision: 4.1

Issue Number 7/1

Issue Date: 26-Apr-21

Page 4 of 4

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

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

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