



## FINISHED PRODUCT SPECIFICATION

# Product Code:R12455-1000-AProduct Name:ARTHUR PIPKINS PREM BUTCHERS RUSK

Manufacturing Location	Ossett, UK
Accreditations:	BRC,
Description:	RUSK
Flavour:	BAKED FLOUR
Colour:	CREAM WHITE
Texture:	GRANULAR FREE FLOWING

#### **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)).

Suggested Alternative Customer Declaration

Other details:

#### This product is suitable for vegetarians

#### **Usage Instructions**

Directions for Use:	Rusk, 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
		1001 01000 0120	riequency
	Fe Test Size:	2.0	Hourly
	Non-Fe Test Size:	2.0	Hourly
	SS Test Size:	3.0	Hourly
Magnets:	All product is passed	All product is passed over rare earth magnets	

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

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

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#### **Analytical Tests**

Test	Specification
Foreign Matter Inspection	ABSENT
Product Appearance	AS STANDARD
Retained 1.7mm Sieve	0-3%
Retained 0.85mm Sieve	60 -75%
Retained 0.425mm Sieve	16 - 28 %
Retained Base	8 - 18%
Moisture Determination	3.0 % MAX
Water Absorption	2.7 MIN
Texture Evaluation of Rusk	5 MIN
Minolta Colour (L*)	67 MIN
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.

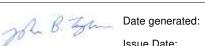
Made on a site that does not handle peanut, nuts, sesame seeds, crustacean, mollusc, or lupin. Line does not handle any EU listed allergens with the exception of gluten, which is common to all products.

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

Kjouls:	1650	Protein:	10.1g
Kcal:	390	Fibre:	4.4g
Available Carbohydrates:	81.6g	Sodium:	630mg
Of which Sugars:	0.7g		(1.575 g/100g Sodium expressed as Salt)
Total Fat:	1.6g		
Of which Saturates:	0.4g		
Packaging Information	1		

Product Wt (kg):	10.00 kg	Primary Packaging:
Pallet Description:	White Wooden	
Units per Pallet:	50	

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Blue, Poly Sack, 496 x 680 x 130mu

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If ticked, the pro	duct contains the	e following materials or d	erivatives the	ereof.
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				Smoke Flavour
Peanut		Molluscs Natural colours		Thermal Process Flavour
Soya		Artificial Colours		Other Flavour
Dairy		Corn/Maize		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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## Safety Data Sheet

Primary Use:	RUSK	EU Regulated Allergens
Colour:	CREAM WHITE	Contains: , Gluten.
Texture:	GRANULAR FREE FLOWING	
Constituents:	RUSK (MADE FROM : WHEATFLOUR (CALCIUM CAR (E503(ii)).	RBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT
Hazard Statement:	This product is intended for human consumption. The pr allergens (as above) and should be avoided by individua	
First Aid Measures:	Remove from allergen source and seek appropriate med	lical advice.
Fire Fighting:	This product does not normally present a fire or explosio dust containing organic materials may form an explosive with Water, CO2, Dry Powder or Foam.	n hazard. However, it is known that very high levels of dust cloud in the air and may combust in fire. Extinguish
Handling / Storage:	No specific measures required, though to ensure produc and segregation is recommended.	t quality: Store in a cool dry place. Allergenic labelling
Accidental Release:	No special measures required, but for large quantities of Remove dry material by brushing / vacuum cleaning, tak moistened cloth. When cleaning take note of allergenic of	ing care not to generate dust. Remove residues using a
Stability Controls:	No specific measures, product not known to evolve fume normal conditions.	es on contact with water; or be liable to combust in
Exposure / PPE:	Where handling techniques create dust levels in excess respirable dust, inhalation should be safeguarded by end impracticable, by the use of approved respiratory protect	losure, use of LEV, or where these measures are
Disposal Measures:	Dispose of in accordance with local regulations.	
Other Information:		

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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