NEWLY WEDS FOODS LIMITED

FINISHED PRODUCT SPECIFICATION

Product Code: **B95108-S836-A**
Product Name: **HU10506 GF PEP & ONION BURGER GC**

Manufacturing Location	Ossett, UK
Accreditations:	BRC,
Description:	SEASONING
Flavour:	ONION AND SPICE NOTES
Colour:	OFF WHITE WITH DARK SPECKS
Texture:	FREE FLOWING GRANULAR POWDER

Product Storage

Storage Conditions: Store in a cool dry place

Shelf Life: 12 Months

Ingredient Declarations

Ingredient Declaration: BREADCRUMB (MADE FROM: RICE FLOUR, POTATO STARCH, TAPIOCA STARCH, VEGETABLE OIL (SUNFLOWER), DEXTROSE, YEAST, SUGAR, SALT, STABILISER (E464), MAIZE STARCH, PSYLLIUM FIBRE), SPICES (BLACK PEPPER, PAPRIKA, WHITE PEPPER, GINGER, CORIANDER), SALT, DRIED RED ONION, SUGAR, ONION POWDER, YEAST EXTRACT, STABILISER (E451(I) (1.20000%)), PRESERVATIVE (E221 (1.00000%)), ANTIOXIDANT (E300), VEGETABLE OIL (SUNFLOWER), ONION OIL

Suggested Alternative Customer Declaration

Other details: -

This product is suitable for vegetarians

Usage Instructions

Directions for Use: 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.

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

Analytical Tests

Test	Specification
Gluten Testing <5ppm	< 5 ppm
SO2 Determination	0.43 - 0.53%
NaCl Determination	13.75% +/- 1.00
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

Enterobacteriaceaes: 1,000/g

E. Coli: <10 MPN /g

Salmonella: Not detected in 50g

EU Regulated Allergen Information

Contains the following EU regulated Allergens , SO2 (4981 ppm).

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:	1361	Protein:	7.8g
Kcal:	322	Fibre:	6.0g
Available Carbohydrates:	60.4g	Sodium:	6186mg
Of which Sugars:	12.9g		(15.465 g/100g Sodium expressed as Salt)
Total Fat:	4.2g		
Of which Saturates:	0.6g		

Packaging Information

Product Wt (kg):	6 x 1.75kg	Primary Packaging:	Sachet
Pallet Description:	White Wooden		
Units per Pallet:	45		

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

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 (Undeclarable)	☐	Natural Flavour	☐
Egg	☐	**Lupin**	☐	Flavour	☐
Fish	☐	**Molluscs**	☐	Smoke Flavour	☐
Peanut	☐	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)

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

Safety Data Sheet

Primary Use: SEASONING

Colour: OFF WHITE WITH DARK SPECKS

Texture: FREE FLOWING GRANULAR POWDER

EU Regulated Allergens

Contains: , SO2 (4981 ppm).

Constituents: BREADCRUMB (MADE FROM: RICE FLOUR, POTATO STARCH, TAPIOCA STARCH, VEGETABLE OIL (SUNFLOWER), DEXTROSE, YEAST, SUGAR, SALT, STABILISER (E464), MAIZE STARCH, PSYLLIUM FIBRE), SPICES (BLACK PEPPER, PAPRIKA, WHITE PEPPER, GINGER, CORIANDER), SALT, DRIED RED ONION, SUGAR, ONION POWDER, YEAST EXTRACT, STABILISER (E451(I) (1.20000%)), PRESERVATIVE (E221 (1.00000%)), ANTIOXIDANT (E300), VEGETABLE OIL (SUNFLOWER), ONION OIL

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.
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 / Storage:	No specific measures required, though to ensure product quality: Ambient Conditions (5-25°C, <50% Relative Humidity) are recommended. Allergenic labelling and segregation is recommended.
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. 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 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.

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