NEWLY WEDS FOODS LIMITED FINISHED PRODUCT SPECIFICATION



Product Code: B48827-S436-A

Product Name: AP TANDOORI SAUSAGE MIX

Manufacturing Location Ossett, UK

Accreditations: BRC.

Description: **SEASONING** Flavour: MIXED SPICES

Colour: **BROWN WITH PARTICULATES**

Texture: FREE FLOWING POWDER

Product Storage

Storage Conditions: Store in a cool dry place

Shelf Life: Months

Ingredient Declarations

Ingredient Declaration: BREADCRUMB (MADE FROM: WHEAT FLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), YEAST,

SALT, WHEAT GLUTEN, FLOUR TREATMENT AGENT (E300)), SPICES (CORIANDER, CUMIN, TURMERIC, FENUGREEK, GINGER, FENNEL, CHILLI POWDER)), RUSK (MADE FROM: WHEAT FLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT (E503(II))), SALT, SUGAR, DRIED GARLIC, DRIED RED AND GREEN BELL PEPPERS, GARLIC POWDER, STABILISER (E451 (1.20%)), ONION POWDER, DRIED YEAST, CORIANDER LEAF, PRESERVATIVE (E221 (0.70%)), PAPRIKA EXTRACT, CHILLI FLAKES,

ASCORBIC ACID E300, FLAVOURING, LEMON OIL

Suggested Alternative Customer Declaration

Other details:

This product is suitable for vegetarians

Usage Instructions

Directions for Use: Use 13 parts seasoning to make 100 parts BF Saus

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.

Approved by: J Taylor

John B. Tylen Date generated: 18/04/2023 Document revision: 4.1

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Newlyweds Foods Limited, Owl Lane, Ossett, West Yorkshire, UK, WF5 9AX. Tel. +44(0)1924 280444 Fax +44(0)1924 281042 Product Code: B48827-S436-A

Product Name: AP TANDOORI SAUSAGE MIX

Analytical Tests

Test	Specification
Ascorbate Presence	Present
SO2 Determination	0.30 - 0.37
NaCl Determination	9.35 +/- 0.75
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 , Gluten, SO2 (3486 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:1439Protein:10.5gKcal:340Fibre:6.5gAvailable Carbohydrates:63.3gSodium:4326mg

Of which Sugars: 6.4g (10.815 g/100g Sodium expressed as Salt)

Total Fat: 3.6g
Of which Saturates: 0.6g

Packaging Information

Product Wt (kg): 6 x 1.18 kg Primary Packaging: FILM ON A REEL PAPER 515MM

Pallet Description: White Wooden

Units per Pallet: 45

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

Product Code: B48827-S436-A

Product Name: AP TANDOORI SAUSAGE MIX

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) Lupin		Flavour			
Fish		Molluses		Smoke Flavour			
Peanut		Natural colours		Thermal Process Flavour			
Soya		Artificial Colours		Other Flavour			
Dairy		Corn/Maize	<u> </u>	Regulation (EC) No 1334/2	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)

Approved by: J Taylor

John B. Toglan

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Product Code: B48827-S436-A

Product Name: AP TANDOORI SAUSAGE MIX

Safety Data Sheet

Primary Use: **SEASONING EU Regulated Allergens**

Contains: , Gluten, SO2 (3486 ppm). **BROWN WITH PARTICULATES** Colour:

Texture: FREE FLOWING POWDER

BREADCRUMB (MADE FROM: WHEAT FLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), YEAST, SALT, Constituents:

WHEAT GLUTEN, FLOUR TREATMENT AGENT (E300)), SPICES (CORIANDER, CUMIN, TURMERIC, FENUGREEK, GINGER, FENNEL, CHILLI POWDER)), RUSK (MADE FROM: WHEAT FLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT (E503(II))), SALT, SUGAR, DRIED GARLIC, DRIED RED AND GREEN BELL PEPPERS, GARLIC POWDER, STABILISER (E451 (1.20%)), ONION POWDER, DRIED YEAST, CORIANDER

LEAF, PRESERVATIVE (E221 (0.70%)), PAPRIKA EXTRACT, CHILLI FLAKES, ASCORBIC ACID E300,

FLAVOURING, LEMON 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 / No specific measures required, though to ensure product quality: Ambient Conditions (5-25°C, <50% Relative

Storage: Humidity) are recommended. Allergenic labelling and segregation is recommended.

No special measures required, but for large quantities of spillage avoid the direct application of water. Use PPE, Accidental

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:

Other Information:

Release:

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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