

# NEWLY WEDS FOODS LIMITED

## FINISHED PRODUCT SPECIFICATION



**Product Code:** B46935-S436-A  
**Product Name:** AP FENNEL GARLIC & CHILLI

**Manufacturing Location:** Ossett, UK  
**Accreditations:** BRC,  
**Description:** SEASONING  
**Flavour:** SPICED WITH FENNEL NOTES  
**Colour:** CREAMY BEIGE WITH PARTICULATES  
**Texture:** FREE FLOWING POWDER WITH GRANULES & PARTICULATES

### Product Storage

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

### Ingredient Declarations

**Ingredient Declaration:** BREADCRUMB (MADE FROM: WHEAT FLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, YEAST), RUSK (MADE FROM: WHEAT FLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT (E503(ii))), SALT, SUGAR (SUGAR & CANE MOLASSES), SPICES (FENNEL, BLACK PEPPER, CHILLI POWDER), DRIED GARLIC, ONION POWDER, GARLIC POWDER, STABILISER (E451(i) (1.20%)), CHILLI FLAKES, DRIED TOMATO, YEAST EXTRACT, PRESERVATIVE (E221 (0.70%)), BASIL, VEGETABLE OIL (SUNFLOWER), ANTIOXIDANT (E300)

Sunflower Oil can be considered a non declarable processing aid

**Suggested Alternative Customer Declaration**

**Other details:**

**This product is suitable for vegetarians**

### Usage Instructions

**Directions for Use:** Use at 13%. Further 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.

Approved by: J Taylor

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Product Code: B46935-S436-A  
Product Name: AP FENNEL GARLIC & CHILLI

Analytical Tests

Test	Specification
Ascorbate Presence	Present
Foreign Matter Inspection	ABSENT
Product Appearance	AS STANDARD
NaCl Determination	7.75 - 9.25 %
SO2 Determination	0.30 - 0.37%

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 Allergen , Gluten, SO2 (3487 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:	1477	Protein:	9.2g
Kcal:	349	Fibre:	5.9g
Available Carbohydrates:	69.8g	Sodium:	3969mg
Of which Sugars:	9.0g		(9.9225 g/100g Sodium expressed as Salt)
Total Fat:	2.4g		
Of which Saturates:	0.5g		

Packaging Information

Product Wt (kg):	6 x 1.18Kg	Primary Packaging:	FILM ON A REEL PAPER 515MM
Pallet Description:	White Wooden		
Units per Pallet:	45		

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

<b>Gluten</b>	<input checked="" type="checkbox"/>	<b>Celery</b>	<input type="checkbox"/>	Vegetable Oils	<input type="checkbox"/>
Wheat	<input checked="" type="checkbox"/>	<b>Mustard</b>	<input type="checkbox"/>	Added Salt	<input checked="" type="checkbox"/>
Barley	<input type="checkbox"/>	<b>Sesame</b>	<input type="checkbox"/>	Added Sugar	<input checked="" type="checkbox"/>
Oats	<input type="checkbox"/>	<b>SO2 &gt;10mg/kg</b>	<input checked="" type="checkbox"/>	<div>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</div>	
<b>Crustacean</b>	<input type="checkbox"/>	SO2 < 10mg/kg (Undeclarable)	<input type="checkbox"/>		
<b>Egg</b>	<input type="checkbox"/>	<b>Lupin</b>	<input type="checkbox"/>		
<b>Fish</b>	<input type="checkbox"/>	<b>Molluscs</b>	<input type="checkbox"/>		
<b>Peanut</b>	<input type="checkbox"/>	Natural colours	<input type="checkbox"/>		
<b>Soya</b>	<input type="checkbox"/>	Artificial Colours	<input type="checkbox"/>		
<b>Dairy</b>	<input type="checkbox"/>	Corn/Maize	<input checked="" type="checkbox"/>		
<b>Nuts</b>	<input type="checkbox"/>	Yeast / derivatives	<input checked="" 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](mailto: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:	SEASONING	<b>EU Regulated Allergens</b>
Colour:	CREAMY BEIGE WITH PARTICULATES	Contains: , Gluten, SO2 (3487 ppm).
Texture:	FREE FLOWING POWDER WITH GRANULES & PARTICULATES	
<b>Constituents:</b>	BREADCRUMB (MADE FROM: WHEAT FLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, YEAST), RUSK (MADE FROM: WHEAT FLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT (E503(ii))), SALT, SUGAR (SUGAR & CANE MOLASSES), SPICES (FENNEL, BLACK PEPPER, CHILLI POWDER), DRIED GARLIC, ONION POWDER, GARLIC POWDER, STABILISER (E451(i) (1.20%)), CHILLI FLAKES, DRIED TOMATO, YEAST EXTRACT, PRESERVATIVE (E221 (0.70%)), BASIL, VEGETABLE OIL (SUNFLOWER), ANTIOXIDANT (E300)  Sunflower Oil can be considered a non declarable processing aid	
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 New ly 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 New ly Weds Foods cannot therefore guarantee its accuracy or completeness, nor can New ly 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.