

# NEWLY WEDS FOODS LIMITED

## FINISHED PRODUCT SPECIFICATION



**Product Code:** B95462-S436-A  
**Product Name:** AP CUMBERLAND SAUS MIX GC

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Manufacturing Location: Ossett, UK  
Accreditations: BRC,  
Description: SEASONING  
Flavour: HERB & SPICE NOTES  
Colour: BEIGE WITH PEPPER PIECES  
Texture: FREE FLOWING POWDER

### Product Storage

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

### Ingredient Declarations

Ingredient Declaration: RICE FLOUR, POTATO STARCH, SALT, SPICES (Black Pepper, White Pepper, Nutmeg, Coriander), SUGAR, YEAST EXTRACT, SAGE, ONION POWDER, STABILISER (E451 (1.20%)), VEGETABLE OIL (SUNFLOWER\*), PRESERVATIVE (E221 (0.70%)), ANTIOXIDANT (E300)

\*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.

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Approved by: J Taylor

Date generated: 12/09/2023

Document revision: 4.1

Issue Number 3/2

Issue Date: 07-May-21

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### Analytical Tests

| Test                      | Specification |
|---------------------------|---------------|
| Gluten Test <20ppm        | <20ppm        |
| SO2 Determination         | 0.30 - 0.37%  |
| NaCl Determination        | 9% +/- 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

Enterobacteriaceae: 1,000/g

E. Coli: <10 MPN /g

Salmonella: Not detected in 50g

### EU Regulated Allergen Information

Contains the following EU regulated Allergen , SO2 (3489 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:                  | 1370  | Protein: | 6.3g                                      |
| Kcal:                    | 323   | Fibre:   | 1.6g                                      |
| Available Carbohydrates: | 69.3g | Sodium:  | 4209mg                                    |
| Of which Sugars:         | 5.9g  |          | (10.5225 g/100g Sodium expressed as Salt) |
| Total Fat:               | 1.9g  |          |   |
| 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 type="checkbox"/> | <b>Celery</b>                   | <input type="checkbox"/>            | Vegetable Oils  | <input type="checkbox"/>            |
| Wheat             | <input 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"/> | Natural Flavour <input type="checkbox"/><br>Flavour <input type="checkbox"/><br>Smoke Flavour <input type="checkbox"/><br>Thermal Process Flavour <input type="checkbox"/><br>Other Flavour <input type="checkbox"/><br>Regulation (EC) No 1334/2008 <input type="checkbox"/> |                                     |
| <b>Crustacean</b> | <input type="checkbox"/> | SO2 < 10mg/kg<br>(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)



**Product Code:** B95462-S436-A  
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# Safety Data Sheet

**Primary Use:** SEASONING **EU Regulated Allergens**

**Colour:** BEIGE WITH PEPPER PIECES **Contains:** , SO2 (3489 ppm).

**Texture:** FREE FLOWING POWDER

**Constituents:** RICE FLOUR, POTATO STARCH, SALT, SPICES (Black Pepper, White Pepper, Nutmeg, Coriander), SUGAR, YEAST EXTRACT, SAGE, ONION POWDER, STABILISER (E451 (1.20%)), VEGETABLE OIL (SUNFLOWER\*), PRESERVATIVE (E221 (0.70%)), ANTIOXIDANT (E300)

\*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.

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