

NEWLY WEDS FOODS LIMITED

FINISHED PRODUCT SPECIFICATION



Product Code: C99666-1250-C
Product Name: DIVA HI-FLAKE

Manufacturing Location: Corby, UK
Accreditations: BRC,
Description: BREADCRUMB
Flavour: NEUTRAL BREADCRUMB
Colour: CREAM/WHITE
Texture: FREE FLOWING GRANULAR PARTICLES

Product Storage

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

Ingredient Declarations

Ingredient Declaration: BREADCRUMB (MADE FROM: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN) (>90%), YEAST (1-5%), DEXTROSE (0.5-1%), SALT (0.1-0.5%), FLOUR TREATMENT AGENT (E300 (<0.1%)))

Suggested Alternative
Customer Declaration

Other details: -

This product is suitable for vegetarians

Usage Instructions

Directions for Use: Breadcrumb, 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
Fe Test Size:	1.0	2 Hourly
Non-Fe Test Size:	1.5	2 Hourly
SS Test Size:	2.0	2 Hourly

Magnets: All product is passed over magnets
Sieves: All ingredients sieved through a 2.5.mm sieve before use.

Approved by: J Taylor

Date generated: 07/05/2021

Document revision: 4.1

Issue Number 12/3

Issue Date: 07-May-21

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

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Product Name: DIVA HI-FLAKE

Analytical Tests

Test	Specification
Colour Visual Assessment	As retained std
Flow Density	0.15-0.25
Product moisture	11% max
Product Appearance	As Std
Foreign Matter Inspection	Absent
Retained Base	3% max
Retained 0.250mm Sieve	12% MAX
Retained 0.710mm Sieve	17-30
Retained 1.7mm Sieve	20-31
Retained 2.8mm Sieve	30-50
Retained 5.6mm Sieve	9% 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

Enterobacteriaceae: 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 any EU listed allergens with the exception of Gluten, which is common to all products.

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

Kjouls:	1616	Protein:	9.9g
Kcal:	381	Fibre:	3.3g
Available Carbohydrates:	80.7g	Sodium:	149mg
Of which Sugars:	2.4g		(0.3725 g/100g Sodium expressed as Salt)
Total Fat:	1.4g		
Of which Saturates:	0.2g		

Packaging Information

Product Wt (kg):	12.50 kg	Primary Packaging:	SACK BLUE BLK BTM 560 X 870MM 110UM
Pallet Description:	White Wooden		
Units per Pallet:	25		

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

Gluten	<input checked="" type="checkbox"/>	Celery	<input type="checkbox"/>	Vegetable Oils	<input type="checkbox"/>
Wheat	<input checked="" type="checkbox"/>	Mustard	<input type="checkbox"/>	Added Salt	<input checked="" type="checkbox"/>
Barley	<input type="checkbox"/>	Sesame	<input type="checkbox"/>	Added Sugar	<input checked="" type="checkbox"/>
Oats	<input type="checkbox"/>	SO2 >10mg/kg	<input type="checkbox"/>	Natural Flavour	<input type="checkbox"/>
Crustacean	<input type="checkbox"/>	SO2 < 10mg/kg (Undeclarable)	<input checked="" type="checkbox"/>	Flavour	<input type="checkbox"/>
Egg	<input type="checkbox"/>	Lupin	<input type="checkbox"/>	Smoke Flavour	<input type="checkbox"/>
Fish	<input type="checkbox"/>	Molluscs	<input type="checkbox"/>	Thermal Process Flavour	<input type="checkbox"/>
Peanut	<input type="checkbox"/>	Natural colours	<input type="checkbox"/>	Other Flavour	<input type="checkbox"/>
Soya	<input type="checkbox"/>	Artificial Colours	<input type="checkbox"/>	Regulation (EC) No 1334/2008	<input type="checkbox"/>
Dairy	<input type="checkbox"/>	Corn/Maize	<input checked="" type="checkbox"/>		
Nuts	<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 (Failure to respond within 5 working days will be taken as confirmation of acceptance)

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Safety Data Sheet

Primary Use: BREADCRUMB

EU Regulated Allergens

Colour: CREAM/WHITE

Contains: , Gluten.

Texture: FREE FLOWING GRANULAR PARTICLES

Constituents: BREADCRUMB (MADE FROM: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN) (>90%), YEAST (1-5%), DEXTROSE (0.5-1%), SALT (0.1-0.5%), FLOUR TREATMENT AGENT (E300 (<0.1%)))

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: Store in a cool dry place. 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.

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