# NEWLY WEDS FOODS LIMITED FINISHED PRODUCT SPECIFICATION



Product Code: B48951-S436-A

Product Name: AP JALAPENO & SM CHEESE SAUS MIX

Manufacturing Location Ossett, UK

Accreditations: BRC,

Description: SEASONING

Flavour: SPICY CRUMB WITH SMOKEY CHEESE & HERB NOTES

Colour: GOLDEN CRUMB WITH PEPPER & HERB PIECES

Texture: FREE FLOWING GRANULAR POWDER WITH PARTICULATES

# **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), SALT,

YEAST), RUSK [MADE FROM: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT (E503(II))], SUGAR, CHEESE POWDER (FROM MILK) (MILK, SALT, STARTER, MICROBIAL RENNET), SALT, SPICES (GREEN JALAPENO CHILLI, BLACK PEPPER, CORIANDER, WHITE PEPPER), SMOKED SALT, PARSLEY, YEAST EXTRACT, STABILISER (E451(I) (1.20000%)), PRESERVATIVE (E221

(0.82000%)), VEGETABLE OIL (RAPE)\*, ACID (E270), ANTIOXIDANT (E300)

Suggested Alternative Customer Declaration

Other details: -

### This product is suitable for vegetarians

# **Usage Instructions**

Directions for Use:

Legal Directions

for Use:

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. Tyle D

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Page 1 of 4

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<sup>\*</sup> Considered as a non-declarable processing aid

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# **Analytical Tests**

Test	Specification
SO2 Determination	0.35 - 0.43%
NaCl Determination	9.10% +/- 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, Dairy, SO2 (4083 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)

1529 Kjouls: Protein: 9.8g Kcal: 362 Fibre: 4.5g 68.1g Sodium: Available Carbohydrates: 4332mg Of which Sugars: 7.9g (10.83 g/100g Sodium expressed as Salt) Total Fat: 4.5g 1.9g Of which Saturates:

# **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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Page 2 of 4

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If ticked, the product contains the following materials or derivatives thereof.					
Gluten	<b>✓</b>	Celery		Vegetable Oils	
Wheat	<b>✓</b>	Mustard		Added Salt	
Barley		Sesame		Added Sugar	
Oats		SO2 >10mg/kg	•		
Crustacean		SO2 < 10mg/kg		Natural Flavour	
Egg		(Undeclarable) <b>Lupin</b>		Flavour	
Fish		Molluscs		Smoke Flavour	
Peanut		Natural colours		Thermal Process Flavour	
Soya		Artificial Colours		Other Flavour	
Dairy	<b>✓</b>	Corn/Maize	<b>✓</b>	Regulation (EC) No 1334/2008	
Nuts		Yeast / derivatives	<b>▼</b>		

# **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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Page 3 of 4

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**Product Name:** AP JALAPENO & SM CHEESE SAUS MIX

# Safety Data Sheet

Primary Use: **SEASONING EU Regulated Allergens** 

Contains: , Gluten, Dairy, SO2 (4083 ppm). Colour: **GOLDEN CRUMB WITH PEPPER & HERB PIECES** 

Texture: FREE FLOWING GRANULAR POWDER WITH PARTICU

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

RUSK [MADE FROM: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT (E503(II))], SUGAR, CHEESE POWDER (FROM MILK) (MILK, SALT, STARTER, MICROBIAL RENNET), SALT, SPICES (GREEN JALAPENO CHILLI, BLACK PEPPER), CORIANDER, WHITE PEPPER), SMOKED SALT, PARSLEY,

YEAST EXTRACT, STABILISER (E451(I) (1.20000%)), PRESERVATIVE (E221 (0.82000%)), VEGETABLE OIL

(RAPE)\*, ACID (E270), ANTIOXIDANT (E300)

\* Considered as a non-declarable processing aid

Hazard Statement: This material contains the material sodium metabisulphite (E223) and a presence of one or more regulated EU

allergens (as above), therefore, should be avoided by individuals with a known sensitivity to said allergen.

First Aid Measures: A small number of sensitive individuals may experience some discomfort to the skin, eyes, or nasal passages

due to the dry nature of the product; Remove from area and in all cases, if severely affected, or symptoms

persist, seek prompt medical attention.

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 CO2, Dry Powder or Foam.

Handling / Avoid contact with water and acids. To ensure product quality: AStore in a cool dry place. Allergenic labelling and

segregation is recommended. Storage:

Accidental 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 Release:

moistened cloth. When cleaning take note of allergenic content.

The substance will react with water and acids to give SO2 fumes. The original proportion of sodium Stability Controls:

metabisulphate in the product and the quantity of product involved will determine the quantity of SO2 fumes

evolved. Product not known to 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 or there is little existant ventilation, 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:

The substance will decompose slowly in contact with air and/or water and acids to liberate SO2, which is a potential asphyxant gas with a characteristic sulphurous odour.

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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Page 4 of 4

16-Feb-24