

NEWLY WEDS FOODS LIMITED

FINISHED PRODUCT SPECIFICATION



Product Code: B48900-S436-A
Product Name: AP FIGGY PUDDING STYLE

Manufacturing Location: Ossett, UK
Accreditations: BRC,
Description: SEASONING
Flavour: AS SAMPLE
Colour: AS SAMPLE
Texture: FREE FLOWING POWDER

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), YEAST, SALT, WHEAT GLUTEN, E300), SUGAR, RUSK [MADE FROM: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT (E503(II))], SPICES (FENNEL, NUTMEG, CINNAMON, CLOVE, BLACK PEPPER, CORIANDER), SALT, THYME, YEAST EXTRACT, STABILISER (E451(I) (1.30000%)), PRESERVATIVE (E221 (0.70000%)), FLAVOURING, ONION POWDER, VEGETABLE OIL (SUNFLOWER)*, E300

* Considered as a non-declarable processing aid

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

Date generated: 22/08/2023

Document revision: 4.1

Issue Number 1/1

Issue Date: 22-Aug-23

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

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Product Code: B48900-S436-A
Product Name: AP FIGGY PUDDING STYLE

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

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, 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:	1448	Protein:	9.0g
Kcal:	342	Fibre:	5.9g
Available Carbohydrates:	67.1g	Sodium:	4340mg
Of which Sugars:	15.1g		(10.85 g/100g Sodium expressed as Salt)
Total Fat:	2.9g		
Of which Saturates:	0.9g		

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.

Gluten	<input checked="" type="checkbox"/>	Celery	<input type="checkbox"/>	Vegetable Oils	<input checked="" 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 checked="" type="checkbox"/>	Natural Flavour <input checked="" 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 <input type="checkbox"/>	
Crustacean	<input type="checkbox"/>	SO2 < 10mg/kg (Undeclarable)	<input type="checkbox"/>		
Egg	<input type="checkbox"/>	Lupin	<input type="checkbox"/>		
Fish	<input type="checkbox"/>	Molluscs	<input type="checkbox"/>		
Peanut	<input type="checkbox"/>	Natural colours	<input type="checkbox"/>		
Soya	<input type="checkbox"/>	Artificial Colours	<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)



Product Code: B48900-S436-A
Product Name: AP FIGGY PUDDING STYLE

Safety Data Sheet

Primary Use: SEASONING

EU Regulated Allergens

Colour: AS SAMPLE

Contains: , Gluten, SO2 (3487 ppm).

Texture: FREE FLOWING POWDER

Constituents: BREADCRUMB (MADE FROM: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), YEAST, SALT, WHEAT GLUTEN, E300), SUGAR, RUSK [MADE FROM: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT (E503(II))], SPICES (FENNEL, NUTMEG, CINNAMON, CLOVE, BLACK PEPPER, CORIANDER), SALT, THYME, YEAST EXTRACT, STABILISER (E451(I) (1.30000%)), PRESERVATIVE (E221 (0.70000%)), FLAVOURING, ONION POWDER, VEGETABLE OIL (SUNFLOWER)*, 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 / Storage: Avoid contact with water and acids. To ensure product quality: AStore 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: The substance will react with water and acids to give SO2 fumes. The original proportion of sodium 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 Measures: Dispose of in accordance with local regulations.

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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