

Product Title KERRY PINHEAD RUSK 25Kg SACK

Product Code OC20002

Product Description An Off-white, free flowing, baked material. Bland.

INGREDIENT LISTING

Rusk [Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin) (90-100%), Salt (<2%), Raising Agent (E503) (<2%)].

The ingredient declaration above must be labelled up on the final product to include all declarable data in line with the current Food Labelling Regulations, as amended.

USAGE / APPLICATION INFORMATION

As required.

PHYSICAL & CHEMICAL PARAMETERS

Min Target Max Units Method

Moisture 2.80 3.20

Appearance to match previously accepted delivery.

Sieve analysis 2.36mm: max. 2% Sieve analysis 850µm: 45-74% Sieve analysis 600µm: 7-13% Sieve analysis 250µm: 15-30%

Sieve pan: max. 10%

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Allergen	Requires Labelling? Yes/No	Source	Present on Line? Yes/No	Present on Site? Yes/No
Peanuts and products thereof	No		No	No
Nuts (other than peanuts) and products thereof (1)	No		No	No
Cereals containing gluten (2)	Yes	Wheat Flour	Yes	Yes
Crustaceans and products thereof	No		No	No
Egg and products thereof	No		No	No
Fish and products thereof	No		No	No
Soybeans and products thereof	No		No	Yes
Milk and products thereof (including lactose)	No		No	Yes
Celery and products thereof	No		No	Yes
Mustard and products thereof	No		No	Yes
Sesame Seeds and products thereof	No		No	No
Molluscs and products thereof	No		No	No
Lupin and products thereof	No		No	No
Sulphur Dioxide/Sulphites > 10ppm	No		No	No

Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process.

Conforms to Regulation (EU) 1169/2011 annex II as amended.

- (1) Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoiesis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia) and products thereof, except for nuts used for making alcohol distillates including ethyl alcohol of agricultural origin;
- (2) Cereals containing gluten, namenly; wheat (such as spelt and khorasan wheat), rye, barley, cats or their hybridised strains, and products thereof, except; (a) wheat based glucose syrups including dextrose(*); (b) wheat based maltodextrins(*); (c) glucose syrup based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;
- (*) And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.

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SUITABILITY DATA

Yes = Suitable, Comment/Certification Status
No = Unsuitable

Vegetarian (Ova-lacto) Yes
Vegan Yes
Coeliac <100ppm gluten (by No

calculation)

Coeliac <20ppm gluten (by calculation)

No

Suitable / Not Suitable

Kosher Suitable
Halal Suitable
Organic Not Suitable

*The suitability assesments above are based on the raw materials used in the product

NUTRITION INFORMATION			
Nutrient	Typical Value	Unit	
Energy in kJ	1,067.2	kJ / 100 g	
Energy in kcal	251.0	kcal / 100 g	
Fat	1.0	g / 100 g	
Saturated fat	0.2	g / 100 g	
Monounsaturated fat	0.1	g / 100 g	
Polyunsaturated fat	0.4	g / 100 g	
Total carbohydrates	57.2	g / 100 g	
Available carbohydrates	57.2	g / 100 g	
Carbohydrates as sugars	1.1	g / 100 g	
Carbohydrates as starch	55.7	g / 100 g	
Fibre	2.3	g / 100 g	
Protein	6.9	g / 100 g	
Salt (NaCl)	1.0	g / 100 g	
Sodium	399.4	mg / 100 g	
Moisture	35.7	g / 100 g	
Ash	1.1	g / 100 g	
Ethanol (alcohol)	0.0	g / 100 g	
Data Source			
Calculated from raw material data. Values qu	oted are typical and should be used for	guidance purposes only.	

GENETICALLY MODIFIED MATERIALS

Does the product require labelling as genetically modified under current EU Labelling Regulations?

Νo

IONISING RADIATION

Does the product require labelling as Irradiated or contain any irradiated ingredients under current EU Labelling Regulations? No

RECOMMENDED SHELF-LIFE & STORAGE

Transport & Storage Conditions: Contract Haulier

Cool and dry. Keep sealed when not in use.

Shelf life (original package): 365 days

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PACKAGING

Pack Size (Net) 25KG
No. of packs per outer case As supplied

No. of units per pallet 40
Pack Type Inner Bag
Pack Type Outer As supplied
Pallet Type Wood pallet

LEGISLATION & WARRANTY STATEMENT

The product will be manufactured and packaged in accordance with all current, relevant EU legislation. The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification. It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country. The shelf-life as stated has been established to allow for conditions which maybe experienced for short periods during the storage and distribution of the product.

CONFIDENTIALITY

This document and the information contained within it remains the property of and must not be disclosed to any third party without prior written permission of the company.

Customer Approval of Specification				
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this				
specification. All specifications issued will be deemed to be accepted if no communication to the contrary is				
received after 10 working days.				
Signature:				
Print name:				
Position:				
Date:				

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