

PRODUCT SPECIFICATION

Product Title GLUTEN FREE RUSK MEDIUM 1KG

Product Code OC31073SD

Gluten Free Medium Grade Rusk - The allergen free replacement for rusk and breadcrumb

Packed in a handy 1kg sachet. Gluten Free Rusk is used in sausages, burgers, meatballs, stuffing mixes, crumb coaters, and anywhere where rusk or breadcrumb would normally be used.

Maintains the look, taste and mouth feel that the UK and Irish market expects from regular rusk.

Made from vegetable protein

Key Benefits

Product Description Remove Allergen

Gluten Free is now over 45% of the The UK and Irish free from market.

Clean Label

Declared simply as 'Pea Flour'

Absorbency

Gluten Free Rusk absorbs more water than standard rusk, so you can use less of it. We can work with you to understand your current rusk product and recipe to give you a method that will work well for you. Traditional rusk is commonly used at a 2:1 ratio, gluten free rusk can be used from any ratio of 2:1 to 5:1.

High Functionality

Maintains juiciness, mouthfeel taste and colour.

Low Salt

Contains no salt, unlike conventional rusks.

Usage Rate 100.00%

Best Before Dates 18 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition

PEA FLOUR

Declarable Ingredients for Counter Ticket/Labelling:

None

Allergy Advice: For allergens, see ingredients in **BOLD.**

No non declarable processing aids

Chemical Specification (Typical Analysis):

0% - 0% Salt Level **Preservative** None

Colour To be equal in solution to the last accepted delivery

Typical Nutritional Values

Policy

Storage/Transport

	Per 100g of Seasoning	Per 100g of Finished Product
Energy	1,548 KJ 366 Kcal	1,548 KJ 366 Kcal
Fat	2.0g	2.0g
of which saturates	0.3g	0.3g
Carbohydrate	59.0g	59.0g
of which sugars	3.0g	3.0g
Protein	24.0g	24.0g
Salt	0.0g	0.0g
Fibre Note: The information prov	8.5g Ided is given in good	8.5g faith and is based

upon the product data supplied by the raw material suppliers.

Microbiological Specification (Typical Analysis):

Total Viable Count	< 100,000/g
Mould Count	< 1,000/g
Yeast Count	< 1,000/g
Coliforms	< 1,000/g
E Coli	< 10/g
Staph Aureus	< 50/g
B Cereus	< 50/g
Salmonella	Absent in 25g

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement**

not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut Policy. Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure

Allergenic Ingredient the quality of our seasonings, mixes and functional blends. All materials are purchased from approved suppliers against a detailed

specification, which clearly indicates the presence or absence of various ingredients.

All raw materials are sieved with appropriate screens for each particular Sieving

raw material prior to the blending of the product.

Product label will contain Product Code, Product Name, Best Before Date Labelling and Batch Number.

Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.

This product is designed for human consumption and when used in **Health Hazard**

accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling.

This product may present a fire hazard or explosion hazard when dispersed **Fire Hazard**

in air. Fires are readily extinguished with water or foam.

Handling Use in a well ventilated area.

Spillage/Disposal Spillage: Remove powder to a disposal container, wash contaminated area

with detergent and water.

Disposal: In accordance with the control of pollution act 1974. **Skin Exposure:** Normal standard of hygiene and regular washing with

water should prevent irritation.

Eye Exposure: Wash with water until irritation ceases. Seek medical

advice if above is not observed. **Inhalation:** Remove person to fresh air.

IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE

Legislation & Warranty Statement

Emergency First Aid

Procedures

The product will be produced in accordance with all current relevant EU Legislation. The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

All additives used in this product comply with the requirements of regulation (EU) No. 231/2012 laying down specifications for food additives.

Confidentiality

This specification and the information contained within it remains the property of Scobie & Junor (Estd. 1919) Ltd and must not be disclosed to any third party without the prior written consent of Scobie & Junor (Estd. 1919) Ltd.

Customer Appr	oval of Specification
of this specificatio	eturn this specification to technical@scobie-junor.co.uk to confirm formal acceptance on. All specifications issued will be deemed to be accepted if no communication to the ed after 10 working days.
Signature:	
Print name:	
Position:	
Date:	

Manufactured in BRCGS certificated blending facility # 8511005.

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