

Product Specification



Product Title: NEWLEYWEDS PINHEAD RUSK 20KG SACK

Product Code OC23002

Accreditations: BRC,
Description: RUSK
Flavour: BAKED FLOUR
Colour: CREAM
Texture: GRANULAR

Product Storage

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

Ingredient Declarations

Ingredient Declaration: RUSK (MADE FROM: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT (E503(II)))

Suggested Alternative
Customer Declaration

Other details: E503(ii): In the production of the Rusk, Ammonium Bicarbonate (E503ii) is an ingredient and specifically a raising agent. However, it does not have any functionality in the final product, and thus may not be declared by the customer.
The wheat flour used contains the following Statutory UK fortificants: Calcium, Iron, Niacin, Thiamin.
To the best knowledge of Newly Weds Foods Ltd. These fortificants have no functionality within the product supplied.

This product is suitable for vegetarians

Usage Instructions

Directions for Use: Rusk, 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

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Any Special Instructions:

HACCP Information

| Metal detection | Test piece size | Frequency |
|-------------------|-----------------|-----------|
| Fe Test Size: | 2.0 | Hourly |
| Non-Fe Test Size: | 2.0 | Hourly |
| SS Test Size: | 3.0 | Hourly |

Magnets: All product is passed over rare earth magnets

Sieves: All ingredients sieved through a 2.5mm sieve before use.

Analytical Tests

| Test | Specification |
|----------------------------|---------------|
| Foreign Matter Inspection | ABSENT |
| Product Appearance | AS STANDARD |
| Retained 1.7mm Sieve | 1 % MAX |
| Retained 0.85mm Sieve | 50 - 60 % |
| Retained 0.425mm Sieve | 20 - 30 % |
| Retained Base | 22 % MAX |
| Moisture Determination | 6.5 % MAX |
| Texture Evaluation of Rusk | 5 - 9 |
| Water Absorption | 2.7 - 4.0 |
| Minolta Colour (L*) | 67 - 100 |
| NaCl Determination | 2.5% 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 peanut, nuts, sesame seeds, crustacean, mollusc, or lupin. Line 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)

| | | | |
|--------------------------|-------|----------|---|
| KJoules: | 1650 | Protein: | 10.1g |
| Kcal: | 390 | Fibre: | 4.4g |
| Available Carbohydrates: | 81.6g | Sodium: | 630mg |
| Of which Sugars: | 0.7g | | (1.575 g/100g Sodium expressed as Salt) |
| Total Fat: | 1.6g | | |
| Of which Saturates: | 0.4g | | |

Packaging Information

| | | | |
|---------------------|--------------|--------------------|------------------------------------|
| Product Wt (kg): | 20.00 kg | Primary Packaging: | Blue, Poly Sack, 496 x 680 x 130mu |
| Pallet Description: | White Wooden | | |
| Units per Pallet: | 50 | | |

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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 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 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 type="checkbox"/> | | |
| Nuts | <input type="checkbox"/> | Yeast / derivatives | <input 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 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: | |

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 02/06/2021 13:16:43

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