Product Specification

Adding Value to Food

PRODUCT TITLE: **CRUMB CR52 YELLOW 20KG SACK**

PRODUCT CODE: **OC30214**

DESCRIPTION: A dried yellow breadcrumb with characteristic baked cereal flavour.

ALLERGENS: **Gluten**

INGREDIENTS:
WHEAT Flour (Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin)
Water
Salt (contains E535 anticaking agent)
Yeast
Turmeric Extract
Paprika Extract

COOL:

Ingredient	Proc.Aid?	Countries
Wheat Flour		Germany, Denmark, France, Great Britain
Calcium Carbonate		France
Niacin		China
Iron..		India
Folic Acid		Switzerland
Thiamin		China
Water		United Kingdom
Salt		Netherlands, United Kingdom
Sodium Ferrocyanide	Y	China
Yeast		United Kingdom
Turmeric Extract		Slovenia, United Kingdom
Polysorbate 80-	Y	Germany, United Kingdom
Turmeric Extract-		India
Mono-Propylene Glycol	Y	Germany, Spain, Netherlands
Turmeric Oleoresin		India
Paprika Extract		United Kingdom
Polysorbate 80	Y	India
Paprika Oleoresin		India
Paprika Extract-	Y	India
Glycerine	Y	Netherlands
Mono-Propylene Glycol	Y	Germany, Spain, Netherlands
Mixed Tocopherols	Y	Belgium
Rosemary Extract		Belgium
Capsicum		India

TYPICAL ANALYSIS:

Moisture	10% maximum
Salt	2% maximum
Protein	10-13%
Fat	0.5-2.0%
of which sats	0.1-0.4%
Ash	1.0-3.0%
Carbohydrate	75-85%
of which sugar	5.4-6.1%

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Glasgow, Scotland, G75 0XS
www.scobiesdirect.com email: technical@scobie-junor.co.uk

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	Energy/100g	1507-1591kJ
	Cals/100g	360-380
	Dietary Fibre	4.0%
	Added Sugar	nil
USAGE:	As required.	
PARTICLE SIZE: (BS410 SIEVES)	R10	22-24%
	R22	50-70%
	R60	10-20%
	T60	5% maximum
TYPICAL MICROBIOLOGICAL:	Total Viable Countline	10000 cfu/g max
	Yeast and Moulds	1000 cfu/g max
	Coliforms	10 cfu/g max
	E. Coli	absent in 1 g
	Salmonella	absent in 25 g
CONFORMITY:	All products shall match previously accepted samples for flavour and appearance. Although all efforts have been made to ensure product is free from foreign materials, 3 carbonised particles per 100g may remain.	
METAL DETECTION:	3.5mm ferrous 4.0mm non-ferrous 5.0mm stainless steel	
PACKAGING & LABELLING	20kg polythene sacks with unique production number and bar code, product code and best before date. Each pallet is shrouded with polythene film and has a cardboard sheet to the pallet base. Each pallet is labelled with a unique number and bar code, product code and best before date.	
STORAGE:	Cool dry and hygienic. Rapidly becomes mouldy when wet.	
SHELF LIFE:	Best before 2 years from date of manufacture.	
GENERAL COMMENTS:	The spice extracts used in this product are natural and the colour they impart, will, over a period of time, fade and become uneven. It is therefore, recommended that this product is used within 6 months of the date of manufacture. Manufactured in GB. .	

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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 SS, Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 20/10/2026 10:20:42

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