

Product Specification



Product Title	GLUTEN FREE BREADCRUMB CB810 10KG SACK
Product Code	OC30271

Physical Properties

This product is a free flowing, golden, granular breadcrumb with a cereal flavour and aroma.

Ingredient Declaration

Breadcrumb 100% (Rice Flour [48±10%], Gram Flour [43.7±10%], Maize Starch [5±2%], Salt [2.8±2%], Dextrose [0.5±0.5%])

Additives and Processing aids

Additive	Source and Function
E535 (Sodium Ferrocyanide)	Anti-caking Agent in Salt
Rapeseed Oil	Processing Aid in Breadcrumb
E471 (Glycerol Monostearate)	Emulsifier in Breadcrumb
E220 (Sulphur Dioxide)	Processing Aid/Carry Over in Starch & Dextrose

Country of Origin

Ingredient	Country of Origin
Rice Flour	Argentina, Australia, Brazil, Cambodia, Egypt, France, Greece, Guyana, Italy, India, Kazakhstan, Myanmar, Pakistan, Paraguay, Portugal, Puerto Rico, Russia, Spain, Thailand, Turkey, Uruguay, Vietnam
Gram Flour	Australia, Canada, France
Starch	United States, France, Romania
Salt	China, United Kingdom
Dextrose	Bulgaria, Serbia

Country of Manufacture

UK

Conformance

Allergen	Limit
Gluten	<5ppm (not detected)
Beta Lacto Globulin	<1.5ppm (not detected)
Caesin	<2.5ppm (not detected)
Egg	<0.5ppm (not detected)

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Analytical data

Up to 2-3% of the darker/harder particles can be found in the finished product as a natural process of browning during the manufacturing process

Analysis	Figure
Moisture	4.0 – 8.0%
Sieve Analysis	4000µm Max 20%
	2800 µm 5 – 30%
	1700µm 18 – 40%
	710µm 15 – 45%
	250 µm Max 22%
	Thrus Max 8%
Density	270 – 370 g/L
Visual and Organoleptic	Matches previously accepted sample

To be confirmed following five production runs.

Allergen Information

	Present in the Product?		Present in the manufacturing site?		Present on the manufacturing line?		Comments
	Yes	No	Yes	No	Yes	No	
Cereals containing Gluten & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<5ppm (not detected)
Milk & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Egg & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur Dioxide (SO ₂) and Sulphites >10mg/Kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	0.3ppm max (10ppm max in Starch, 10ppm max in Dextrose)
Soy & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupins & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Please see statement attached
Peanuts & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

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Adding
Value
to Food

Nutritional Information

	Typical Values per 100g*
Energy kJ	1542.9
Energy kcal	364.8
Protein (g)	14.2
Total Carbohydrates (g)	68.1
Carbohydrates of which starch (g)	65.2
Carbohydrates of which sugar (g)	2.9
Fat (g)	4.1
Fat of which Saturates (g)	1.1
Fat of which Mono-unsaturates (g)	0.4
Fat of which Poly-unsaturates (g)	0.2
Fat of which Trans Fatty Acid (g)	0.0
Salt (g) (Calculated from sodium level)	2.1
Added Salt (g)	2.0
Sodium (mg)	839.5
Added Sugar (g)	0.0
Dietary Fibre (g)	3.3
Alcohol (g)	0.0
Moisture (g)	13.5

**Please note that the nutritional figures given are calculated based on supplier information. The above product is not analysed.*

Suitable For

	Yes	No	Comments
Suitable for Coeliacs	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Halal Certified	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Halal Suitable	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Kosher Certified	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Kosher Suitable	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Organic	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Suitable for Vegans	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Suitable for Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

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Typical Microbiological Values, which may change due to changes in harvest conditions

Parameter	Typical/Target Microbiological Level
TVC	<10,000/g
Yeast and Moulds	<1,000/g
Coliforms	<3,000/g
E Coli	<10/g
Salmonella	Absent in 25g

Labelling

CB810 + BB date

Recommended Storage Conditions and Shelf Life

12 months if kept cool, dry and ambient
Best used on day of opening

GMO

Bowman Ingredients Ltd can confirm that all finished products including their raw materials and subcomponents are not produced from GMO. Referring to the requirements laid down in EU directives 1829/2003 and 1830/2003, we herewith declare that there is no requirement to label this product as GMO. Please see our GMO policy for further details.

Warranty

This product is guaranteed to comply with all relevant UK food legislation in force at the time of delivery. This document is valid without signature.

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 25/04/2025 13:32:57

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