Product Specification

Adding Value to Food

PRODUCT TITLE: **BREADCRUMB BR5 15KG SACK**

PRODUCT CODE: **OC30400**

DESCRIPTION: A dried, off-white 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

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

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 sugars	5.4-6.1%
Energy/100g	1507-1591kJ
Cals/100g	360-380kCals
Dietary Fibre	4.0%
Added Sugar	nil

USAGE: As required

PARTICLE SIZE: (BS410 SIEVES)

R10	35-45%
R22	30-40%
R60	15-25%
T60	10% maximum

TYPICAL MICROBIOLOGICAL:

Total Viable Countline	10,000 cfu/g max
Yeast and Moulds	1000 cfu/g max
Coliforms	10 cfu/g max
E. Coli	absent in 1g

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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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	Salmonella absent in 25g
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	15kg FFS polythene sack with product code, unique production number, allergen status, bar code and best before date. Each pallet is shrouded with polythene film and has a cardboard sheet to the pallet bottom. Each pallet is labelled with a unique pallet number, bar code, product code, allergen status and best before date.
STORAGE:	Cool dry and hygienic. Rapidly becomes mouldy when wet.
SHELF LIFE:	Best before 2 years from date of manufacture.

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 10:13:06

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