Product Specification

Adding Value to Food

PRODUCT TITLE: **CRUMB 19**

PRODUCT CODE: **OC30401**

DESCRIPTION: A dried orange 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
Colour: Paprika (E160c)
Colour: Curcumin (E100)

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
Colour: Paprika Extract E160c		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
Colour: Curcumin Extract E100		United Kingdom
Polysorbate 80	Y	India
Mono-Propylene Glycol	Y	Germany, Spain, Netherlands
Curcumin Extract		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%
Energy/100g	1507-1591kJ

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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	Cals/100g	360-380kCals
	Dietary Fibre	4.0%
	Added Sugar	nil
USAGE:	As required.	
PARTICLE SIZE: (BS410 SIEVES)	R10	10% maximum
	R22	60-70%
	R60	20-30%
	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
	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	20kg 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.	

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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 10:00:08

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