

Product Specification



Product Title GLUTEN FREE RUSK PINHEAD 15KG SACK
 Product Code OC31092

INGREDIENTS LIST : 100% peas (pisum sativum).

PRODUCT DESCRIPTION:
 Yellow-coloured thin pea flakes obtained by extrusion and sliced.
 Natural vegetable ingredient.
 Produced with selected varieties of yellow peas.

MAIN PROPERTIES:
 Good rehydrating properties.
 It is used to improve texture of meat-based preparations.

APPLICATIONS:
 Bread crumb free of gluten for meat-based products: salami, sausage, tacos, meat balls, meat loaf

CHARACTERISTICS :

PHYSICAL CHARACTERISTICS	
Color	Yellow
Odor	Neutral

GRANULOMETRY	
Parameter	Expected value
> 5 mm	0%
3,15 à 5 mm	0-5%
1 à 3,15 mm	70-90%
< 1 mm	10-20%

MICROBIOLOGICAL ANALYSIS	
Total viable count	< 50 000/g
Yeast + Moulds	< 300/g
Salmonella	absence/25g

NUTRITIONAL DATA	
Parameter	Expected value
Energetic value (per 100 grams of products)	366kcal 1548 kJ
Proteins	24 % ± 2
Fat	2,0% ± 0,5
which saturated	0,3% ± 0,5
Carbohydrates	59% ± 2
which sugars	3% ± 1
Salts	0,0% ± 0,1
Total fibers	8,5% ± 1
Mineral salts (ashes)	3% ± 1
Humidity	< 6 %

OTHERS	
Parameter	Expected value
Hydratation rate	1+3 à 1+5

ALLERGENS INFORMATIONS *							
A : Absence ; P : Presence							
Fish	A	Egg	A	Nuts	A	Soya	A*
Lupine	A	Peanuts	A	Milk	A	Celery	A
Mustard	A	Sesame	A	Sulphites	A	Gluten	A*
Shellfish	A	Molluscs	A				

PACKAGING AND STORAGE:
 Multifolded paper bag weighing 15kg on 450 kg (80*120) pallets with protective film.
 Stock in a cool and dry place.
 DLUO : 24 months

Customer Approval of Specification

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.

Product 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 15/06/2021 09:34:31

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.