NEWLY WEDS FOODS LIMITED



FINISHED PRODUCT SPECIFICATION

Product Code:	B45832-S442-A
Product Name:	LAMB & MINT BURGER MIX

Manufacturing Location	Ossett, UK
Accreditations:	BRC,
Description:	SEASONING
Flavour:	ACIDIC & MINT NOTES
Colour:	PALE ORANGE BROWN WITH PARTICULATES
Texture:	FREE FLOWING GRANULES WITH PARTICULATES

Product Storage

Storage Conditions:	Store in a cool dry place

Shelf Life: 12 Months

Ingredient Declarations

Ingredient Declaration: RUSK (MADE FROM: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT (E503(II))), SUGAR, SALT, MINT (5.00%), ACIDITY REGULATOR (E262), DEXTROSE, TOMATO POWDER, PAPRIKA, PRESERVATIVE (E223 (0.90%)), ACID (E296), ANTIOXIDANT (E300), SPEARMINT EXTRACT

Suggested Alternative Customer Declaration

Other details:

This product is suitable for vegetarians

Usage Instructions

Directions for Use: Use at 7.5% in finished product. Further advice available on request

Legal Directions For use in Food. Contains regulated additives. Use up to maximum limits set under EU law. Advice available on request

This product is intended for further processing and must be fully cooked before consumption

Any Special Instructions:

HACCP Information

Metal detection		Test piece size	Frequency
	Fe Test Size:	3.0	Hourly
	Non-Fe Test Size:	4.0	Hourly
	SS Test Size:	4.0	Hourly
Magnets:	All product is passed over rare earth magnets		

Sieves: All ingredients are sieved into the mixers through an appropriate sieve.

Issue Date:

Approved by: J Taylor Issue Number 5/2



Date generated: 22/05/2024

Document revision: 4.1 Page 1 of 4

Newlyweds Foods Limited, Owl Lane, Ossett, West Yorkshire, UK, WF5 9AX.

Tel. +44(0)1924 280444 Fax +44(0)1924 281042

This specification is generated from a controlled database but is itself an uncontrolled document

30-Apr-24

Analytical Tests

Test	Specification	
Foreign Matter Inspection	ABSENT	
Product Appearance	AS STANDARD	
NaCI Determination	6.60% +/- 0.75	
SO2 Determination	0.51 - 0.63%	

Typical Microbiology

Typical maximum expected figures. Product not positively released or routinely tested unless specified in the section above.

TVC: 100,000/g Yeasts: 1,000/g Moulds: 1,000/g Enterobacteriaceaes: 1,000/g E. Coli: <10 MPN /g Salmonella: Not detected in 50g

EU Regulated Allergen Information

Contains the following EU regulated Allergens , Gluten, SO2 (6050 ppm).

Made on a site that does not handle peanut, nuts, sesame seeds, crustacean, mollusc, or lupin.

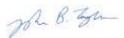
Nutritional Information (Calculated from Raw Materials g/100g)

Kjouls:	1512	Protein:	6.7g
Kcal:	357	Fibre:	4.5g
Available Carbohydrates:	74.8g	Sodium:	3467mg
Of which Sugars:	24.7g		(8.6675 g/100g Sodium expressed as Salt)
Total Fat:	2.5g		
Of which Saturates:	0.5g		

Packaging Information

Product Wt (kg):	28 x 0.340 kg	Primary Packaging:	Sachet
Pallet Description:	White Wooden		
Units per Pallet:	45		

Approved by: J Taylor Issue Number 5/2



Date generated: 22/05/2024

Issue Date:

30-Apr-24

Document revision: 4.1 Page 2 of 4

Newlyweds Foods Limited, Owl Lane, Ossett, West Yorkshire, UK, WF5 9AX.

Tel. +44(0)1924 280444 Fax +44(0)1924 281042

This specification is generated from a controlled database but is itself an uncontrolled document

Product Code: B45832-S442-A Product Name: LAMB & MINT BURGER MIX

ticked, the prod	uct contains th	e following materials or d	lerivatives the	ereof.	
Huten	✓	Celery		Vegetable Oils	✓
Vheat	✓	Mustard		Added Salt	✓
Barley		Sesame		Added Sugar	✓
Dats		SO2 >10mg/kg	✓		
Crustacean		SO2 < 10mg/kg		Natural Flavour	
lgg		(Undeclarable)		Flavour	
ĩish		Lupin		Smoke Flavour	
		Molluscs		Thermal Process Flavour	
eanut		Natural colours		Other Flavour	
oya		Artificial Colours		Regulation (EC) No 1334	/2008
airy		Corn/Maize	✓	Regulation (EC) No 1554	/2008
luts		Yeast / derivatives			

Legislative Compliance

This product has been manufactured under hygienic conditions and is fully compliant with all appropriate UK / EU food related legislation.

GM Status

This product does not contain any materials derived from Genetically Modified crops and does not require GM labelling as outlined in Regulation EC1829/2003.

Irradiation Status

This product does not contain any ingredients that have undergone treatment with ionising radiation and has not itself undergone such treatment.

Customer Acceptance

Please sign below confirming acceptance of the content of this specification:

Signed: Name: Date: Company:

Please return to ELittlewood@newlywedsfoods.co.uk (Failure to respond within 5 working days will be taken as confirmation of acceptance)

Approved by: J Taylor Issue Number 5/2 John B. Toglan

Date generated: 22/05/2024

Issue Date:

Document revision: 4.1 Page 3 of 4

Newlyweds Foods Limited, Owl Lane, Ossett, West Yorkshire, UK, WF5 9AX.

Tel. +44(0)1924 280444 Fax +44(0)1924 281042

This specification is generated from a controlled database but is itself an uncontrolled document

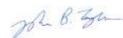
30-Apr-24

Safety Data Sheet

Primary Use:	SEASONING	EU Regulated Allergens
Colour:	PALE ORANGE BROWN WITH PARTICULATES	Contains: , Gluten, SO2 (6050 ppm).
Texture:	FREE FLOWING GRANULES WITH PARTICULATES	
Constituents:		RBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT EGULATOR (E262), DEXTROSE, TOMATO POWDER, 296), ANTIOXIDANT (E300), SPEARMINT EXTRACT
Hazard Statement:	This material contains the material sodium metabisulph allergens (as above), therefore, should be avoided by in	ite (E223) and a presence of one or more regulated EU advividuals with a known sensitivity to said allergen.
First Aid Measures:	A small number of sensitive individuals may experience due to the dry nature of the product; Remove from area persist, seek prompt medical attention.	
Fire Fighting:		on hazard. However, it is known that very high levels of e dust cloud in the air and may combust in fire. Extinguish
Handling / Storage:	Avoid contact with water and acids. To ensure product segregation is recommended.	quality: AStore in a cool dry place. Allergenic labelling and
Accidental Release:		of spillage avoid the direct application of water. Use PPE, king care not to generate dust. Remove residues using a content.
Stability Controls:	The substance will react with water and acids to give S metabisulphate in the product and the quantity of producevolved. Product not known to be liable to combust in r	ct involved will determine the quantity of SO2 fumes
Exposure / PPE:	Where handling techniques create dust levels in excess respirable dust or there is little existant ventilation, inha where these measures are impracticable, by the use of	lation should be safeguarded by enclosure, use of LEV, or
Disposal Measures:	Dispose of in accordance with local regulations.	
Other Information:	The substance will decompose slowly in contact with a potential asphyxant gas with a characteristic sulphurou	•

The information and recommendations contained in this data sheet represent to the best of Newly Weds Foods knowledge and belief, an accurate and reliable representation as to the known data for this material. This data has been obtained from multiple sources and Newly Weds Foods cannot therefore guarantee its accuracy or completeness, nor can Newly Weds Foods assume any liability for any loss or damage arising from the use of this data. The user is legally bound to make his OWN assessment of workplace risk.

Approved by: J Taylor Issue Number 5/2



Date generated: 22/05/2024

Issue Date:

Document revision: 4.1 Page 4 of 4

Newlyweds Foods Limited, Owl Lane, Ossett, West Yorkshire, UK, WF5 9AX.

Tel. +44(0)1924 280444 Fax +44(0)1924 281042

This specification is generated from a controlled database but is itself an uncontrolled document

30-Apr-24