NEWLY WEDS FOODS LIMITED FINISHED PRODUCT SPECIFICATION



Product Code: B46168-S436-A

Product Name: AP CHORIZO SAUSAGE MIX

Ossett, UK Manufacturing Location

BRC. Accreditations:

Description: **SEASONING**

Flavour: SMOKEY SPICED Colour: **DEEP ORANGE**

Texture: FREE FLOWING GRANULES & POWDER

Product Storage

Storage Conditions: Store in a cool dry place

Shelf Life: 12 Months

Ingredient Declarations

Ingredient Declaration: BREADCRUMB (MADE FROM: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), YEAST,

SALT, WHEAT GLUTEN, FLOUR TREATMENT AGENT (E300)), RUSK [MADE FROM: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT (E503(ii))], SPICES (SMOKED PAPRIKA POWDER, CAYENNE CHILLI, CUMIN, BLACK PEPPER, CASSIA), SALT, SUGAR, RED BELL PEPPER POWDER, MALT VINEGAR POWDER (FROM BARLEY), GARLIC POWDER, STABILISER (E451(I) (1.20000%)),

VEGETABLE OIL (SUNFLOWER)*, PRÈSERVATIVE (E221 (0.70000%)), SPICE EXTRACTS (PAPRÌKA, CUMIN), OREGANO, ONION POWDER, SMOKE FLAVOURING, ANTIOXIDENT (E300)

* Considered as a non-declarable processing aid

Suggested Alternative Customer Declaration

Other details:

This product is suitable for vegetarians

Usage Instructions

Directions for Use: Use at 13%. Further advice available on request

Legal Directions for Use:

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

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.

Approved by: J Taylor

Issue Number

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01-May-24

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Product Name: AP CHORIZO SAUSAGE MIX

Analytical Tests

Test	Specification	
Foreign Matter Inspection	ABSENT	
Product Appearance	AS STANDARD	
NaCl Determination	6.50 - 8.0 %	
SO2 Determination	0.30 - 0.37 %	

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 (3487 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:
 1495
 Protein:
 9.8g

 Kcal:
 354
 Fibre:
 5.8g

 Available Carbohydrates:
 67.7g
 Sodium:
 3486mg

Of which Sugars: 10.7g (8.715 g/100g Sodium expressed as Salt)

Total Fat: 3.5g
Of which Saturates: 0.7g

Packaging Information

Product Wt (kg): 6 x 1.18Kg Primary Packaging: FILM ON A REEL PAPER 515MM

Pallet Description: White Wooden

Units per Pallet: 45

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If ticked, the product contains the following materials or derivatives thereof.					
Gluten	✓	Celery		Vegetable Oils	
Wheat	✓	Mustard		Added Salt	
Barley	•	Sesame		Added Sugar ✓	
Oats		SO2 >10mg/kg	•		
Crustacean		SO2 < 10mg/kg		Natural Flavour	
Egg		(Undeclarable) Lupin		Flavour	
Fish		Molluscs		Smoke Flavour	
Peanut		Natural colours		Thermal Process Flavour	
Soya		Artificial Colours		Other Flavour	
Dairy		Corn/Maize	<u> </u>	Regulation (EC) No 1334/2008	
Nuts		Yeast / derivatives	<u>✓</u>		

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)

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Product Code: B46168-S436-A

Product Name: AP CHORIZO SAUSAGE MIX

Safety Data Sheet

Primary Use: **SEASONING EU Regulated Allergens**

Contains: , Gluten, SO2 (3487 ppm). **DEEP ORANGE** Colour:

Texture: FREE FLOWING GRANULES & POWDER

BREADCRUMB (MADE FROM: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), YEAST, SALT, Constituents:

WHEAT GLUTEN, FLOUR TREATMENT AGENT (E300)), RUSK [MADE FROM: WHEATFLOUR (CALCIUM CARBONATE, IRON, NIACIN, THIAMIN), SALT, RAISING AGENT (E503(ii))], SPICES (SMOKED PAPRIKA POWDER, CAYENNE CHILLI, CUMIN, BLACK PEPPER, CASSIA), SALT, SUGAR, RED BELL PEPPER POWDER, MALT VINEGAR POWDER (FROM BARLEY), GARLIC POWDER, STABILISER (E451(I) (1.20000%)), VEGETABLE

OIL (SUNFLOWER)*, PRESERVATIVE (E221 (0.70000%)), SPICE EXTRACTS (PAPRIKA, CUMIN), OREGANO,

ONION POWDER, SMOKE FLAVOURING, ANTIOXIDENT (E300)

* Considered as a non-declarable processing aid

Hazard Statement: This product is intended for human consumption. The product is known to contain one or more regulated EU

allergens (as above) and should be avoided by individuals with a known sensitivity to said allergen.

First Aid Measures: Remove from allergen source and seek appropriate medical advice.

Fire Fighting: This product does not normally present a fire or explosion hazard. However, it is known that very high levels of

dust containing organic materials may form an explosive dust cloud in the air and may combust in fire. Extinguish

with Water, CO2, Dry Powder or Foam.

Handling / No specific measures required, though to ensure product quality: Ambient Conditions (5-25°C, <50% Relative

Humidity) are recommended. Allergenic labelling and segregation is recommended.

Accidental No special measures required, but for large quantities of spillage avoid the direct application of water. Use PPE, Release:

Remove dry material by brushing / vacuum cleaning, taking care not to generate dust. Remove residues using a

moistened cloth. When cleaning take note of allergenic content.

Stability Controls: No specific measures, product not known to evolve fumes on contact with water; or be liable to combust in

normal conditions.

Exposure / PPE: Where handling techniques create dust levels in excess of 10mg/m3 total inhalable dust and/or 5mg/m3

respirable dust, inhalation should be safeguarded by enclosure, use of LEV, or where these measures are

impracticable, by the use of approved respiratory protective equipment.

Disposal Dispose of in accordance with local regulations. Measures:

Other Information:

Storage:

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.

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