

Product Specification



Product Title	NEWLEYWEDS MEDIUM RUSK 20KG SACK
Product Code	OC23003

Manufacturing Location: Ossett, UK
Accreditations: BRC,
Description: RUSK
Flavour: BAKED FLOUR
Colour: CREAM WHITE
Texture: FREE FLOWING GRANULES

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) (>90%), SALT (<5%), RAISING AGENT E503(II) (<1%))

Suggested Alternative
Customer Declaration

Other details:

This product is suitable for vegetarians

Usage Instructions

Directions for Use: Rusk, use as required. Further advice available on request
Legal Directions for Use: For use in food where permitted 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:	2.0	Hourly
Non-Fe Test Size:	2.0	Hourly
SS Test Size:	3.0	Hourly

Magnets: All product is passed over rare earth magnets
Sieves: All ingredients sieved through a 2.5 mm sieve before use.

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



Analytical Tests

Test	Specification
Retained 1.7mm Sieve	30 - 40 %
Retained 0.85mm Sieve	40 - 55 %
Retained 0.425mm Sieve	2 - 12 %
Retained Base	0 - 14 %
Moisture Determination	0 - 6.5 %
Minolta Colour (L*)	67 - 100 Minolta Unit
Texture Evaluation of Rusk	5 - 9
Water Absorption	2.7 MIN
Foreign Matter Inspection	ABSENT
Product Appearance	AS STANDARD
NaCl Determination	2.5% MAX

Typical Microbiology

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

TVC: 10,000/g

Yeasts: 1,000/g

Moulds: 1,000/g

Enterobacteriaceae: 1,000/g

E. Coli: <10 MPN /g

Salmonella: Not detected in 50g

EU Regulated Allergen Information

Contains the following EU regulated Allergens , Gluten.

Made on a site that does not handle peanut, nuts, sesame seeds, crustacean, mollusc, or lupin. Line does not handle any EU listed allergens with the exception of gluten, which is common to all products.

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

KJoules:	1650	Protein:	10.1g
Kcal:	390	Fibre:	4.4g
Available Carbohydrates:	81.6g	Sodium:	630mg
Of which Sugars:	0.7g		(1.575 g/100g Sodium expressed as Salt)
Total Fat:	1.6g		
Of which Saturates:	0.4g		

Packaging Information

Product Wt (kg):	20.00 kg	Primary Packaging:	Blue, poly sack 517 x 680 x 130um
Pallet Description:	White Wooden		
Units per Pallet:	40		

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



Adding
Value
to
Food

If ticked, the product contains the following materials or derivatives thereof.

Gluten	<input checked="" type="checkbox"/>	Celery	<input type="checkbox"/>	Vegetable Oils	<input type="checkbox"/>
Wheat	<input checked="" type="checkbox"/>	Mustard	<input type="checkbox"/>	Added Salt	<input checked="" type="checkbox"/>
Barley	<input type="checkbox"/>	Sesame	<input type="checkbox"/>	Added Sugar	<input type="checkbox"/>
Oats	<input type="checkbox"/>	SO₂ >10mg/kg	<input type="checkbox"/>	Natural Flavour	<input type="checkbox"/>
Crustacean	<input type="checkbox"/>	SO ₂ < 10mg/kg (Undeclarable)	<input type="checkbox"/>	Flavour	<input type="checkbox"/>
Egg	<input type="checkbox"/>	Lupin	<input type="checkbox"/>	Smoke Flavour	<input type="checkbox"/>
Fish	<input type="checkbox"/>	Molluscs	<input type="checkbox"/>	Thermal Process Flavour	<input type="checkbox"/>
Peanut	<input type="checkbox"/>	Natural colours	<input type="checkbox"/>	Other Flavour	<input type="checkbox"/>
Soya	<input type="checkbox"/>	Artificial Colours	<input type="checkbox"/>	Regulation (EC) No 1334/2008	<input type="checkbox"/>
Dairy	<input type="checkbox"/>	Corn/Maize	<input type="checkbox"/>		
Nuts	<input type="checkbox"/>	Yeast / derivatives	<input type="checkbox"/>		

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)

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



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 Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 21/07/2022 17:27:20

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.