



RIPON SELECT FOODS LTD.

Food Ingredient Manufacturers

Dallamires Way North, Ripon, N. Yorkshire HG4 1TL
Tel: +44 (0)1765 601711 Fax +44 (0)1765 607481
email: ingredients@rsf.co.uk website: <http://www.rsf.co.uk>

PRODUCT SPECIFICATION

PRODUCT: Gluten Free Crumb C3000
PRODUCT CODE: G/C3000/15/P
DECLARATION: As Ingredients
DESCRIPTION: A dried off white gluten free crumb with a neutral aroma and flavour. Free from foreign materials and carbonised particles.

ALLERGENS: n/a
INGREDIENTS: Rice Flour
Water
Dextrose Monohydrate
Vegetable Fibre
Salt (contains E535 anticaking agent)
Glycerol Monostearate (E471)
Caramelised Sugar Syrup
Paprika Extract

COOL:	Ingredient	Proc.Aid?	Countries
	Rice Flour		Brazil, Egypt, Guyana, India, Cambodia Myanmar, Puerto Rico, Portugal, Paraguay Thailand, Uganda
	Water		United Kingdom
	Dextrose Monohydrate		Germany
	Vegetable Fibre		China
	Salt		United Kingdom, Netherlands
	Glycerol Monostearate		Indonesia, Malaysia
	Caramelised Sugar Syrup		Brazil, Cuba, Egypt, France United Kingdom, India
	Paprika Extract		Belgium, China, Germany, India, Italy Slovenia

TYPICAL ANALYSIS:		
	Moisture	5.9%
	Fat	1.7g per 100g
	of which sats	0.8g per 100g
	Carbohydrate	79.6g per 100g
	of which sugar	3.8g per 100g
	Cals/100g	367kCals
	Energy/100g	1555kJ
	Sodium	0.79g per 100g
	Salt equivalent	2.0g per 100g
	Protein	6.1g per 100g

USAGE: As required.

PARTICLE SIZE: (BS410 SIEVES)	R10	30-70%
	R22	25-60%
	R60	5-25%
	T60	10% Maximum



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TYPICAL	Total Viable Countline	100 000 cfu/g max
MICROBIOLOGICAL:	Yeast and Moulds	10 000 cfu/g max
	Coliforms	100 cfu/g max
	E. Coli	absent in 1g
	Salmonella	absent in 25g

CONFORMITY: All products will match previously accepted samples for flavour and appearance.

METAL DETECTION: 3.5mm Ferrous
4.0mm Non-Ferrous
5.0mm Stainless Steel

PACKAGING & LABELLING: 15kg polythene sack with product code, unique production number and 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 and bar code, product code and best before date.

STORAGE: Cool dry and hygenic. Rapidly becomes mouldy when wet.

SHELF LIFE: Best before 12 months from date of manufacture.

WARRANTY: The goods are guaranteed to be, upon delivery to the Customer, in accordance with contractual specification and in accordance with all legislation currently in force in the United Kingdom.

Please contact us if there is any issue with this specification.
If we do not hear from you within 14 days, we will assume your acceptance.

GENERAL COMMENTS: Manufactured within the UK. Gluten content <20ppm.

Issue: 2

By: cindy

Date: 24/Nov/16

Signed: *Jerry Wareing*
Q.A. Manager