# 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 C3022

PRODUCT CODE: G/C3022/15

DECLARATION: As Ingredients

DESCRIPTION: A dried off white gluren free crumb with a neutral arom and flavour.

ALLERGENS: n/a

INGREDIENTS:
Rice Flour
Water
Dextrose Monohydrate
Vegetable Fibre (Bamboo)
Salt (contains E535 anticaking agent)
E471 Processing Aid (non declarable)
Caramelised Sugar Syrup
Paprika Extract

COOL:

| Ingredient | Proc.Aid? | Countries |
|---|---|---|
| **Rice Flour** | | Spain, Portugal |
| | | Spain, Portugal, Australia, Brazil |
| | | Egypt, Greece, Guyana, India, Cambodia |
| | | Kazakhstan, Puerto Rico, Paraguay |
| | | Thailand, Turkey, Uruguay, Suriname |
| **Water** | | United Kingdom |
| **Dextrose Monohydrate** | | Germany, Spain, Italy |
| **Vegetable Fibre [bamboo]** | | Belgium |
| **Salt** | | United Kingdom, Netherlands |
| Sodium Ferrocyanide | Y | China |
| **E471 Processing Aid** | Y | Belgium, Denmark |
| **Caramelised Sugar Syrup** | | France |
| Glucose Syrup | | All Europe, France |
| Sugar - | | Djibouti, Egypt, Ethiopia, France |
| | | Guatemala, Honduras, Morocco, Reunion |
| | | El Salvador, United States |
| Water. | | France |
| **Paprika Extract** | | United Kingdom |
| Polysorbate 80 | Y | India |
| Paprika Oleoresin | | India |
| Paprika Extract- | Y | India |
| Glycerine | Y | Netherlands |
| Mono-Propylene Glycol | Y | Germany, Spain, Netherlands |
| Mixed Tocopherols | Y | Belgium |
| Rosemary Extract | | Belgium |
| Capsicum | | India |

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 |

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| | | |
|---|---|---|
| | Cals/100g | 367kCals |
| | Energy/100g | 1555kJ |
| | Sodium | 0.79g per 100g |
| | Salt equivalent | 2.0g per 100g |
| | Protein | 6.1g per 100g |
| | Gluten | <20ppm |
| USAGE: | As required. | |
| PARTICLE SIZE: (BS410 SIEVES) | R10 | 30-70% |
| | R22 | 25-60% |
| | R60 | 5-25% |
| | T60 | 10% Maximum |
| TYPICAL MICROBIOLOGICAL: | Total Viable Countline | 10 000 cfu/g max |
| | Yeast and Moulds | 1000 cfu/g max |
| | Coliforms | 10 cfu/g max |
| | E. Coli | absent in 1g |
| | Salmonella | absent in 25g |

CONFORMITY: All products will match previously accepted samples for flavour and appearance. Although all efforts have been made to ensure product is free from foreign materials, 3 carbonised particles per 100g may remain.

METAL DETECTION: 1.5mm Ferrous
1.8mm Non-Ferrous
2.00mm 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 accordacne with all legislation currently in force in the United Kingdom.

Please contact us if there is any issue with this specification.

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# PRODUCT SPECIFICATION

If we do not hear from you within 14 days, we will assume your acceptance.

GENERAL COMMENTS: The spice extracts used in this product are natural and over a period of time will fade and become uneven, it is therefore recommended that this product is used within 6 months of manufacture.
Manufactured within GB.

Issue: 48

By: Zac.Osbaldes

Date: 19/Mar/26

Signed: *Wade McDougall*
Technical Manager