

FAT-COATED DIGESTIVE CRUMB PRODUCT SPECIFICATION

| | | | |
|---------------------|----------------------------|----------------------------|--------------------------------------|
| Product Name | Fat-Coated Digestive Crumb | Product Code | FCDC 001 |
| Issue / Date | Issue 1 — 01/02/2025 | Prepared / Approved | Food Safety Team / Technical Manager |

MANUFACTURER DETAILS

| | | | |
|--------------------------|---------------------------|-------------------------------|--|
| Company | Sunny Biscuits Ltd | Address | Unit 3 Atlas Trading Estate, Birmingham, B11 2NT UK |
| Email | contact@sunnybiscuits.com | Website | www.sunnybiscuits.com |
| Technical Contact | Technical Department | Country of Manufacture | United Kingdom |

PRODUCT DESCRIPTION

Golden brown digestive biscuit crumb coated with RSPO-certified vegetable fat to enhance texture, improve flow, and increase moisture resistance.

INTENDED USE

For use in:

- Bakery applications
- Dessert bases
- Ice cream and dairy products
- Confectionery

Not intended for direct retail sale.

INGREDIENT DECLARATION

WHEAT Flour (contains calcium, iron, niacin and thiamin), Wholemeal **WHEAT** Flour, Sugar, Palm Oil (RSPO), Sugar Syrup, Water, Sodium Bicarbonate (E500), Salt, Palm Oil (RSPO) (Vegetable Fat Coating).

Allergens in **BOLD**.

Allergy Information**Allergens Present**

- **WHEAT (Gluten)**

Cross-Contact Statement

Manufactured on a site handling cereals containing gluten. No other major allergens handled on line or on site.

DIETARY SUITABILITY

| Requirement | Status |
|--------------------|-------------------------|
| Vegetarian | Suitable |
| Vegan | Not suitable |
| GMO Status | No GMO ingredients used |
| Irradiation | Not used |

NUTRITIONAL INFORMATION (PER 100g)

| Parameter | Value |
|--------------------|--------------------|
| Energy | 2200 kJ / 525 kcal |
| Fat | 24.6 g |
| of which Saturates | 12.3 g |
| Carbohydrates | 64.0 g |
| of which Sugars | 22.0 g |
| Protein | 6.8 g |
| Fibre | 4.7 g |
| Salt | 0.55 g |

Nutritional values by analysis.

MICROBIOLOGICAL STANDARDS

| Organism | Specification |
|-----------------------|------------------------|
| APC | <10 ² cfu/g |
| Enterobacteriaceae | <10 cfu/g |
| Escherichia coli | <10 cfu/g |
| Salmonella spp. | Absent in 25g |
| Bacillus cereus | <100 cfu/g |
| Staphylococcus aureus | <20 cfu/g |
| Yeasts & Moulds | <10 ³ cfu/g |

Verification testing performed by UKAS-accredited laboratories.

PHYSICAL & ORGANOLEPTIC STANDARDS

| Parameter | Specification |
|-----------------|-----------------------------------|
| Appearance | Golden brown crumb |
| Colour | Golden brown |
| Flavour & Aroma | Baked digestive biscuit |
| Texture | Slightly oily, free-flowing crumb |
| Crumb Size | 3–5 mm |
| Moisture | 3.0–3.8% |
| Water Activity | ≤0.30 |

FOREIGN BODY CONTROLS

Product manufactured under strict foreign body control procedures including CCP metal detection.

Metal Detection (CCP)

| Metal Type | Sensitivity |
|-------------------|--------------------|
| Ferrous | 3.0 mm |
| Non-Ferrous | 3.0 mm |
| Stainless Steel | 3.0 mm |

Monitoring Frequency:

- Start-up
- Every **1 hour**
- After stoppages/changeovers
- End of production

CCP records reviewed daily by Technical.

GMO & IRRADIATION STATUS

| Requirement | Status |
|--------------------|---|
| GMO Status | Product and ingredients are not derived from genetically modified sources |
| Irradiation | No ingredients or finished product treated by irradiation |

SHELF LIFE & STORAGE

| Requirement | Specification |
|----------------------|---|
| Shelf Life | 9 months from date of manufacture |
| Storage Conditions | Store below 20°C in a cool, dry, well-ventilated area away from strong odours and direct sunlight |
| Transport Conditions | Ambient, sealed food-grade packaging |

PACKAGING

| Item | Specification |
|-------------------|---|
| Pack Size | 25 kg |
| Primary Packaging | Blue food-grade heat-sealed polythene bag |
| Palletisation | 40 bags per pallet (5 × 8) |
| Coding Format | FCDCYYMMDD |

LABELLING

Each pack contains:

- Product name
- Batch code
- Best before date
- Net weight
- Ingredients with **allergens in bold**
- Company name & contact details

LEGAL COMPLIANCE

Manufactured in compliance with:

- Food Safety Act 1990
- Regulation (EC) 852/2004
- Food Information Regulations 2014
- Retained EU Regulation 1169/2011
- Relevant UK food hygiene and safety legislation

Produced under a documented HACCP plan and a food safety management system aligned with BRCGS Issue 9.

APPROVAL

This document is electronically approved and valid without signature.