

## Ginger Crumbs Product Specification

<b>Product Name</b>	Ginger Crumb	<b>Product Code</b>	GC 001
<b>Issue / Date</b>	Issue 1 — 01/02/2025	<b>Prepared / Approved</b>	Food Safety Team / Technical Manager

### MANUFACTURER DETAILS

<b>Company</b>	Sunny Biscuits Ltd	<b>Address</b>	Unit 3 Atlas Trading Estate, Birmingham, B11 2NT UK
<b>Email</b>	contact@sunnybiscuits.com	<b>Website</b>	<a href="http://www.sunnybiscuits.com">www.sunnybiscuits.com</a>
<b>Technical Contact</b>	Technical Department	<b>Country of Manufacture</b>	United Kingdom

### PRODUCT DESCRIPTION

Golden brown ginger biscuit crumb manufactured from baked biscuit pieces and milled into consistent crumb particles suitable for use as a food ingredient.

### 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), Sugar Syrup, Ground Ginger, Sugar, Palm Oil (RSPO), Sodium Bicarbonate (E500), Salt.

**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)**

<b>Parameter</b>	<b>Value</b>
Energy	1916 kJ / 456 kcal
Protein	5.6 g
Carbohydrates	71.4 g
of which Sugars	22.7 g
Fat	16.0 g
of which Saturates	7.5 g
Fibre	2.2 g
Salt	0.8 g

Nutritional values by analysis.

**MICROBIOLOGICAL STANDARDS**

<b>Organism</b>	<b>Specification</b>
APC	<10 <sup>2</sup> 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 <sup>3</sup> cfu/g

Verification testing performed by UKAS-accredited laboratories.

**PHYSICAL & ORGANOLEPTIC STANDARDS**

<b>Parameter</b>	<b>Specification</b>
Appearance	Golden brown crumb
Colour	Golden brown
Flavour & Aroma	Ginger-spiced baked biscuit
Texture	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)**

<b>Metal Type</b>	<b>Sensitivity</b>
Ferrous	<b>3.0 mm</b>
Non-Ferrous	<b>3.0 mm</b>
Stainless Steel	<b>3.0 mm</b>

**Monitoring Frequency:**

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

CCP records reviewed daily by Technical.

**GMO & IRRADIATION STATUS**

<b>Requirement</b>	<b>Status</b>
GMO Status	Product and ingredients are not derived from genetically modified sources
Irradiation	No ingredients or finished product treated by irradiation

**SHELF LIFE & STORAGE**

<b>Requirement</b>	<b>Specification</b>
Shelf Life	<b>9 months</b> 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**

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

## **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.