

Loose Digestive Biscuits Product Specification

Product Name	Loose Digestive Biscuits	Product Code	GC 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 biscuits supplied loose in bulk for foodservice, catering, bakery and manufacturing applications.

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), Sodium Bicarbonate (E500), Sugar Syrup, Salt, Water.

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	1929 kJ / 460 kcal
Protein	7.3 g
Carbohydrates	70.9 g
of which Sugars	20.5 g
Fat	17.4 g
of which Saturates	8.2 g
Fibre	4.8 g
Salt	0.5 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

<u>Parameter</u>	<u>Specification</u>
<u>Appearance</u>	Golden brown biscuits
<u>Colour</u>	Golden brown
<u>Flavour & Aroma</u>	Classic digestive biscuit
<u>Texture</u>	Crisp, firm biscuit
<u>Moisture</u>	3.0–3.8%
<u>Water Activity</u>	≤0.40

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	LDBYYMMDD

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.