

Digestive Crumbs Product Specification

Product Name	Digestive Crumb	Product Code	DC 001
Issue / Date	Issue 2 — 01/05/2026	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

A golden-brown digestive biscuit crumb produced from baked wheat-based biscuits, milled to a consistent crumb size suitable for bakery, dessert and food 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 (with calcium, iron, niacin, thiamin), Wholemeal **Wheat** Flour, Sugar, Palm Oil (RSPO), Golden Syrup, 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.

Ingredient Breakdown (QUID %) – Digestive Crumb

Ingredient	% of Formula
Plain Wheat Flour	54.90%
Wholemeal Flour	10.98%
Sugar	13.73%
Palm Oil (RSPO)	17.16%
Golden Syrup	2.06%
Cinnamon	0.26%
Sodium Bicarbonate (E500)	0.48%
Salt	0.69%

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	435 kcal / ~1820 kJ
Fat	18.0 g
of which Saturates	7.8 g
Carbohydrate	65.2 g
of which Sugars	16.8 g
Fibre	2.1 g
Protein	7.3 g
Salt	0.69 g

Nutritional values by analysis.

MICROBIOLOGICAL STANDARDS

Organism	Target	Max Limit
Enterobacteriaceae	$<1.0 \times 10^1$ cfu/g	10 cfu/g
Escherichia coli	$<1.0 \times 10^1$ cfu/g	Not detected
Bacillus cereus	$<1.0 \times 10^2$ cfu/g	100 cfu/g
Staphylococcus aureus	<20 cfu/g	100 cfu/g
Yeasts	$<10^3$ cfu/g	1,000 cfu/g
Moulds	$<10^3$ cfu/g	1,000 cfu/g
Salmonella	Absent in 25g	Not detected

Verification testing performed by UKAS-accredited laboratories.

PHYSICAL & ORGANOLEPTIC STANDARDS

Parameter	Specification
Appearance	Uniform golden-brown crumb
Colour	Golden brown
Flavour & Aroma	Caramelised biscuit notes
Texture	Crisp, 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	DCYYMMDD

LABELLING

Each pack contains:

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

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.