

Speculoos Crumbs Product Specification

Product Name	Speculoos Crumb	Product Code	SC 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

Golden brown caramelised speculoos 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, thiamine, folic acid), Brown Sugar, Golden Syrup, Cinnamon, 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.

Ingredient Breakdown (QUID %) – Speculoos Crumb

Ingredient	Weight (kg)	% of Formula
Wheat Flour	48.00	52.17%
Dark Brown Sugar	23.00	21.74%
Golden Syrup	2.00	3.26%
Palm Oil	12.50	13.59%
Cinnamon	0.25	0.33%
Sodium Bicarbonate	0.75	0.49%
Salt	0.90	0.76%

DIETARY SUITABILITY

Requirement	Status
Vegetarian	Suitable
Vegan	Suitable
GMO Status	No GMO ingredients used
Irradiation	Not used

NUTRITIONAL INFORMATION (PER 100g)

Parameter	Value
Energy	1820–1880 kJ / 435–450 kcal
Fat	16.7 g
of which Saturates	8.2 g
Carbohydrate	68–70 g
of which Sugars	17–18 g
Fibre	1.6 g
Protein	6.0 g
Salt	0.7 g

Nutritional values by analysis.

MICROBIOLOGICAL STANDARDS

Test	Specification
Enterobacteriaceae	<10 cfu/g
Escherichia coli	<10 cfu/g
Bacillus cereus	<100 cfu/g
Staphylococcus aureus	<20 cfu/g
Yeasts	<1,000 cfu/g
Moulds	<1,000 cfu/g
Salmonella	Absent in 25g

Verification testing performed by UKAS-accredited laboratories.

PHYSICAL & ORGANOLEPTIC STANDARDS

Parameter	Specification
Appearance	Golden brown crumb
Colour	Golden brown
Flavour & Aroma	Caramelised biscuit with cinnamon notes
Texture	Free-flowing crumb
Crumb Size	3mm, 3–6 mm, 7mm, 8mm, 10mm
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	SPCYMMDD

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.