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SECTION A – GENERAL PRODUCT INFORMATION

Product Title:	NET Fairing™ Cello's 20 x 200g e
Product Description:	The original spiced, crunchy biscuits which are only made by Furniss in Cornwall
Product Code:	F32315 Biscuit component part of product VV08

Registered Address:	
Furniss of Cornwall Ltd Druids Road Redruth Cornwall TR15 3RH	
Tel: 01209 202840	
Website: www.furniss-foods.co.uk	
Technical Contact Name:	Andrew Bedford
Technical Telephone No:	07498456494
Technical Email Address:	andrew.bedford@furniss-foods.co.uk
Commercial Contact Name:	Teoni
Commercial Telephone No:	07944 896410
Commercial Email Address:	teoni@furniss-foods.co.uk

SECTION B – INGREDIENTS LIST / ALLERGEN WARNINGS

Ingredients list:	WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Invert Sugar Syrup, Butter (MILK), Vegetable Fat (Palm Oil, Rapeseed Oil), Rice Flour, Raising Agents (Sodium Bicarbonate, Ammonium Bicarbonate), Rusk (WHEAT Flour, Salt, Raising Agent (Ammonium Bicarbonate), Spices (Ginger, Pimento, Cinnamon, Coriander)), Salt, Natural Lemon Flavouring.
Allergens:	Allergy Advice: For allergens, including cereals containing gluten, see ingredients in bold . May also contain nuts.


SECTION C – Country of Origin

All our biscuits are produced in our UK factory in Redruth, Cornwall.

The origin details of individual ingredients are available on request.

All ingredients containing Palm Oil in Furniss products are sourced from RSPO certified suppliers.


ORIGINATOR: Sue Dee DATE: 03/01/2019	AUTHORISED BY: Andrew Bedford QA Manager DATE: 07/03/2023
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SECTION D – DIETARY AND ALLERGEN DATA

UK Declarable Allergens	FREE FROM	DECLARE D ON LABEL Y/N	Source/ Comment	Allergens on site
	Y/N			
Gluten or Cereals Containing Gluten*	N	Y	WHEAT Flour	√
Egg & Egg Derivatives	Y			
Milk & Milk Derivatives including Lactose	N	Y	Butter	√
Soya & Soya Derivatives	Y			√
Sulphur Dioxide/Sulphites (>10mg/Kg)	Y			√
Peanut & Peanut Derivatives	Y			
Other Nuts & Nut Derivatives**	Y			√
Sesame Seeds & Derivatives	Y			
Celery/Celery & Derivatives	Y			
Mustard & Mustard Derivatives	Y			
Lupin	Y			
Crustaceans, Molluscs or Derivatives	Y			
Fish and Fish Derivatives	Y			
Other possible allergens				
Kiwi Fruit	Y			
Maize & Maize Derivatives	Y			√
Seeds (other than sesame) & Derivatives	N	Y	Coriander	√
Yeast & Yeast Derivatives	Y			
Fruit & Fruit Derivatives	N	Y	Pimento	√
Vegetable & Vegetable Derivatives	N	Y	Ginger, Cinnamon	√
Celery and Celery Derivatives	Y			
Strawberry	Y			√
Additives				
Processing Aids	N	N	Phosphoric Acid	√
Artificial Colours	Y			
Azo & Coal Tar Dyes	Y			
All Added Colours	Y			
Benzoates	Y			
Bha/Bht (E320/321)	Y			
Artificial Flavours	Y			
Preservatives (other than SO2/Sulphites)	Y			
Glutamates	Y			
Aspartame	Y			
Meat & Meat-based materials				
Beef	Y			
Pork	Y			
Lamb	Y			
Gelatine	Y			

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Suitable for	Yes	No
Vegetarians	✓	
Vegans		✓

SECTION D1 – GENETICALLY MODIFIED INGREDIENTS

	YES	NO
Does the product contain any genetically modified ingredients		✓
Does the product contain any ingredients derived from a genetically modified source		✓
Is I.P Certification available for this product?		✓

SECTION D2 – NUTRITIONAL INFORMATION

Nutrient		Per 100g	Per Biscuit	Data Source
Energy	(kj)	1866	331	NUTRICALC
Energy	(kcal)	448	75	NUTRICALC
Fat	(g)	15.1	2.5	NUTRICALC
-of which saturates	(g)	5.3	0.9	NUTRICALC
Carbohydrate	(g)	72.9	12.2	NUTRICALC
-of which sugars	(g)	37.4	6.3	NUTRICALC
Protein	(g)	5.1	0.9	NUTRICALC
Salt	(g)	1.032	0.22	NUTRICALC


SECTION E – PRODUCT SHELF LIFE AND STORAGE

Shelf Life	15 months
Storage Temp (°C)	Store in a cool dry place away from strong light and once opened store in an airtight container.

SECTION F – ORGANOLEPTIC DESCRIPTION (Baked Product)

Appearance	Brown circular biscuits with a cracked appearance.
Aroma	Mild spice.
Flavour	Mild spice with a citrus undertone.
Texture	Light and crunchy

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SECTION G – PACKAGING INFORMATION

Pack Weight	200g e
Inner Packaging	Clear food grade RPET tray insert sealed inside clear film (polypropylene) to be printed with Julian Code and Best Before Date (US Format) mm/yyyy
Carton	N/A
Outer Case	Cardboard Outer Case (Best Before Format Mon/dd/yyyy e.g May/01/2024)
Packs per Outer Case	20

SECTION H – PALLET CONFIGURATION

Pallet type	Wooden Pallet
No. of Retail Units per Case	20
No. of Cases per pallet Layer	10
No. of Layers per Pallet	Various dependant on shipping method
No. of Cases per pallet	Various dependant on shipping method

SECTION I – BAR CODES

Retail (EAN-13)	N/A
Outer case (EAN-128)	05010254323157

SECTION J – Authorisation

Scope and Applicability: This Specification confirms the standards adhered to by Furniss of Cornwall Ltd for the product named as such. It is intended to provide authoritative and accurate information regarding composition, processing, packaging, storage, consumer handling and the supplying company's control procedures and standards as they relate to product safety and quality. The specification thus provides an audit standard against which the conformance of the product may be judged and is intended to provide evidence of due diligence in relation to the Food Safety Act 1990.

Authorised on behalf of Furniss of Cornwall Ltd by:

Name: Andrew Bedford

Position: QA Manager

Signature:



Issue No: 4

Date of Issue: 12/06/24

ORIGINATOR: Sue Dee DATE: 03/01/2019	AUTHORISED BY: Andrew Bedford QA Manager DATE: 07/03/2023
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