

### Product Specification.

<b>Section One:</b>			
<b>Product Name:</b>		SMOKED PAPRIKA POWDER	
<b>Legal Product Description:</b>		Dried smoked and ground natural paprika <i>Capsicum Annuum</i>	
<b>Ingredients (for allergens, including cereals containing gluten, see ingredients in bold):</b>		Natural Paprika	
<b>Specification status:</b>		<p><b>UNCONTROLLED</b> – Whilst every effort is made to keep information up to date, this specification is published utilising supply chain data and so to the best of our knowledge is correct at the time of publication, but subject to change. Whilst we endeavour to keep all such parties' updated, the information remains uncontrolled and we, the brand owner, reserve the right to amend product data without prior notice.</p>	
<b>Case x Pack Size:</b>	6 x 500g	<b>Richard Whittaker/James Brown/Pure Gluten Free Product Code:</b>	JBPAPSG6X500G
<b>Section two:</b>			
<b>Manufacturing site name &amp; address:</b>		Richard Whittaker Ltd, Rochdale Greater Manchester. OL16 2UZ <a href="http://www.richard-Whittaker.com">www.richard-Whittaker.com</a> <a href="http://www.pureglutenfree.co.uk">www.pureglutenfree.co.uk</a>	
<b>GFSI Accreditation:</b>		BRC Food Safety.	
<b>Contact Details:</b>			
<b>Name:</b>	Shaun Clegg	<b>Name:</b>	Sarah Whittles
<b>Job Title:</b>	Quality Manager	<b>Job Title:</b>	QA
<b>Email:</b>	<a href="mailto:QC@Richard-Whittaker.co.uk">QC@Richard-Whittaker.co.uk</a>	<b>Email:</b>	sarah.whittles@richard-whittaker.co.uk
<b>Phone:</b>	01706 341 700	<b>Phone:</b>	01706 341 700
<b>Section Three:</b>			
<b>Packaging:</b>			
<b>Outer Case Dimensions LWH: (If applicable)</b>	360x230x130mm	<b>No Cases / layer x layers / pallet:</b>	13 cases per layer 10 high 130 cases to a pallet
<b>Outer Case Weight (empty) &amp; Material:</b>	Tray 46g Cardboard	<b>Total Pallet Height, based on a pallet being 175mm high, in Metres:</b>	1.7m
<b>Inner Pack Dimensions LWH:</b>	Cylindrical Jar 119.5 x 126.7mm Lid 112.2 x 20.7mm	<b>Inner Pack Weight &amp; Material (paper, carton, PP, LDPE, PET, etc.):</b>	Jar 52.5g PET (PCR50%) Lid PP 25.5g includes: Liner cardboard 4g, aluminium 0.8g
<b>Net Weight (excluding packaging) per case:</b>	3kg	<b>Gross Weight (including packaging) per case:</b>	3.543kg
<b>Country (countries) of Origin:</b>	Spain	<b>Country of Manufacture:</b>	UK
<b>Batch Format:</b>	YYMMDD	<b>Production Shelf Life:</b>	24 months from production
<b>Outer Barcode:</b>	5033897105638	<b>Inner Barcode:</b>	5033897105621
<b>Storage conditions:</b>	Ambient Conditions. Store in a cool, dry place in well-sealed packages, away from sunlight. Product is untreated ensure it is cooked before consumption.		
<b>Section Four:</b>			
<b>ALLERGEN INFORMATION:</b>			
<b>Allergen:</b>	<b>Present in Product Y/N:</b>	<b>Present in Factory Y/N:</b>	<b>Procedures in place to eliminate cross contamination Y/N (provide evidence):</b>
<b>Cereals Containing Gluten (wheat, rye, barley, oats, spelt, kamut):</b>	Y/N	Y/N	See allergen policy for further information.
<b>Crustacean and Crustacean Derivatives:</b>	Y/N	Y/N	
<b>Mustard &amp; Mustard Derivatives:</b>	Y/N	Y/N	See allergen policy for further information.
<b>Peanuts:</b>	Y/N	Y/N	Segregated packing area. See allergen policy for further information.
<b>Nuts (including all derivatives &amp; oils):</b>	Y/N	Y/N	Segregated packing area. See allergen policy for further information.

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Sesame & Sesame Derivatives:	Y/N	Y/N	Segregated packing area. See allergen policy for further information.
Lupin & Lupin Derivatives:	Y/N	Y/N	
Milk/Dairy Products:	Y/N	Y/N	See allergen policy for further information.
Egg & Egg Products:	Y/N	Y/N	See allergen policy for further information.
Fish & Fish Derivatives:	Y/N	Y/N	See allergen policy for further information.
Soya & Soya Derivatives:	Y/N	Y/N	See allergen policy for further information.
Celery & Celery Derivatives:	Y/N	Y/N	See allergen policy for further information.
Sulphites >10ppm:	Y/N	Y/N	See allergen policy for further information.
Molluscs:	Y/N	Y/N	
If there is a risk of cross contamination from an ingredient not declared within the ingredients list, please indicate:			Yes see above
Is the product produced in a nut free area?	Yes	Is the product suitable for Coeliacs?	Yes
Is the product suitable for vegetarians?	Yes	Is the product suitable for Vegans?	Yes
Is the product certified for a Kosher diet?	Not certified	Is the product certified for a Halal diet?	Not certified
Does the product contain any GM protein or DNA? (If yes please identify)			No

**Section Five:**

Metal Detection:	Due to aluminium content of induction, tamper evident seal, metal detection is not possible		
<i>Organoleptic information as sold:</i>			
Appearance:	Ground powder		
Aroma:	Spicy with strong smoke note		
Colour:	Dark red		
Texture:	Free flowing powder		
<i>Organoleptic information as consumed:</i>			
Appearance:	Spice powder coating		
Flavour / Aroma:	Spicy and smoky		
Colour:	Dark red		
Texture:	Of foodstuffs used with		

**Section Six:**

*Acceptable Product Image*

As sold (colour may vary)



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*Product Label and Pack*



**Section Seven:**

*Microbiological Data*

	Unit	Target	Max / Reject
T. V. C	Cfu/g	<1,000,000	1,000,000
E. Coli	Cfu/g	<100	100
Salmonella	Not detected in 25g	Absent	Detected
Yeast	Cfu/g	<100,000	100,000
Mould	Cfu/g	<100,000	100,000

This product contains a natural spice and has not been subjected to any form of heat treatment or sterilisation. Users should establish the suitability of the blend with regard to their own processes/uses. Care should be taken to ensure that the product is thoroughly heated through either during cooking or before use.

**Section Eight:**

Nutritional Information (Typical Values)	Per 100g	Source of data
Energy kJ / kcal <b>M</b>	1180 / 282	Calculated
Fat <b>M</b>	12.9g	Calculated
Of which saturates <b>M</b>	2.1g	Calculated
Carbohydrate <b>M</b>	19.1g	Calculated
Of which sugars <b>M</b>	10.3g	Calculated
Fibre	34.9g	Calculated
Protein <b>M</b>	14.1g	Calculated
Salt <b>M</b>	0.17g	Calculated

Where **M** = Mandatory declaration

Nutritional values provided above can be drawn from either product analysis at source or via an independent UKAS accredited laboratory at our expense, or they may have been calculated using historical and reference information. Actual results may differ significantly on actual analysis and therefore figures should be used as a guideline only. Should this data be critical to your usage, then it is recommended that you undertake your own analysis

**Section Nine:**

Richard Whittaker Ltd		Customer	
Name:	Sue Rigby	Name:	
Job title:	QA	Job title:	
Date:	10 <sup>th</sup> Dec 2025	Date:	
Valid from:	15 <sup>th</sup> Nov 2025		
Sign:		Sign:	

*Any specification supplied by or on behalf of Richard Whittaker Ltd shall be considered accepted unless we are notified in writing to the contrary within 7 working days. Product supplied shall conform to this specification.*

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