

Product Specification.

Section One:

Product Name:	TABLE SALT		
Legal Product Description:	Pure dried vacuum salt		
Ingredients (for allergens, including cereals containing gluten, see ingredients in bold):	salt with anti-caking agent (E535)		
Specification status:	UNCONTROLLED – 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.		
Case x Pack Size:	6kg	Richard Whittaker/James Brown/Pure Gluten Free Product Code:	JBTSALT6KG

Section two:

Manufacturing site name & address:	Richard Whittaker Ltd, Rochdale Greater Manchester. OL16 2UZ www.Richard-Whittaker.com www.Pureglutenfree.co.uk		
GFSI Accreditation:	BRC Food Safety.		
Contact Details:			
Name:	Shaun Clegg	Name:	Sarah Whittles
Job Title:	Quality Manager	Job Title:	QA
Email:	QC@Richard-Whittaker.co.uk	Email:	sarah.whittles@richard-whittaker.co.uk
Phone:	01706 341 700	Phone:	01706 341 700

Section Three:

Packaging:			
Outer Case Dimensions LWH: (If applicable)	N/A	No Cases / layer x layers / pallet:	160 = 6 layers of 25 + 10 buckets on 7 th layer
Outer Case Weight (empty) & Material:	N/A	Total Pallet Height, based on a pallet being 175mm high, in Metres:	1.7m
Inner Pack Dimensions LWH:	White handled bucket & tamper evident lid 227mm diam 155mm high	Inner Pack Weight & Material (paper, carton, PP, LDPE, PET, etc.):	Polypropylene (PP5) Bucket 123g Lid 33g
Net Weight (excluding packaging) per case:	6kg unit	Gross Weight (including packaging) per case:	6.156kg
Country (countries) of Origin:	Germany	Country of Manufacture:	UK
Batch Format:	JBYYJJJ	Production Shelf Life:	24 months from production
Outer Barcode:	n/a	Inner Barcode:	5033897105904
Storage conditions:	Ambient Conditions. Store in a cool, dry place in well-sealed package, replace lid securely after use.		

Section Four:

ALLERGEN INFORMATION:			
Allergen:	Present in Product Y/N:	Present in Factory Y/N:	Procedures in place to eliminate cross contamination Y/N (provide evidence):
Cereals Containing Gluten (wheat, rye, barley, oats, spelt, kamut):	Y/N	Y/N	See allergen policy for further information.
Crustacean and Crustacean Derivatives:	Y/N	Y/N	
Mustard & Mustard Derivatives:	Y/N	Y/N	See allergen policy for further information.
Peanuts:	Y/N	Y/N	Segregated packing area. See allergen policy for further information.
Nuts (including all derivatives & oils):	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:			No
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:	Fe – 4.0mm	Non-Fe – 4.5mm	SS – 5mm
Organoleptic information as sold:			
Appearance:	Free flowing fine crystalline powder.		
Aroma:	No off our sour aromas.		
Colour:	Bright white.		
Texture:	Fine crystals		
Organoleptic information as consumed:			
Appearance:	Dependent on application. Should adopt characteristics of product to which it is added.		
Flavour / Aroma:	Typical of salt		
Colour:	Dissolves when whetted		
Texture:	Dissolves when whetted		

Section Six:

Acceptable Product Image

As sold



Product Label and Pack

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Packaging



Section Seven:

Microbiological Data

No microbiological activity detected in salt as product has the nature of a natural preservative

Section Eight:

Nutritional Information (Typical Values)	Per 100g	Source of data
Energy kJ / kcal M	0 / 0	Calculated
Fat M	0g	Calculated
Of which saturates M	0g	Calculated
Carbohydrate M	0g	Calculated
Of which sugars M	0g	Calculated
Fibre	0g	Calculated
Protein M	0g	Calculated
Salt M	99.9g	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 th Dec 2025	Date:
Valid on:	15 th 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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