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## PRODUCT SPECIFICATION

| PRODUCT NAME  |   | WESCHENFELDER WCCA 75 MIX  |   |  |  |
|---|---|--|---|--|--|
| PRODUCT CODE  |   | \$3312   |   |  |  |
| DESCRIPTION / APPEARANCE  |   | A free flowing powder with flecks of herb and<br>visual apple pieces. It has a distinctive flavour<br>& fragrance.   |   |  |  |
| INGREDIENT<br>DECLARATION<br>(in descending order)  | RUSK ( <i>Wheat Flour, Salt</i> )<br>SALT<br>SPICES<br>DEHYDRATED APPLE (5.4%)  | TYPICAL<br>NUTRITIONAL<br>DATA<br>(Information per 100g)   | ENERGY  | 1226 kJ<br>292 kcal<br>7.1 g                                       |  |
|   | DEXTROSE<br>SUGAR<br>FLAVOUR ENHANCER E621<br>HERBS<br>PRESERVATIVE E221(Sodium Sulphite)<br>NATURAL FLAVOUR<br>COLOUR E120 |  | CARBOHYDRATE<br>Of which sugars<br>FAT<br>Of which saturates<br>DIETARY FIBRE   | 65.5g           15.2g           1.4g           0.3g           4.7g |  |
|   |   | Allergens are in <b>BOLD</b>   | Allergens are in <b>BOLD</b> in the Ingredient Declaration  |  |  |
|   | ANALYTICAL DATA   |  | Salt Content : 18.6%<br>SO <sub>2</sub> Content : 0.15% - 0.18%   |  |  |
| ORGAN   | USAGE RATE<br>ORGANOLEPTIC EVALUATION   |  | The product will be indistinguishable in flavour and<br>aroma from the last accepted delivery when subjected<br>to a taste panel in the form of a triangulation test. |  |  |
| MICROBIOLIGICAL STANDARDS   |   | Total Viable Count/g<br>Coliforms/g<br>E. Coli/g<br>Yeast & Mould/g<br>Salmonella/25g  | < 100,000<br>< 1,000<br>< 10<br>< 5,000<br>Absent   |  |  |
| PACKAGING   |   | 0.999 Kg in a 220 gauge , food grade , heat-seal<br>polyethene bag. Eighteen bags in a double walled<br>cardboard box.   |   |  |  |
|   | LABELLING   |  | Best Before Date, Batch Code, Product Name and<br>Product Code, Weight<br>In sealed containers in a cool, dry place, away from  |  |  |
| STORAGE<br>SHELF LIFE   |   | direct sunlight and free from infestation<br>Twelve months from date of manufacture when stored  |   |  |  |
| under recommended conditions.           HANDLING PROCEDURES         Normal good manufacturing procedures f           hazardous food ingredients apply |   | turing procedures for<br>lients apply  |   |  |  |
| LEGISLATION   | & WARRANTY STATEMENT  | The product will be produced in accordance with all<br>current relevant EU Legislation. The information<br>provided is given in good faith and is based upon the<br>product data supplied by the raw material suppliers. |   | ation<br>upon the  |  |
| CONFIDENTIALITY   |   | This specification and the information contained within<br>it remains the property of D. Leonard & Co. and must<br>not be disclosed to any third party without the prior<br>written consent of D. Leonard & Co           |   |  |  |

## Raw Material Breakdown (additives and processing aids):

| Ingredient       | Contains  |  |
|------------------|---|--|
| Salt             | Anticaking agent E535                                     |  |
| Rusk             | Wheat Flour, Salt, raising agent E503                     |  |
| Wheat Flour      | Wheat Flour (WHEAT flour, Calcium Carbonate (E170), Iron, |  |
|                  | Nicotinamide (Vit B3), Thiamine Hydrochloride (Vit B1))   |  |
| Dehydrated Apple | Apple, Preservative E220 (sulphur dioxide)                |  |
|                  |   |  |

## Food Allergen Data:

| Free From   | Yes/No | Source          | Present<br>on Line | Present<br>On Site |
|---|--------|-----------------|--------------------|--------------------|
| <b>Cereals containing Gluten</b> : wheat, rye, barley, oats, spelt, kamut and their hybridized strains. | N      | Wheat Flour     | Y                  | Y                  |
| Eggs  | Y      |                 | N                  | Ν                  |
| Fish  | Y      |                 | N                  | Ν                  |
| Crustaceans   | Y      |                 | N                  | Ν                  |
| Peanuts   | Y      |                 | N                  | Ν                  |
| Soybeans  | Y      |                 | Y                  | Y                  |
| Milk from all species   | Y      |                 | Y                  | Y                  |
| Nuts  | Y      |                 | Y                  | Y                  |
| Celery  | Y      |                 | Y                  | Y                  |
| Mustard all forms originating from the mustard plant including oils                                     | Y      |                 | Y                  | Y                  |
| Sesame seeds  | Y      |                 | Y                  | Y                  |
| Sulphur dioxide and sulphites   | N      | Sodium Sulphite | Y                  | Y                  |
| Lupins  | Y      |                 | N                  | Ν                  |
| Molluscs  | Y      |                 | N                  | N                  |

| HEALTH HAZARD                  | This product is designed for human consumption and when used in accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling.  |  |
|--------------------------------|--|--|
| FIRE HAZARD                    | This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.   |  |
| HANDLING                       | Use in a well ventilated area.   |  |
| SPILLAGE/DISPOSAL              | Spillage: Remove powder to a disposal container; wash contaminated area with detergent<br>and water.<br>Disposal: In accordance with the control of pollution act 1974.  |  |
| EMERGENCY FIRST AID PROCEDURES | <ul> <li>Skin Exposure: Normal standard of hygiene and regular washing with water should prevent irritation.</li> <li>Eye Exposure: Wash with water until irritation ceases. Seek medical advice if above is not observed.</li> <li>Inhalation: Remove person to fresh air.</li> </ul> |  |
| METAL DETECTION                | All products are metal detected online. All metal detectors are checked three times daily with 2.0mm Ferrous, 2.0mm Non-Ferrous, 2.5mm Stainless Steel.  |  |

| DATE OF ISSUE  | 01                | /12/2016          | VERSION                            | 2 |
|--|-------------------|-------------------|------------------------------------|---|
| DOCUMENT REF:  | LEO3.6c(ii)/S3312 |                   | NO. OF PAGES:                      | 2 |
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| POSITION   |                   |                   | POSITION                           |   |
|  |                   | Technical Manager |                                    |   |
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