


Dalziel Group - Manufacturing Manual	
Product Specification Proforma	
Date: 14/10/2014	Issue: 2
Document No: MAN239	pages: 3
Author: Fran Hutton	Authorised By: 



**DALZIEL**  
Serving the food industry

Dalziel Ltd  
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## PRODUCT SPECIFICATION

<b>Product:</b> FRENCH HERB AND GARLIC SEASONING	<b>Code:</b> D9824939
<b>Description:</b> A dry ingredients seasoning blend	<b>Status:</b> Final
	<b>Date:</b> 18/03/2015

### INGREDIENT LISTING

Ingredient	Country of Origin	% Banding
Salt	UK	38.55%
Garlic Powder	China	20-30
Fortified Wheat Flour (contains calcium carbonate, iron, niacin, thiamine)	UK	10-20
Herbs (parsely, oregano)	UK, Oregano	5-10
Onion Powder	India	5-10
Emulsifier E450	UK	1-5
Flavour Enhancer E621	Indonesia, China, France	1-5
Spice (white pepper)	Indonesia, Vietnam, India, Sri Lanka	1-5
Preservative E221	Thailand	1.90%
Antioxidant E300	China	<1
Acid E330	China	<1
Spice Extracts	USA, Nigeria, India	<1
Vegetable Oil	France, Netherlands	<1
Herb Extract	Albania	<1

### INGREDIENT DECLARATION

Salt, Garlic Powder, Fortified Wheat Flour (contains calcium carbonate, iron, niacin, thiamine), Herbs (parsely, oregano), Onion Powder, Emulsifier E450, Flavour Enhancer E621, Spice (white pepper), Preservative E221, Antioxidant E300, Acid E330, Spice Extracts, Herb Extract

### ADDITIVES/PROCESSING AID

Name	E Number	Function	Declarable	Comments
Sodium Diphosphates	E450	Emulsifier/Stabiliser	Yes	
Ascorbic Acid	E300	Antioxidant	Yes	
Silicon Dioxide	E551	Anticaking Agent	No	Processing Aid
Citric Acid	E330	Acid/Antioxidant	Yes	
Mono Sodium Glutamate	E621	Flavour Enhancer	Yes	
Sodium Ferrocyanide	E535	Anticaking Agent	No	Processing Aid in Salt
Sodium Sulphite	E221	Preservative	Yes	
Rapeseed Oil		Processing Aid	No	

NB: Provisional specifications may not contain processing aids.  
These are added in production and will appear on Final Specifications.



### ALLERGEN INFORMATION

Allergen	Present		Source	Comments
	On Site	In Product		
Cereals containing <b>Gluten</b>	YES	YES	Wheat Flour	
<b>Crustaceans</b> and products thereof	NO	NO		
<b>Egg</b> and products thereof	YES	NO		
<b>Fish</b> and products thereof	YES	NO		
<b>Soybeans</b> and products thereof	YES	NO		
<b>Milk</b> and products thereof	YES	NO		
<b>Celery</b> and products thereof	YES	YES	Spice Extract (celery)	
<b>Mustard</b> and products thereof	YES	NO		
<b>Peanuts</b> and products thereof	NO	NO		
<b>Nuts *( other than peanuts)</b> and products thereof	NO	NO		
<b>Lupin</b> and products thereof	NO	NO		
<b>Sesame Seeds</b> and products thereof	NO	NO		
<b>Molluscs</b> and products thereof	NO	NO		
<b>Sulphur Dioxide</b> Sulphites >10ppm	YES	YES	Preservative E221	


Dalziel take reasonable and practical precautions to reduce the risk of contamination of the products we manufacture. Due to the nature and complexity of ingredient blending the risk of contamination from carry over residue or airborne cross contamination cannot be totally eliminated. Furthermore although we prohibit the processing of nuts on site we cannot guarantee that contamination has not occurred at other stages in the processing of ingredients, i.e. during farming, harvesting, transportation etc. To a greater or lesser extent the same issue may apply to other allergens. A copy of our allergen policy and risk assessment is available on request.

**The absence of an allergen from the above recipe should not be taken as an implication that our product can be guaranteed free from that allergen.**

\* (1) Nut allergens: Almond, hazelnut, Walnut, cashew, pecan, brazil nut, pistachio nut, Macadamia/Queensland nut) and products thereof.

### SUITABILITY

Vegetarian	YES		Vegan	YES	
Organic	NO				

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**FRENCH HERB AND GARLIC SEASONING**

**D9824939**

**FINISHED PRODUCT ANALYSIS**

**MICROBIOLOGICAL**

Total Salt Content	38.56 %
NaCl Tolerance (Conductivity Meter)	36.44-44.54
Preservative Content as : Sodium Sulphite	1.90 %
SO2 Tolerance (Titration)	0.86-1.05

Total Viable Count/g	100,000	max
Coliforms/g	<1000	max
E Coli/g	<10	max
Yeast & Mould	1000	max
Salmonella / 25g	Absent	

**NUTRITIONAL**

**SENSORY PROPERTIES**

Typical values per 100gm Calculated from Raw Material Data

Energy	183.85	Kcal
	772.17	kJ
Protein	7.51	g
Carbohydrate	36.09	g
as Starch	10.25	g
as Sugar	8.19	g
Fat	1.05	g
Saturated	0.20	g
Monosaturates	0.19	g
Polysaturates	0.29	g
Fibre	5.25	g
Sodium	17425.65	mg

**Texture** A free flowing fine powder  
**Visual** Pale with visual herb  
**Odour** Herb Notes  
**Sieve Size** 3mm  
**Metal Detection**  
 Ferrous 3.5mm  
 Non Ferrous 4mm  
 Stainless Steel 4mm  
**Pack Size**  
 Products are labelled stating product name, D number, Allergens  
 Weight, Batch number and Best Before End date

Store in a cool and dry condition; keep the pack sealed when not in use. 12 months from date of manufacture if unopened.

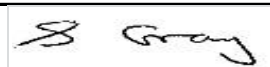
Sample products intended for immediate use .Trial purposes only

**LEGISLATION/WARRANTY STATEMENT**

All data contained within this document is derived from the product recipe, information received from suppliers of the ingredients contained therein and published data sources, at the date of issue of this specification.  
 The product is manufactured in accordance with our "due diligence" obligations and current UK and EU legislation, **however due to the nature and complexity of current ingredient manufacture and supply systems, guarantees cannot be given that carry over residues will be totally absent.**

For Dalziel LTD

For Customer

Signed:				Signed:			
Name	Susan Gray	Position	Technical Administrator	Name		Position	
Date	18/03/2015	Version		Date			

Please sign and return the approved document within 28 Days.

If this document is not returned within this time Dalziel will assume acceptance.