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| Dalziel Group Manufacturing Manual | |
| Document Name: Dalziel Ingredients Product Specification | |
| Date: 11/02/2019 | Issue: 11 |
| Document No: MAN239 | Pages: 3 |
| Author: F. Hutton | Authorised By: _____ |



Dalziel Ingredients Ltd
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PRODUCT SPECIFICATION

| | | |
|---|-----------------------|----------------------------|
| Product: GREAT BRITISH BANGER SEASONING | Code: D9815533 | Usage Rates : 2.50% |
| Description: A dry ingredients seasoning blend | Status: Final | Date: 03/05/2019 |

INGREDIENT LISTING

| Ingredient | Country of Origin <small>(listed as origin of manufacturing at time of specification issue) (Herbs / Spices, and extracts of, will refer to actual Country of Origin)</small> | <u>% Banding</u> |
|--|--|----------------------|
| Salt | UK | 54.49% |
| Wheat Flour (contains calcium carbonate, iron, niacin, thiamine) | UK | 20-30 |
| Emulsifier E450 | Belgium, Germany | 5-10 |
| Flavour Enhancer E621 | Vietnam, Indonesia | 1-5 |
| Preservative: Sodium Sulphite | Italy | 3.50% |
| Onion Powder | India | 1-5 |
| Antioxidant E300 | China | <1 |
| Acid E330 | China | <1 |
| Spice Extracts | Indonesia, Papua New Guinea, USA, UK, India, Belgium, Chile, Peru, China, Mexico, Chile Peru, India, China | <1 |
| Anti-caking Agent E551 | UK | <1 |
| Vegetable Oil | UK | <1 |
| Herb Extract | USA, Turkey, Albania, France, Germany, Hungary, UK | <1 |

INGREDIENT DECLARATION

Salt, **Wheat** Flour (contains calcium carbonate, iron, niacin, thiamine), Emulsifier E450, Flavour Enhancer E621, Preservative: Sodium **Sulphite**, Onion Powder, Antioxidant E300, Acid E330, Spice Extracts (**celery**), Herb Extract

ADDITIVES/PROCESSING AID

| <u>Name</u> | E Number | Function | Declarable | Comments |
|-------------------------|----------|-----------------------|------------|------------------------|
| Tri 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.

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ALLERGEN INFORMATION
D9815533

| Allergen | Present | | Comments: Allergen Source indicated in Bold on previous page, Ingredients list |
|---|------------|------------|--|
| | on Site | In Product | |
| Cereals containing Gluten | YES | YES | Wheat Flour |
| Crustaceans and products thereof | NO | NO | |
| Egg and products thereof | YES | NO | |
| Fish and products thereof | YES | NO | |
| Soybeans and products thereof | YES | NO | |
| Milk and products thereof | YES | NO | |
| Celery and products thereof | YES | YES | Spice Extract (celery extract) |
| Mustard and products thereof | YES | NO | |
| Peanuts and products thereof | NO | NO | |
| Nuts *(other than peanuts) and products thereof | NO | NO | |
| Lupin and products thereof | NO | NO | |
| Sesame Seeds and products thereof | NO | NO | |
| Molluscs and products thereof | NO | NO | |
| Sulphur Dioxide Sulphites >10ppm | YES | YES | Preservative: Sodium Sulphite |

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.

SUITABILITY

| | | | | | |
|------------|-----|---------------|-------------|-----|-----------------|
| Vegetarian | YES | Not Certified | Vegan | YES | Not Certified |
| Organic | NO | | Gluten Free | NO | Contains Gluten |

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FINISHED PRODUCT ANALYSIS

| | |
|--|-------------|
| Total Salt Content | 54.52 % |
| NaCl Analysis (Titration) Actual Salt | 49.07-59.97 |
| Na Analysis (Conductivity) Salt + Sodium ions | 52.86-64.61 |
| Preservative Content as : Sodium Sulphite | 3.50 % |
| SO2 Tolerance (Titration) | 1.8-2.2 |

Please note samples are not routinely tested

NUTRITIONAL

Typical values per 100gm Calculated from Raw Material Data

| | | |
|----------------------------|----------|------|
| Energy | 112.39 | Kcal |
| | 472.04 | kJ |
| Protein | 2.53 | g |
| Carbohydrate | 23.14 | g |
| as Starch | 21.73 | g |
| as Sugar | 1.17 | g |
| Fat | 0.87 | g |
| Saturated | 0.12 | g |
| Monounsaturated | 0.28 | g |
| Polyunsaturated | 0.15 | g |
| Fibre | 0.94 | g |
| Sodium (Na) | 25660.32 | mg |
| Salt Equivalent (Na x 2.5) | 64.15 | g |

Texture A free flowing fine powder
Visual Pale
Odour Onion & Spice Notes

Sieve Size **Metal Detection (minimum sensitivity)**
3mm Ferrous 3.5mm
Non Ferrous 4.5mm
Stainless Steel 5mm

Pack Size +/-1% 56 x 227g
Products are labelled stating product name, D number, Allergens
Weight, Batch number and Best Before End date

MICROBIOLOGICAL

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

SENSORY PROPERTIES

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 and may not be subject to metal detection

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 Ingredients LTD

For Customer

| | | | | | | | |
|---------|-------------|----------|-------------------------|---------|--|----------|--|
| Signed: | | | | Signed: | | | |
| Name | Julie Doyle | Position | Technical Administrator | Name | | Position | |
| Date | 03/05/2019 | 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.*