

Product Specification

Product Code	XTF15998	Issue number	1.5
Product Name	PARMANELLO/MILANO SALAMI SEASONING		
Description	Free flowing speckled powder		
Ingredients (In descending order by %)			
Spices (White Pepper, Coriander, Ginger, Chilli), Sugar, Lactose (Milk), Antioxidants E301& E300, Flavour Enhancer E621, Flavouring (Contains Salt, Maltodextrin, Yeast Extract, Flavouring).			
Carry over additives and processing aids			
Processing aids: Vegetable Oil (sunflower), Acidity Regulator E330. Carry over SO ₂ <10mg/kg			
All Allergens included within recipe are indicated in bold .			
Nutritional data (Typical values / 100 g)			
Energy	336		kcal
	1416		kJ
Protein	7.93		g
Total Carbohydrate	72.9		g
- Sugars	40.0		g
Fat	4.7		g
- Saturated	0.8		g
Salt	0.86		g
- Sodium	1.108		g
- Sodium converted to salt equivalent	2.82		g
Moisture	7.0		g - maximum
Fibre	14.5		g
Ash	8.0		g
Food Allergen Data			
Recipe contains no added:	Y/N	Comments	
Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut & hybridized strains	Y		
Eggs of all species	Y		
Fish all species	Y		
Crustaceans of all species including lobster, crab, prawns, langoustine	Y		
Peanuts	Y		
Soybeans	Y		
Milk from all species	N	Lactose derived from Milk	
Nuts	Y		
Celery including stick celery and celery root - celeriac	Y		
Mustard all forms originating from the mustard plant including oils	Y		
Sesame seeds	Y		
Sulphur Dioxide and Sulphites (> 10mg/kg)	Y		
Lupin	Y		
Molluscs	Y		
The following are handled and processed onsite: Wheat, Rye, Barley, Oats, Egg, Soya, Milk, Celery, Mustard, Sulphur dioxide. The following are not permitted on our processing lines: Nuts, Peanuts, Lupin, Sesame, Fish, Crustaceans, Mollusc. Moguntia operates a robust process for allergen control which can include specific cleaning processes, controls via process scheduling, location, dedicated location equipment and scheduled verification via allergen swabs. Should a specific claim be required of this product please contact your account manager to ensure the correct protocols are applied at all times			
GM Status			
This product does not contain any genetically modified material or derivatives of genetically modified material			
Metal Detection			
All products metal detected. Metal detectors are checked using test pieces before and after every product batch			
Sieving			



All finished products are sieved using the appropriate mesh size. The mesh size will vary according to the particle size of the product in question. Integrity checks are carried out on the sieves before use.

Packaging

Packing code 23 – 10 x 2.0kg packed in small blue food grade polythene bags into large blue food grade polythene sacks, stretch-wrapped on a pallet or as mutually agreed.

Shelf Life and Usage Rate

Shelf Life: From date of manufacture stored in unopened original containers in a cool dry place away from direct sunlight and free from infestation – 18 months

Recommended Usage Rate: Customer Own

Warranty

The company warrants that at the time of delivery the goods will conform to the specification and description given above. Also, that the goods will be fit for the purpose intended and conform to current UK and EC legislation. The information contained herein is, to the best of our knowledge, true and accurate.

For Moguntia Food Ingredients (UK) Ltd

Name:	Ewa Bartczak / Kristina Mazeikaite	Date:	29.01.2021
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For Customer

Name:		Date:	
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Unless otherwise notified, Moguntia Food Ingredients Ltd. assumes all information contained within this specification to be agreed by the recipient.