Dalziel Group Manufacturing Manual
Document Name: Dalziel ingredients Product Specification
Date: 14/03/2017 Issue: 10
Document No: MAN239 Pages: 3
Author: F. Hutton Authorised By:



Dalziel Ingredients Ltd 5 William Street Felling Gateshead NE10 0JW 0191 4954490

PRODUCT SPECIFICATION

 Product:
 ORGANIC CUMBERLAND SAUS SEAS
 Code:
 D9818403
 Usage Rates:

56 X 227 GM
Status: Final As required

Description: A dry ingredients seasoning blend
Date: 22/02/2018

INGREDIENT LISTING

INGREDIENT LISTING			
Ingredient	Country of Origin (listed as origin of manufacturing at time of specification issue) (Herbs / Spices, and extracts of, will refer to actual Country of Origin)	% Banding	
Salt	UK	45.52%	
Organic Rice Flour	Argentina	20-30	
Organic Spices (white pepper, ginger, coriander, nutmeg, mace)	Sri Lanka, Indonesia, India, Sri Lanka, Morocco	10-20	
Organic Herbs (sage, marjoram)	Morocco, Egypt	5-10	
Organic Chilli Powder	China, Uganda	1-5	
Antioxidant E300, E330	China	1-5	
Organic Onion Powder	India, Egypt	1-5	

INGREDIENT DECLARATION

Salt, Organic Rice Flour, Organic Spices (white pepper, ginger, coriander, nutmeg, mace), Organic Herbs (sage, marjoram), Organic Chilli Powder, Antioxidant E300, E330, Organic Onion Powder

ADDITIVES/PROCESSING AID

<u>Name</u>	E Number	Function	Declarable	Comments
Ascorbic Acid	E300	Antioxidant	Yes	
Citric Acid	E330	Acid/Antioxidant	Yes	
Sodium Ferrocyanide	E535	Anticaking Agent	No	Processing Aid in Salt

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

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Allergen		esent	Source	Comments
	on Site	In Product	1	
Cereals containing	YES	NO		
Gluten	1123	NO		
Crustaceans	NO	NO		
and products thereof	NO	NO		
Egg	YES	NO		
and products thereof	1 LS	NO		
Fish	YES	NO		
and products thereof	1 LS	NO		
Soybeans	YES	NO		
and products thereof	1 LS	110		
Milk	YES	NO		
and products thereof	1 ES	110		
Celery	YES	NO		
and products thereof	1123	NO		
Mustard	YES	NO		
and products thereof	1123	NO		
Peanuts	NO	NO		
and products thereof	110	110		
Nuts *(other than peanuts)	NO	NO		
and products thereof	110	110		
Lupin	NO	NO		
and products thereof	110	110		
Sesame Seeds	NO	NO		
and products thereof	110	110		
Molluscs	NO	NO		
and products thereof	110	110		
Sulpher Dioxide	YES	NO		
Sulphites >10ppm	110	110		

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	YES	Certified		-	•

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FINISHED PRODUCT ANALYSIS

Total Salt Content	45.52 %		
NaCl Analysis (Titration)	Actual Salt		40.97-50.07
Na Analysis (Conductivity)	Salt + Sodium ions		40.97-50.08
Preservative Content as:	N/A		%
	_		0.26-0.32

Please note samples are not routinely tested

MICROBIOLOGICAL

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

NUTRITIONAL

Typical values per 100gm Calculated from Raw Material Data

Energy	204.26	Kcal
	857.89	kj
Protein	4.70	g
Carbohydrate	37.41	g
as Starch	22.02	g
as Sugar	1.60	g
Fat	3.98	g
Saturated	1.46	g
Monounsaturated	0.60	g
Polyunsaturated	0.45	g
Fibre	7.30	g
Sodium (Na)	17893.97	mg
Salt Equivalent (Na x 2.5)	44.73	g

SENSORY	PROPERTIES

Texture A free flowing fine powder Visual Beige with visual herb

Odour Spice Notes

Sieve Size Metal Detection (minimum sensitivity)

3mm Ferrous 3.5mm

Non Ferrous

Stainless Steel 5_{mm}

4mm

Pack Size +/-1% 12.71kg

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 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:	2hm			Signed:		
Name	Gareth Daniels	Position	Tech Services	Name	Position	
			Manager			
Date	22/02/2018	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.

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