

t : 01825760262 f: 01825769254 w: www.leonards.co.uk e : ínfo@leonards.co.uk

PRODUCT SPECIFICATION

PRODUCT INFORM	IATION		
PRODUCT NAME		GARLIC SUPREME SAUSAGE MIX	
PRODUCT CODE DESCRIPTION / APPEARANCE		2251 A free flowing powder with flecks of herb and a distinctive fragrance.	
ALLE	RGEN DECLARATION	Allergens are in BOLD in the Ingredient Declaration	
	USAGE RATE	14.28 %	

TYPICAL NUTRITIONAL DATA (Information per 100g)				
ENERGY kJ	1384	ENERGY kcal	330	
PROTEIN g	9.7			
CARBOHYDRATE g	70.8	Of which sugars g	3.1	
FAT g	1.3	Of which saturates g	0.3	
DIETARY FIBRE g	9.7	SALT g	10.3	

PRODUCT DATA					
ANALYTICAL DATA	SO ₂ Content : 0.24% - 0.27%				
ORGANOLEPTIC EVALUATION	The product will be indistinguishable in flavour and aroma from the last accepted delivery when subjected to a taste panel in the form of a triangulation test.				
MICROBIOLIGICAL STANDARDS	Total Viable Count/g	< 100,000			
	Coliforms/g	< 1,000			
	E. Coli/g	< 10			
	Yeast & Mould/g	< 1,000			
	Salmonella/25g	Absent			





Partners : B.R. Lellíott E.Υ. Lellíott J.G. Lellíott



D. Leonard & Co. Unit 3, 64 Bell Lane, Bellbrook Industrial Estate, Uckfield, East Sussex, TN22 1QL



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STORAGE & PACKAGING			
PACKAGING	EITHER: 1.362 Kg in a 220 gauge , food grade , heat-seal polyethene bag. Twelve bags in a		
	double walled cardboard box. <u>OR :</u> 0.681 Kg in a 220 gauge, food grade , heat-seal		
	polyethene bag. Five bags in a double walled cardboard box.		
LABELLING	Best Before Date, Batch Code, Product Name and Product Code, Weight		
STORAGE	In sealed containers in a cool, dry place, away from direct sunlight and free from infestation		
SHELF LIFE	Twelve months from date of manufacture when stored under recommended conditions.		
HANDLING PROCEDURES	Normal good manufacturing procedures for non hazardous food ingredients apply		
LEGISLATION & WARRANTY	The product will be produced in accordance with all current relevant EU Legislation. The		
STATEMENT	information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.		
CONFIDENTIALITY	This specification and the information contained within it remains the property of D.		
	Leonard & Co. and must not be disclosed to any third party without the prior written consent of D. Leonard & Co		

CONTAINS	Yes/No	Source	Present on Line	Present On Site
Cereals containing Gluten : wheat, rye, barley, oats, spelt, kamut and their hybridized strains.	Y	Rusk	Y	Y
Eggs	N		N	N
Fish	N		N	N
Crustaceans	N		N	N
Peanuts	N		N	N
Soybeans	N		Y	Y
Milk from all species	N		Y	Y
Nuts	N		N	N
Celery	N		Y	Y
Mustard all forms originating from the mustard plant including oils	N		Y	Y
Sesame seeds	N		Y	Y
Sulphur dioxide and sulphites (>10mg/kg)	Y	Sodium Sulphite	Y	Y
Lupins	N		N	N
Molluscs	N		N	N

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))		

PRODUCT SUITABILITY Vegetarians ✓ Halal ✓ - not certified √ ✓ - not certified Vegan Kosher √ **Gluten Free GM** Free ×



BRG. Food Safety CERTIFICATED



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SAFETY INFORMATION				
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 and water. Disposal: In accordance with the control of pollution act 1974.			
EMERGENCY FIRST AID PROCEDURES	Skin Exposure: Normal standard of hygiene and regular washing with water should prevent irritation. Eye Exposure: Wash with water until irritation ceases. Seek medical advice if above is not observed. Inhalation: Remove person to fresh Air			
METAL DETECTION	All products are metal detected online. All metal detectors are checked prior to each batch run with 2.0mm Ferrous, 2.0mm Non-Ferrous, 2.5mm Stainless Steel.			

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POSITION		QC/QA	POSITION	

DOCUMENT CONTROL					
Issue	Issue Date	Reason for Change	Authorised By		
4	10/07/19	Update to new form	EL		





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