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PRODUCT SPECIFICATION

PRODUCT INFORM	IATION		
PRODUCT NAME		GLUTEN FREE LAMB BURGER MIX	
PRODUCT CODE 6851		6851	
DESCRIPTION / APPEARANCE Free flowing product with a distinctive		Free flowing product with a distinctive aroma	
		and taste.	
INGREDIENT	GLUTEN FREE RUSK (Dehydrated Potato Powder, Rice Flour, Salt, Dextrose)		
DECLARATION	POTATO STARCH		
(in descending order)	SALT		
	SUGAR		
	HERBS & HERB EXTRACT		
	SPICES		
PRESERVATIVES E221(Sodium Sulphite), E262			
	DEHYDRATED ONION		
	ANTI-OXIDANTS E301,E330		
	COLOUR E120		
ALLE	RGEN DECLARATION	Allergens are in BOLD in the Ingredient Declaration	
USAGE RATE 5%			

TYPICAL NUTRITIONAL DATA (Information per 100g)				
ENERGY kJ	1149	ENERGY kcal	274	
PROTEIN g	3.9			
CARBOHYDRATE g	59.9	Of which sugars g	8.8	
FAT g	1.7	Of which saturates g	0.8	
DIETARY FIBRE g	1.2	SALT g	19	

PRODUCT DATA			
ANALYTICAL DATA	SO ₂ Content : 0.34% - 0.4	SO ₂ Content : 0.34% - 0.43%	
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 Yeast & Mould/g	< 10 < 10.000	
	Salmonella/25g	Absent	











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STORAGE & PACKAGING		
PACKAGING	EITHER: 0.454 Kg in a 200 gauge, food grade vacuum bag. Five bags in a plastic tub, and eight tubs in a single walled cardboard box. OR: 4.54 Kg double wrapped in 200 gauge, food grade vacuum bag. Four bags packed into 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 STATEMENT	The product will be produced in accordance with all current relevant EU Legislation. The 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	Present
			on Line	On Site
Cereals containing Gluten: wheat, rye, barley, oats, spelt,	N		Υ	Υ
kamut and their hybridized strains.				
Eggs	N		N	N
Fish	N		N	N
Crustaceans	Ν		N	N
Peanuts	N		N	N
Soybeans	N		Υ	Υ
Milk from all species	N		Υ	Υ
Nuts	N		N	N
Celery	Ν		Υ	Υ
Mustard all forms originating from the mustard plant	Ν		Υ	Υ
including oils				
Sesame seeds	Ν		Υ	Υ
Sulphur dioxide and sulphites (>10mg/kg)	Υ	Sodium Sulphite	Υ	Υ
Lupins	N		N	N
Molluscs	N		N	N

Raw Material Breakdown (additives and processing aids):		
Ingredient	Contains	
Salt	Anticaking agent E535	

PRODUCT SUITABILITY				
Vegetarians	✓	Halal	×	
Vegan	×	Kosher	×	
Gluten Free	✓	GM Free	✓	





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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. This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily **FIRE HAZARD** extinguished with water or foam. **HANDLING** Use in a well ventilated area. Spillage: Remove powder to a disposal container; wash contaminated area with detergent and water. SPILLAGE/DISPOSAL Disposal: In accordance with the control of pollution act 1974. **Skin Exposure:** Normal standard of hygiene and regular washing with water should prevent irritation. **EMERGENCY FIRST AID** Eye Exposure: Wash with water until irritation ceases. Seek medical advice if above is not observed. **PROCEDURES 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.

SPECIFICATION AGREEMENT				
DATE OF ISSUE	15/08/19		VERSION	3
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Unless this document is stamped 'CONTROLLED' in RED it must be considered UNCONTROLLED				
AUTHORIZED ON BEHALF OF SUPPLIER		Glewoll	AUTHORIZED ON BEHALF C CUSTOMER	OF .
POSITION		QC/QA	POSITION	
Please note if the specification is i	not returned, sig	<u>I</u> gned within 28 days of	receipt D Leonard & Co will assume c	acceptance of this document.

DOCUMENT CONTROL				
Issue	Issue Date	Reason for Change	Authorised By	
3	15/08/19	Move to new style form. No other changes	EL	







