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## PRODUCT SPECIFICATION

PRODUCT INFORMATION	
<b>PRODUCT NAME</b>	TEXAS BEEF BURGER
<b>PRODUCT CODE</b>	3281
<b>DESCRIPTION / APPEARANCE</b>	A free flowing powder with a distinctive smoky aroma and slightly spicy taste
<b>INGREDIENT DECLARATION</b> (in descending order)	RUSK ( <i>Wheat flour, salt</i> ) SALT SUGAR SPICES DEHYDRATED ONION DEHYDRATED TOMATO DEHYDRATED GARLIC FLAVOUR ENHANCER E621 SMOKE FLAVOUR ( <i>Rice flour, Smoke Flavouring</i> ) HERB PRESERVATIVE E221 ( <i>Sodium Sulphite</i> ) ANTI OXIDANT E301
<b>ALLERGEN DECLARATION</b>	Allergens are in <b>BOLD</b> in the Ingredient Declaration
<b>USAGE RATE</b>	10%

TYPICAL NUTRITIONAL DATA (Information per 100g)			
ENERGY kJ	1402	ENERGY kcal	334
PROTEIN g	9.2		
CARBOHYDRATE g	71.7	Of which sugars g	11.2
FAT g	1.4	Of which saturates g	0.3
DIETARY FIBRE g	5.1	SALT g	8.1

PRODUCT DATA											
<b>ANALYTICAL DATA</b>											
<b>ORGANOLEPTIC EVALUATION</b>	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.										
<b>MICROBIOLOGICAL STANDARDS</b>	<table border="1" style="width: 100%;"> <tr> <td>Total Viable Count/g</td> <td>&lt; 100,000</td> </tr> <tr> <td>Coliforms/g</td> <td>&lt; 1,000</td> </tr> <tr> <td>E. Coli/g</td> <td>&lt; 10</td> </tr> <tr> <td>Yeast &amp; Mould/g</td> <td>&lt; 1,000</td> </tr> <tr> <td>Salmonella/25g</td> <td>Absent</td> </tr> </table>	Total Viable Count/g	< 100,000	Coliforms/g	< 1,000	E. Coli/g	< 10	Yeast & Mould/g	< 1,000	Salmonella/25g	Absent
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Salmonella/25g	Absent										



Partners :  
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 E.Y. Lelliott  
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STORAGE & PACKAGING	
<b>PACKAGING</b>	<b>EITHER:</b> 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. <b>OR :</b> 4.54 Kg double wrapped in 200 gauge, food grade vacuum bag. Four bags packed into a double walled cardboard box.
<b>LABELLING</b>	Best Before Date, Batch Code, Product Name and Product Code, Weight
<b>STORAGE</b>	In sealed containers in a cool, dry place, away from direct sunlight and free from infestation
<b>SHELF LIFE</b>	Twelve months from date of manufacture when stored under recommended conditions.
<b>HANDLING PROCEDURES</b>	Normal good manufacturing procedures for non hazardous food ingredients apply
<b>LEGISLATION &amp; WARRANTY STATEMENT</b>	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.
<b>CONFIDENTIALITY</b>	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

Raw Material Breakdown (additives and processing aids):	
<b>Ingredient</b>	<b>Contains</b>
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))

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

PRODUCT SUITABILITY			
<b>Vegetarians</b>	✓	<b>Halal</b>	✓ - Not Certified
<b>Vegan</b>	✓	<b>Kosher</b>	✓ - Not Certified
<b>Gluten Free</b>	x	<b>GM Free</b>	✓



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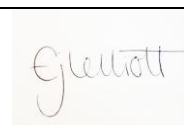


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## SAFETY INFORMATION

<b>HEALTH HAZARD</b>	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.
<b>FIRE HAZARD</b>	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
<b>HANDLING</b>	Use in a well ventilated area.
<b>SPILLAGE/DISPOSAL</b>	Spillage: Remove powder to a disposal container; wash contaminated area with detergent and water. Disposal: In accordance with the control of pollution act 1974.
<b>EMERGENCY FIRST AID PROCEDURES</b>	<b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation. <b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed. <b>Inhalation:</b> Remove person to fresh Air
<b>METAL DETECTION</b>	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	<b>02/05/19</b>	VERSION	1
DOCUMENT REF:	LEO3.6c(ii)/3281	NO. OF PAGES:	3
Unless this document is stamped 'CONTROLLED' in RED it must be considered UNCONTROLLED			
AUTHORIZED ON BEHALF OF SUPPLIER		AUTHORIZED ON BEHALF OF CUSTOMER	
POSITION	QC/QA	POSITION	
<i>Please note if the specification is not returned, signed within 28 days of receipt D Leonard &amp; Co will assume acceptance of this document.</i>			

## DOCUMENT CONTROL

Issue	Issue Date	Reason for Change	Authorised By
1	02/05/19	First issue	EL



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