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PRODUCT SPECIFICATION

| PRODUCT INFORMATION | |
|--|---|
| PRODUCT NAME | PORK & APPLE BURGER MIX |
| PRODUCT CODE | 3101 |
| DESCRIPTION / APPEARANCE | A free flowing powder with visual Apple and a distinctive apple fragrance & flavour. |
| INGREDIENT DECLARATION (in descending order) | RUSK (<i>Wheat Flour, Salt</i>) SALT DEXTROSE DEHYDRATED APPLE (<i>apple, preservative E220 sulphur dioxide</i>) POTATO STARCH H.V.P. (Soya) MUSTARD POWDER FLAVOUR ENHANCER E621 SPICES HERBS PRESERVATIVE E221(<i>Sodium Sulphite</i>) COLOUR E120 |
| ALLERGEN DECLARATION | Allergens are in BOLD in the Ingredient Declaration |
| USAGE RATE | 10 % |

| TYPICAL NUTRITIONAL DATA (Information per 100g) | | | |
|---|------|----------------------|------|
| ENERGY kJ | 1242 | ENERGY kcal | 297 |
| PROTEIN g | 5.4 | | |
| CARBOHYDRATE g | 68.8 | Of which sugars g | 22.9 |
| FAT g | 1.2 | Of which saturates g | 0.2 |
| DIETARY FIBRE g | 3.3 | SALT g | 16 |

| PRODUCT DATA | | | | | | | | | | | |
|----------------------------------|--|----------------------|-----------|-------------|---------|-----------|------|-----------------|---------|----------------|--------|
| ANALYTICAL DATA | SO ₂ Content : 0.22% - 0.23% | | | | | | | | | | |
| 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. | | | | | | | | | | |
| MICROBIOLOGICAL STANDARDS | <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td>Total Viable Count/g</td> <td>< 100,000</td> </tr> <tr> <td>Coliforms/g</td> <td>< 1,000</td> </tr> <tr> <td>E. Coli/g</td> <td>< 10</td> </tr> <tr> <td>Yeast & Mould/g</td> <td>< 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 |
| 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. Lelliott
 E.Y. Lelliott
 J.G. Lelliott



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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 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 | Y | H.V.P | 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 | Y | Mustard Powder | 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)) |
| Hydrolysed Vegetable Protein (H.V.P.) | Soya, Maize, Colour E150d |

| PRODUCT SUITABILITY | | | |
|---------------------|---|----------------|---|
| Vegetarians | ✓ | Halal | x |
| Vegan | x | Kosher | x |
| Gluten Free | x | 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. |
| 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. |

SPECIFICATION AGREEMENT

| | | | |
|---|------------------|----------------------------------|---|
| DATE OF ISSUE | 14/08/19 | VERSION | 5 |
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| POSITION | QC/QA | POSITION | |
| <i>Please note if the specification is not returned, signed within 28 days of receipt D Leonard & Co will assume acceptance of this document.</i> | | | |

DOCUMENT CONTROL

| Issue | Issue Date | Reason for Change | Authorised By |
|-------|------------|--------------------|---------------|
| 5 | 14/08/19 | Update to new form | EL |



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