


Dalziel Group - Manufacturing Manual	
Product Specification Proforma	
Date: 14/10/2014	Issue: 2
Document No: MAN239	pages: 3
Author: Fran Hutton	Authorised By: 



DALZIEL
Serving the food industry

Dalziel Ltd
5 William Street
Felling
Gateshead
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0191 4954490

PRODUCT SPECIFICATION

Product: CHICKEN SEASONING	Code: D9825116
Description: A dry ingredients seasoning blend	Status: Final
	Date: 01/04/2015

INGREDIENT LISTING

Ingredient	Country of Origin	% Banding
Salt	UK	50.42%
Fortified Wheat Flour (contains calcium carbonate, iron, niacin, thiamine)	UK	20-30
Emulsifier E450	Israel, Germany	5-10
Flavour Enhancer E621	Indonesia, China, France	1-5
Preservative E221	Thailand	3.24%
Herb (sage)	Turkey	1-5
Spice (white pepper)	Indonesia, Vietnam, India, Sri Lanka	1-5
Onion Powder	India	1-5
Antioxidant E300	China	<1
Acid E330	China	<1
Spice Extracts	USA, Nigeria, India,	<1
Vegetable Oil	France, Netherlands	<1

INGREDIENT DECLARATION

Salt, Fortified Wheat Flour (contains calcium carbonate, iron, niacin, thiamine), Emulsifier E450, Flavour Enhancer E621, Preservative E221, Herb (sage), Spice (white pepper), Onion Powder, Antioxidant E300, Acid E330, Spice Extracts

ADDITIVES/PROCESSING AID

Name	E Number	Function	Declarable	Comments
Sodium Diphosphates	E450	Emulsifier/Stabiliser	Yes	
Ascorbic Acid	E300	Antioxidant	Yes	
Citric Acid	E330	Acid/Antioxidant	Yes	
Silicon Dioxide	E551	Anticaking Agent	No	Processing Aid
Mono Sodium Glutamate	E621	Flavour Enhancer	Yes	
Sodium Ferrocyanide	E535	Anticaking Agent	No	Processing Aid in Salt
Sodium Sulphite	E221	Preservative	Yes	
Rapeseed Oil		Processing Aid	No	

NB: Provisional specifications may not contain processing aids.
These are added in production and will appear on Final Specifications.



ALLERGEN INFORMATION

Allergen	Present		Source	Comments
	On Site	In Product		
Cereals containing Gluten	YES	YES	Wheat Flour	
Crustaceans and products thereof	NO	NO		
Egg and products thereof	YES	NO		
Fish and products thereof	YES	NO		
Soybeans and products thereof	YES	NO		
Milk and products thereof	YES	NO		
Celery and products thereof	YES	YES		
Mustard and products thereof	YES	NO	Spice Extract (celery)	
Peanuts and products thereof	NO	NO		
Nuts *(other than peanuts) and products thereof	NO	NO		
Lupin and products thereof	NO	NO		
Sesame Seeds and products thereof	NO	NO		
Molluscs and products thereof	NO	NO		
Sulphur Dioxide Sulphites >10ppm	YES	YES	Preservative E221	


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.

* (1) Nut allergens: Almond, hazelnut, Walnut, cashew, pecan, brazil nut, pistachio nut, Macadamia/Queensland nut) and products thereof.

SUITABILITY

Vegetarian	YES		Vegan	YES	
Organic	NO				

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CHICKEN SEASONING

D9825116

FINISHED PRODUCT ANALYSIS

MICROBIOLOGICAL

Total Salt Content	50.45 %
NaCl Tolerance (Conductivity Meter)	48.38-59.13
Preservative Content as : Sodium Sulphite	3.24 %
SO2 Tolerance (Titration)	1.46-1.78

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

NUTRITIONAL

SENSORY PROPERTIES

Typical values per 100gm Calculated from Raw Material Data

Energy	114.13	Kcal
	479.35	kJ
Protein	3.29	g
Carbohydrate	22.61	g
as Starch	16.17	g
as Sugar	1.48	g
Fat	1.17	g
Saturated	0.31	g
Monosaturates	0.34	g
Polysaturates	0.35	g
Fibre	2.86	g
Sodium	23628.37	mg

Texture A free flowing fine powder
Visual Pale
Odour Savoury Notes

Sieve Size 3mm
Metal Detection
Ferrous 3.5mm
Non Ferrous 4mm
Stainless Steel 4mm

Pack Size 56 x 227g
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.

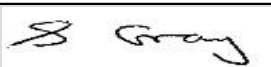
Sample products intended for immediate use .Trial purposes only

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 LTD

For Customer

Signed:				Signed:			
Name	Susan Gray	Position	Technical Administrator	Name		Position	
Date	01/04/2015	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.