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PRODUCT SPECIFICATION

PRODUCT INFORMATION				
	PRODUCT NAME	GLUTEN FREE CAROLINA REAPER BURGER MIX		
	PRODUCT CODE	6861		
DESCRI	PTION / APPEARANCE	A red to dark orange free flowing powder with		
		a deceptively mild chilli aroma.		
INGREDIENT	GLUTEN FREE RUSK (Dehydrated Potato Powder, Rice Flour, Salt, Dextrose)			
DECLARATION	POTATO STARCH			
(in descending order)	SALT			
	SPICES & SPICE EXTRACT (Cayenne, Carolina Reaper Chilli (0.75%), Red Chilli, Ginger, Pepper)*			
	SUGAR			
	PHOSPHATES E450, E451			
	FLAVOUR ENHANCER E621			
	DEHYDRATED GARLIC			
	DEHYDRATED ONION			
	ANTI OXIDANT E301, E330			
	NATURAL COLOUR (Carmine, Paprika Exti	ract)*		
	PRESERVATIVE E221 (Sodium Sulphite)			
	*Alphabetical Order			
ALLE	RGEN DECLARATION	Allergens are in BOLD in the Ingredient Declaration		
USAGE RATE 5%				

TYPICAL NUTRITIONAL DATA (Information per 100g)				
ENERGY kJ	1312	ENERGY kcal	313	
PROTEIN g	4.1			
CARBOHYDRATE g	68.9	Of which sugars g	4.7	
FAT g	1.9	Of which saturates g	0.5	
DIETARY FIBRE g	2.0	SALT g	9.3	

PRODUCT DATA				
ANALYTICAL DATA	SO ₂ Content : 0.13% - 0.1	SO ₂ Content : 0.13% - 0.16%		
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 Coliforms/g	< 100,000 < 1,000		
	E. Coli/g	< 10		
	Yeast & Mould/g	< 1,000		
	Salmonella/25g	Absent		





Partners: B.R. Lelliott E.Y. Lelliott J.G. Lellíott



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STORAGE & PACKAGING	
PACKAGING	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
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

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

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	N		N	N
Peanuts	N		N	N
Soybeans	N		Υ	Υ
Milk from all species	N		Υ	Υ
Nuts	N		N	N
Celery	N		Υ	Υ
Mustard all forms originating from the mustard plant	N		Υ	Υ
including oils				
Sesame seeds	N		Υ	Υ
Sulphur dioxide and sulphites (>10mg/kg)	Y	Sodium Sulphite	Υ	Υ
		Gluten Free Rusk		
		Naturally occurring in Garlic &		
		Onion		
Lupins	N		N	N
Molluscs	N		N	N

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





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SAFETY INFORMATI	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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