

PRODUCT SPECIFICATION

PRODUCT INFORMATION				
PRODUCT NAME PORK & APPLE BURGER MIX				
	PRODUCT CODE 3101			
DESCR	IPTION / APPEARANCE	A free flowing powder with visual Apple and a distinctive apple fragrance & flavour.		
INGREDIENT	RUSK (Wheat Flour, Salt)			
DECLARATION	SALT			
(in descending order)	DEXTROSE			
	DEHYDRATED APPLE (apple, preservative E220 sulphur dioxide)			
	POTATO STARCH			
	H.V.P. (Soya)			
	MUSTARD POWDER			
	FLAVOUR ENHANCER E621 SPICES (Ginger) HERBS (Basil, Marjoram, Oregano, Parsley, Sage, Thyme) PRESERVATIVE E221(Sodium Sulphite) COLOUR E120			
ALLE	RGEN 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.			
MICROBIOLIGICAL STANDARDS	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. Lellíott E.Y. Lellíott J.G. Lellíott



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STORAGE & PACKAGING					
PACKAGING	<u>EITHER</u> : 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. <u>OR</u> : 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, Ba	atch Code, Pi	roduct 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 kamut and their hybridized strains.	, barley, oats, spelt,	Y	Rusk	Y	Y
Eggs		Ν		N	N
Fish		Ν		N	Ν
Crustaceans		Ν		N	Ν
Peanuts		N		N	Ν
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		Ν		Y	Y
Sulphur dioxide and sulphites (>10mg	g/kg)	Y	Sodium Sulphite	Y	Y
Lupins		Ν		N	Ν
Molluscs		Ν		N	N

535 raising agent E503 T flour, Calcium Carbonate (E170), Iron, Nicotina ur E150d	amide (Vit B3), Thiamine Hydrochloride (Vit B1))
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ur E150d	
Halal	×
Kosher	×
GM Free	✓



BRGS Food Safety

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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.	

6 S: 3				
5: 3				
Unless this document is stamped 'CONTROLLED' in RED it must be considered UNCONTROLLED				
ON BEHALF OF				

DOCUMENT CONTROL				
Issue	Issue Date	Reason for Change	Authorised By	
5	14/08/19	Update to new form	EL	
6	30/09/21	Update/Review to incl breakdown of herbs and spices to help with Natasha's Law.	EL	





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