Product Specification

Product Code	XTF10589A	Issue number	2.0
Product Name	VENISON ROYAL SAUSAGE SEASONING		
Description	Free flowing speckled powder		

Ingredients (In descending order by %)

Salt, **Wheat** Flour (Calcium Carbonate, Iron, Niacin, Thiamine), Spices (White Pepper, Paprika, Black Pepper, Cumin, Cinnamon, Turmeric, Nutmeg), Garlic Powder, Preservative E221 (**Sulphite**)(4.5%), Herbs (Parsley, Oregano), Antioxidant E301, Spice Extracts (Pepper, Nutmeg, Ginger, Mace, Clove, Coriander).

Carry over additives and processing aids

Anti-caking Agents E535 & E551, Emulsifier E471 (derived from Palm Oil), Propylene Glycol E1520, Sunflower & Rapeseed Oils, Polysorbate 80 (E433).

All Allergens included within recipe are indicated in **bold**.

Nutritional data (Typical values / 100 g)

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Energy	115	kcal	
	485	kJ	
Protein	4.39	g	
Total Carbohydrate	23.0	g	
- Sugars	1.9	g	
Fat	1.6	g	
- Saturated	0.3	g	
Salt	59.24	g	
- Sodium	25.038	g	
- Sodium converted to salt equivalent	63.68	g	
Moisture	5.0	g - maximum	
Fibre	4.5	g	
Ash	62.5	g	

Food Allergen Data

Recipe contains no added:	Y/N	Comments
Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut & hybridized strains	N	Wheat flour
Eggs of all species	Y	
Fish all species	Y	
Crustaceans of all species including lobster, crab, prawns, langoustine	Y	
Peanuts	Y	
Soybeans	Y	
Milk from all species	Y	
Nuts	Y	
Celery including stick celery and celery root - celeriac	Y	
Mustard all forms originating from the mustard plant including oils	Y	
Sesame seeds	Y	
Sulphur Dioxide and Sulphites (> 10mg/kg)	N	Preservative E221
Lupin	Y	
Molluscs	Y	

The following are handled and processed onsite: Wheat, Rye, Barley, Oats, Egg, Soya, Milk, Celery, Mustard, Sulphur dioxide. The following are not permitted on our processing lines: Nuts, Peanuts, Lupin, Sesame, Fish, Crustaceans, Mollusc. Moguntia operates a robust process for allergen control which can include specific cleaning processes, controls via process scheduling, location, dedicated location equipment and scheduled verification via allergen swabs. Should a specific claim be required of this product please contact your account manager to ensure the correct protocols are applied at all times

GM Status

This product does not contain any genetically modified material or derivatives of genetically modified material

Metal Detection

All products metal detected. Metal detectors are checked using test pieces before and after every product batch

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All finished products are sieved using the appropriate mesh size. The mesh size will vary according to the particle size of the product in question. Integrity checks are carried out on the sieves before use.

Packaging

Packing code 03 – 20 x 0.227 kg in blue food grade laminate sachets packed into a small carton.

Packing code 44 - 10 kg packed into a medium box with blue food grade polythene liner.

Shelf Life and Usage Rate

Shelf Life: From date of manufacture stored in unopened original containers in a cool dry place away from direct sunlight and free from infestation – 18 months

2.5% Recommended Usage Rate:

Warranty

The company warrants that at the time of delivery the goods will conform to the specification and description given above. Also, that the goods will be fit for the purpose intended and conform to current UK and EC legislation. The information contained herein is, to the best of our knowledge, true and accurate.

For Moguntia Food Ingredients (UK) Ltd

_	Name:	Ewa Bartczak	Date:	25.02.2021
	For Customer			
	Name:		Date:	

Unless otherwise notified, Moguntia Food Ingredients Ltd. assumes all information contained within this specification to be agreed by the recipient.