

PRODUCT SPECIFICATION

PRODUCT INFORM	IATION		
PRODUCT NAME		CRACKED BLACK PEPPER & SEA SALT BURGER	
		MIX	
PRODUCT CODE 3211			
DESCR	DESCRIPTION / APPEARANCE A free flowing powder with a distin- mineral fragrance & flavour.		
INGREDIENT	RUSK (Wheat Flour, Salt)		
DECLARATION	WHEAT FLOUR		
(in descending order)	SEA SALT		
	SPICES & SPICE EXTRACTS (Nutmeg, Pepper)		
	POTATO STARCH		
	SALT		
	FLAVOUR ENHANCER E621		
	DEHYDRATED ONION		
	PRESERVATIVE E221(Sodium Sulphite)		
	RGEN DECLARATION	Allergens are in BOLD in the Ingredient Declaration	
	USAGE RATE	10 %	

TYPICAL NUTRITIONAL DATA (Information per 100g)			
ENERGY kJ	1356	ENERGY kcal	322
PROTEIN g	8.5		
CARBOHYDRATE g	69.5	Of which sugars g	2.5
FAT g	1.5	Of which saturates g	0.5
DIETARY FIBRE g	4.4	SALT g	11

PRODUCT DATA				
ANALYTICAL DATA	SO ₂ Content : 0.11% - 0.13%			
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	< 10,000		
	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, 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	n date of ma	nufacture when stored under r	ecommended co	nditions.
HANDLING PROCEDURES	Normal good manufacturing procedures for non hazardous food ingredients apply			oly	
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		Ν		N	N
Fish		N		N	N
Crustaceans		N		N	N
Peanuts		N		N	N
Soybeans		N		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		N		Y	Y

Raw Material Breakdown (additives and processin	ng aids):		
Ingredient	Contains		
Salt	Anticaking agent E535		
Rusk	Wheat Flour, Salt, Raising Agent E503		
Wheat Flour	Wheat Flour (WHEAT flour, Calcium Carbonate (E170), Iron,		

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Sodium Sulphite

Nicotinamide (Vit B3), Thiamine Hydrochloride (Vit B1))

PRODUCT SUITABILITY Vegetarians ✓ Vegan ✓ ✓ Kosher ✓ - not certified Gluten Free × GM Free ✓



Sesame seeds

Lupins

Molluscs

Sulphur dioxide and sulphites (>10mg/kg)

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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	30/09/21		VERSION	5
DOCUMENT REF:	LEO3.6c(ii)/3211		NO. OF PAGES:	3
Unless this document is stamped 'CONTROLLED' in RED it must be considered UNCONTROLLED				
AUTHORIZED ON BEHALF OF SUPPLIER		Glettott	AUTHORIZED ON BEHALF O CUSTOMER	F
POSITION		QC/QA	POSITION	
Please note if the specification is not returned, signed within 28 days of receipt D Leonard & Co will assume acceptance of this document.				

DOCUMENT CONTROL					
Issue	Issue Date	Reason for Change	Authorised By		
4	18/08/19	Move to new style form. No other changes	EL		
5	30/09/21	Update/Review to incl breakdown of herbs and spices to help with Natasha's Law.	EL		





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