

**PRODUCT SPECIFICATION**

<b><u>PRODUCT</u></b>	Cumberland Sausage Seasoning
<b><u>PRODUCT CODE</u></b>	<b>W655</b>
<b><u>DECLARATION:</u></b>	Salt, <b>Wheat</b> flour contains (Calcium Carbonate, Iron, Niacin, Thiamin), Spices, Stabiliser E451, Herbs, Flavour Enhancer E621, Preservative E221,(contains <b>Sulphites</b> ), Anti Oxidant E300, Onion Powder, Spice Extracts,(contains <b>Celery</b> ), Acidity Regulator E330, Herb Extract

**\*Allergens highlighted in bold.**

*All additives in this seasoning blend comply with their specifications as outlined in Regulation (EC No. 231/2012) detailing specifications for food additives .*

<b><u>SENSORY ANALYSIS</u></b>	Taste	Herby hot flavour
	Colour	Brown seasoning with herb pieces.
	Odour	Herby
<b><u>ANALYTICAL</u></b>	Weight	0.227Kg
	Sieving	100% sieved through 4000 micron.

<b><u>CHEMICAL</u></b>	Salt	51.61%
	Sulphur Dioxide	This seasoning contains 1.55% Sulphites(added).

<b><u>MICROBIOLOGICAL ANALYSIS</u></b>	(Typical Values)	
	Total Viable Count	1000000/g max
	Yeast & Mould	10000/g max.
	E.Coli	20/g
	Coliform	5000/g
	Salmonella	Absent in 25gms

**Additive details ref legislation 1333/2008,601/2014 (amending Annex II - 1333/2008)  
Reg 1129/2011 & Reg 231/2012**

Additive	Level permitted In Meat Preparations 853/2004	Inclusions /Comments	Recommended usage 2.5% (of batch volume)
Stabiliser E451	5000 ppm	Commission Regulation (EU) No 601/2014 Amending Annex II to reg (EC)No 1338/2008 only breakfast sausages; in this product, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving the product its typical appearance; Burger meat with a minim vegetable and/or cereal content of 4% mixed within the meat.	'Complies with legislation'
Flavour Enhancer E621	Quantum Satis	Regulation 1333/2008, Section 12.2.2 , Seasonings and Condiments; E621 is permitted in Seasonings and Condiments at <i>quantum satis</i> levels	'Complies with legislation'
Anti - Oxidant E300	Quantum Satis	Commission Regulation (EU) No 601/2014 Amending Annex II to reg (EC)No 1338/2008 Only prepacked preparations of fresh minced meat <b>and meat preparations to which other ingredients than additives or salt have been added.</b>	'Complies with legislation'
Acidity Regulator E330	Quantum Satis	Commission Regulation (EU) No 601/2014 Amending Annex II to reg (EC)No 1338/2008 Only prepacked preparations of fresh minced meat <b>and meat preparations to which other ingredients than additives or salt have been added.</b>	'Complies with legislation'
Preservative E221	450ppm	Reg EC No1333/2008 Only breakfast sausages. Burger meat with a minimum vegetable and /or cereal content of 4% mixed within the meat.	'Complies with legislation'

**PROCESSING AIDS**

Regulation 1169/2011 Article 20 "Omission of constituents of food from the list of ingredients" B (ii): which are used as processing aids.

Processing aids contained in Seasoning :

PROCESSING AID	"CONTAINED IN"
E551 Silicone Dioxide	Spice Extracts / Onion Powder
E535 Sodium ferrocyanide	Salt
Sunflower Oil	Seasoning Blend

**Application/Usage** For use in Sausage mix at a max usage rate of 2.5%. *Typical recipe* includes the addition of Cereal (Rusk) and water.

**NUTRITIONAL /100G**

Typical values

Energy KJ	459.58
Energy Kcal	99.28
Fat	2.18
Of which saturates	0.30
Carbohydrate	19.86
Of which sugars	0.66
Protein	2.94
Salt (equivalent)	55.81

**PACKAGING**

Packaging	Blue Film, Outer: Box .
Seals	Heat Sealed.
Units per Pallet	As per customer order
Type of pallet	Timber pallet with a cardboard on top of pallet.
Stacking height	As requested.

**DELIVERY/STORAGE**

Delivery Temperature	Ambient environmental temperature
Optimum Conditions	Cool dry store
Special Precautions	Bag kept sealed at all times.
Shelf life	18 months

**LABELLING DETAILS**

Each bag will have the following details:

Name of product, Product Code, Batch No., Pack size, Best before date, Allergens.

**METAL DETECTION**

Each bag is passed through a metal detector  
4.0 mm Fe ,4.0 mm Non Fe, 4.0 mm Stainless Steel

**GMO**

Product is free from Genetically Modified Organisms

**IRRADIATION**

Product has not been irradiated

**Allergen Declaration according to Directive 1169/2011/EC**

	Y/N	Notes
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamult)	Y	Gluten in wheatflour, rusk .
Crustaceans (shellfish) or derivatives	N	
Eggs or derivatives	N	Not in product but egg materials handled on site
Fish or derivatives	N	
Peanuts or derivatives	N	
Milk and milk derivatives	N	Not in product but milk materials handled on site.
Nuts and derivatives	N	
Soya	N	Not in product but Soya materials handled on site.
Sesame & other seeds	N	
Celery, celeriac & derivatives	Y	Spice extracts contain celery .
Mustard	N	Not in product but Mustard materials handled on site.
Sulphur dioxide & sulphites (>10mg/kg)	Y	E221 added
Lupin & derivatives	N	
Molluscs or derivatives	N	

**WARRANTY**

This product conforms to all current EU Food Regulations.

Authorised and approved for use by:

Key Ingredients	Customer
Name: Varun Kishore T.R.	Name:
Position: Quality Control Coordinator	Position:
Date: 19 <sup>th</sup> April 2023	Date:

Please return a signed copy of this specification by mail: [quality@keyingredients.ie](mailto:quality@keyingredients.ie) or post to *Unit A3/4 Annacotty Business Park, Annacotty, Limerick, Ireland* within 10 working days. If this is not received, it will be presumed by Key Ingredients that this specification has been accepted and approved.