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PRODUCT SPECIFICATION

PRODUCT INFORM	ATION	
PRODUCT NAME		BEEF BURGER MIX
PRODUCT CODE		3011
DESCRIPTION / APPEARANCE		A free flowing powder with a distinctive
		fragrance & strong meaty flavour
INGREDIENT	RUSK (Wheat Flour, Salt)	
DECLARATION	POTATO STARCH	
(in descending order)	SALT	
	YEAST EXTRACT	
	FLAVOUR ENHANCER E621	
	WHEAT FLOUR	
	DEXTROSE	
	DIPHOSPHATES E450,E451	
	DEHYDRATED ONION	
	PRESERVATIVE E221 (Sodium Sulphite)	
	SPICE EXTRACTS (Nutmeg, Pepper)	
	COLOURS (E120, Burnt Sugar Powder)	
	ONION EXTRACT	
ALLE	RGEN DECLARATION	Allergens are in BOLD in the Ingredient Declaration
	USAGE RATE	10 %

TYPICAL NUTRITIONAL DATA (Information per 100g)				
ENERGY kJ	1207	ENERGY kcal	287	
PROTEIN g	6.2			
CARBOHYDRATE g	61.4	Of which sugars g	6.9	
FAT g	1.1	Of which saturates g	0.2	
DIETARY FIBRE g	2.7	SALT g	20	

PRODUCT DATA				
ANALYTICAL DATA	SO ₂ Content : 0.18% - 0.2	SO ₂ Content: 0.18% - 0.20%		
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		< 10		
	Yeast & Mould/g	< 1,000		
	Salmonella/25g	Absent		









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STORAGE & PACKAGING			
PACKAGING	EITHER: 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. OR: 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 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	Present
			on Line	On Site
Cereals containing Gluten: wheat, rye, barley, oats, spelt,	Υ	Rusk	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)	Υ	Sodium Sulphite	Υ	Υ
Lupins	N		N	N
Molluscs	N		N	N

Raw Material Breakdown (additives and processing aids):				
Ingredient	Contains			
Salt	Anticaking agent E535			
Rusk	Wheat Flour, Salt, raising agent E503			
Wheat Flour	Wheat Flour (WHEAT flour, Calcium Carbonate (E170), Iron, Nicotinamide (Vit B3), Thiamine Hydrochloride (Vit B1))			

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





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



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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. This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily **FIRE HAZARD** extinguished with water or foam. **HANDLING** Use in a well ventilated area. Spillage: Remove powder to a disposal container; wash contaminated area with detergent and water. SPILLAGE/DISPOSAL Disposal: In accordance with the control of pollution act 1974. **Skin Exposure:** Normal standard of hygiene and regular washing with water should prevent irritation. **EMERGENCY FIRST AID** Eye Exposure: Wash with water until irritation ceases. Seek medical advice if above is not observed. **PROCEDURES 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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POSITION		QC/QA	POSITION	

DOCUMENT CONTROL					
Issue	Issue Date	Reason for Change	Authorised By		
5	14/08/19	Update to new form	EL		
6	30/03/21	Removal of Soya Allergen from recipe	EL		
7	30/09/21	Update/Review to incl breakdown of herbs and spices to help with Natasha's Law.	EL		







