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PRODUCT SPECIFICATION

PRODUCT NAME		WESCHENFELDERS TOULOUSE				
PRODUCT CODE		S285	SEASONING			
PRODUCT CODE			والموالية والمانور م			
DESCRIPTION / APPEARANCE		and taste.	Free flowing product with a distinctive aroma and taste			
INGREDIENT	SALT SPICES	TYPICAL NUTRITIONAL	ENERGY	568kJ		
DECLARATION (in descending order)	DEXTROSE PRESERVATIVE E223 (Sodium Metabisulphite) ANTI-OXIDANT E301	DATA (Information per 100g)		133kcal		
			PROTEIN	3.04g		
			CARBOHYDRATE	19.13g		
			FAT	0.84g		
ALLERG	EN DECLARATION	SEE ITEMS IN BOLD I	SEE ITEMS IN BOLD IN INGREDIENT DECLARATION			
ANALYTICAL DATA		SALT CONTENT : 49.1% -50.9% SO ₂ CONTENT : 2.2% - 2.7%				
USAGE RATE		2.5 %				
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.				
PACKAGING		0.350kg				
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				

Raw Material Breakdown (additives and processing aids):

Ingredient	Contains
Salt	Anticaking agent E535 0.00067%

Food Allergen Data:

Free From	Yes/No	Comments
Cereals containing Gluten: wheat, rye, barley, oats, spelt,	Y	
kamut and their hybridized strains.		
Yeast and yeast derivatives	Y	
Eggs	Y	
Fish	Y	
Crustaceans	Y	
Peanuts	Y	
Soybeans	Y	
Milk from all species	Y	
Nuts	Y	
Pine Nuts/Pine Kernels	Y	
Celery	Y	
Mustard all forms originating from the mustard plant	Y	
including oils		
Sesame seeds	Y	
Seed oil	Y	
Seeds & Derivatives	Y	
Sulphur dioxide and sulphites	N	Sodium Metabisulphite
Lupins	Y	
Molluscs	Y	

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	Skin Exposure: Normal standard of hygiene and regular washing with water should		
PROCEDURES	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 three times		
	daily with 2.0mm Ferrous, 2.0mm Non-Ferrous, 2.5mm Stainless Steel.		

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SUPPLIER		XIII.	BEHALF OF CUSTOMER				
POSITION	Л	Fechnical Manager	POSITION				
Please note if the specification is not returned, signed within 28 days of receipt D Leonard & Co will assume acceptance of this document.							