

Dalziel Group – Manufacturing Manual	
Product Specification Proforma	
Date: 11/05/2015	Issue: 3
Document No: MAN239	pages: 3
Author: Fran Hutton	Authorised By: <i>RS</i>



**DALZIEL**  
Serving the food industry

Dalziel Ltd  
5 William Street  
Felling  
Gateshead  
NE10 0JW  
0191 4954490

## **PRODUCT SPECIFICATION**

<b>Product:</b> BC VENISON SAUSAGE SEASONING	<b>Code:</b> D9815652
<b>Description:</b> A dry ingredients seasoning blend	<b>Status:</b> Final
	<b>Date:</b> 27/05/2015

## **INGREDIENT LISTING**

<b>Ingredient</b>	<b>Country of Origin</b>	<b>% Banding</b>
Salt	UK	46.49%
Fortified Wheat Flour (contains calcium carbonate, iron, niacin, thiamine)	UK	20-30
Herbs (marjoram, rosemary, thyme)	Egypt, Turkey, Morocco	5-10
Emulsifier E450 (i), E450(iii)	Israel, Germany	5-10
Spices (white pepper, black pepper, nutmeg)	Indonesia, Vietnam, India, Sri Lanka	5-10
Flavour Enhancer E621	Indonesia, China, France	1-5
Preservative E221	Thailand	2.94%
Onion Powder	India	1-5
Antioxidants E300, E330	China	1-5
Spice Extracts	USA, Nigeria, India, Indonesia, Vietnam, Sri Lanka	<1
Vegetable Oil	UK, France, Holland	<1
Herb Extract	Albania	<1

## **INGREDIENT DECLARATION**

Salt, Fortified Wheat Flour (contains calcium carbonate, iron, niacin, thiamine), Herbs (marjoram, rosemary, thyme), Emulsifier E450 (i), E450(iii), Spices (white pepper, black pepper, nutmeg), Flavour Enhancer E621, Preservative E221, Onion Powder, Antioxidants E300, E330, Spice Extracts, Herb Extract

## **ADDITIVES/PROCESSING AID**

<b>Name</b>	<b>E Number</b>	<b>Function</b>	<b>Declarable</b>	<b>Comments</b>
Sodium Diphosphates	E450(i),E450(iii)	Emulsifier/Stabiliser	Yes	
Ascorbic Acid	E300	Antioxidant	Yes	
Silicon Dioxide	E551	Anticaking Agent	No	Processing Aid
Citric Acid	E330	Acid/Antioxidant	Yes	
Mono Sodium Glutamate	E621	Flavour Enhancer	Yes	
Sodium Ferrocyanide	E535	Anticaking Agent	No	Processing Aid in Salt
Sodium Sulphite	E221	Preservative	Yes	
Rapeseed Oil		Processing Aid	No	

NB: Provisional specifications may not contain processing aids.  
These are added in production and will appear on Final Specifications.

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### ALLERGEN INFORMATION

Allergen	Present		Source	Comments
	On Site	In Product		
Cereals containing <b>Gluten</b>	YES	YES	Wheat Flour	
<b>Crustaceans</b> and products thereof	NO	NO		
<b>Egg</b> and products thereof	YES	NO		
<b>Fish</b> and products thereof	YES	NO		
<b>Soybeans</b> and products thereof	YES	NO		
<b>Milk</b> and products thereof	YES	NO		
<b>Celery</b> and products thereof	YES	YES	Spice Extract (celery)	
<b>Mustard</b> and products thereof	YES	NO		
<b>Peanuts</b> and products thereof	NO	NO		
<b>Nuts *( other than peanuts)</b> and products thereof	NO	NO		
<b>Lupin</b> and products thereof	NO	NO		
<b>Sesame Seeds</b> and products thereof	NO	NO		
<b>Molluscs</b> and products thereof	NO	NO		
<b>Sulphur Dioxide</b> Sulphites >10ppm	YES	YES	Preservative E221	

Dalziel take reasonable and practical precautions to reduce the risk of contamination of the products we manufacture. Due to the nature and complexity of ingredient blending the risk of contamination from carry over residue or airborne cross contamination cannot be totally eliminated. Furthermore although we prohibit the processing of nuts on site we cannot guarantee that contamination has not occurred at other stages in the processing of ingredients, i.e. during farming, harvesting, transportation etc. To a greater or lesser extent the same issue may apply to other allergens. A copy of our allergen policy and risk assessment is available on request.

**The absence of an allergen from the above recipe should not be taken as an implication that our product can be guaranteed free from that allergen.**

\* (1) Nut allergens: Almond, hazelnut, Walnut, cashew, pecan, brazil nut, pistachio nut, Macadamia/Queensland nut) and products thereof.

### SUITABILITY

Vegetarian	YES		Vegan	YES	
Organic	NO				

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## BC VENISON SAUSAGE SEASONING

**D9815652**

### FINISHED PRODUCT ANALYSIS

Total Salt Content	46.52 %
NaCl Tolerance (Conductivity Meter)	44.56-54.46
Preservative Content as : Sodium Sulphite	2.94 %
SO2 Tolerance (Titration)	1.32-1.62

### MICROBIOLOGICAL

Total Viable Count/g	100,000	max
Coliforms/g	<1000	max
E Coli/g	<10	max
Yeast & Mould	1000	max
Salmonella / 25g	Absent	

### NUTRITIONAL

Typical values per 100gm Calculated from Raw Material Data

Energy	129.43	Kcal
	543.61	kJ
Protein	3.66	g
Carbohydrate	23.50	g
as Starch	14.67	g
as Sugar	1.54	g
Fat	2.31	g
Saturated	0.89	g
Monosaturates	0.48	g
Polysaturates	0.38	g
Fibre	4.89	g
Sodium	21738.83	mg

### SENSORY PROPERTIES

<b>Texture</b>	A free flowing fine powder		
<b>Visual</b>	Pale	with visual herb	
<b>Odour</b>	Spice Notes		
<b>Sieve Size</b>	<b>Metal Detection (minimum sensitivity)</b>		
3mm	Ferrous		3.5mm
	Non Ferrous		4mm
	Stainless Steel		4mm
<b>Pack Size +/-1%</b>	56 x 227g		
Products are labelled stating product name, D number, Allergens			
Weight, Batch number and Best Before End date			

Store in a cool and dry condition; keep the pack sealed when not in use. 12 months from date of manufacture if unopened.

Sample products intended for immediate use .Trial purposes only

### LEGISLATION/WARRANTY STATEMENT

All data contained within this document is derived from the product recipe, information received from suppliers of the ingredients contained therein and published data sources, at the date of issue of this specification.  
The product is manufactured in accordance with our "due diligence" obligations and current UK and EU legislation, **however due to the nature and complexity of current ingredient manufacture and supply systems, guarantees cannot be given that carry over residues will be totally absent.**

For Dalziel LTD

For Customer

Signed:	<i>S Gray</i>		Signed:	
Name	Susan Gray	Position	Name	Position
		Technical Administrator		
Date	27/05/2015	Version	Date	

*Please sign and return the approved document within 28 Days.*

*If this document is not returned within this time Dalziel will assume acceptance.*