

Dalziel Group Manufacturing Manual	
Document Name: Dalziel Ingredients Product Specification	
Date: 10/05/23	Issue: 1.3
Document No: MAN239	Pages: 3
Author: F Hutton	Authorised by: H Walshaw

Dalziel Ingredients Ltd
5 William Street
Felling
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Dalziel Ingredients Ltd t/a Spiceblenders
Unit 2 Stonetec Business Park
Stoneferry Road
Hull
HU8 8DA

D9815616

PRODUCT SPECIFICATION

Product: PORK AND APPLE SEASONING	Code: D9815616	Usage Rates: 3.5%
Description: A dry ingredient seasoning blend	Status: Final	Date: 07/09/2023

INGREDIENTS LISTING

Ingredient	Country of Manufacture (Herbs / Spices, and extracts of, will also list Country of Origin)	% Banding
Salt	UK	40-50%
Wheat Flour (contains calcium carbonate, iron, niacin, thiamine)	UK	20-30%
Dehydrated Apple (contains Sulphur Dioxide)	China	10-20%
Emulsifier (E450)	Belgium	5-10%
Spices (White Pepper, Ginger)	Indonesia, India, Vietnam, Nigeria	1-5%
Flavour Enhancer E621	China, Vietnam	1-5%
Preservative: Sodium Sulphite	Italy	1-5%
Antioxidant E300, E330	China	1-5%
Onion Powder	India	<1%
Herbs (Parsley)	UK	<1%
Spice Extracts	Canada, UK, United States, Belgium, Chile, China, Indonesia, India, Mexico, Peru, Papua New Guinea	<1%
Anti-Caking Agent (E551)	UK	<1%
Rapeseed Oil	UK	<1%
Herb Extract	Canada, Hungary, United States	<1%

INGREDIENT DECLARATION

Salt, WHEAT Flour (contains calcium carbonate, iron, niacin, thiamine), Dehydrated Apple (contains SULPHUR Dioxide), Emulsifier (E450), Spices (White Pepper, Ginger), Flavour Enhancer E621, Preservative: Sodium SULPHITE, Antioxidant E300, E330, Onion Powder, Herbs (Parsley), Spice Extract (CELERY Extract), Herb Extract

ADDITIVES/PROCESSING AIDS

Name	E Number	Function	Declarable	Comments
Ascorbic Acid	E300	Antioxidant	Yes	
Citric Acid	E330	Acid/Antioxidant	Yes	
Mono Sodium Glutamate	E621	Flavour Enhancer	Yes	
Rapeseed Oil		Processing Aid	No	
Sodium Sulphite	E221	Preservative	Yes	
Sulphur Dioxide	E220	Preservative	Yes	
Tri Sodium Diphosphates	E450	Emulsifier/Stabiliser	Yes	
Silicon Dioxide	E551	Anticaking Agent	No	Processing Aid
Sodium Ferrocyanide	E535	Anticaking Agent	No	Processing Aid in Salt

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



D9815616

ALLERGEN INFORMATION

Allergen	Present		Comments: Allergen Source indicated in CAPITALS on previous page, Ingredients List
	On Site	In Product	
Cereals containing Gluten > 20ppm	YES	YES	Wheat Flour
Crustaceans and products thereof	NO	NO	
Egg and products thereof	YES	NO	
Fish and products thereof	YES	NO	
Soybeans and products thereof	YES	NO	
Milk and products thereof	YES	NO	
Celery and products thereof	YES	YES	CELERY Extract
Mustard and products thereof	YES	NO	
Peanuts and products thereof	NO	NO	
Nuts * (other than peanuts) and products thereof	NO	NO	
Lupin and products thereof	NO	NO	
Sesame Seeds and products thereof	NO	NO	
Molluscs and product there of	NO	NO	
Sulphur Dioxide Sulphites >10ppm	YES	YES	Dehydrated Apple (contains Sulphur Dioxide), Preservative Sodium Sulphite, Spices (Natural), Onion Powder (Natural)

Dalziel take reasonable and practical precautions to reduce the risk of contamination of the products we manufacture. Due to the nature and complexity of ingredients blending the risk of contamination from carry over residue or airborne cross contamination cannot be totally eliminated. 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.

SUITABILITY

Vegetarian	YES	Not Certified	Vegan	YES	Not Certified
Organic	NO		Gluten Free	NO	
Halal	NO		Kosher	NO	

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FINISHED PRODUCT ANALYSIS

Total Salt Content	44.78%
NaCl Analysis (Titration)	40.30-49.26
Na Analysis (Conductivity) Salt + Sodium ions	44.19-54.02
Preservative Content as: Sodium Sulphite	2.87%
SO2 Tolerance (Titration)	1.48-1.81

Please note samples are not routinely tested

MICROBIOLOGY

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

Typical values only – Not positive released

NUTRITIONAL

Typical values per 100gm Calculated from Raw Material Data

Energy	153.82	Kcal
	646.05	kJ
Protein	3.02	g
Carbohydrate	31.36	g
as Starch	17.91	g
as Sugar	9.73	g
Fat	1.00	g
Saturated	0.18	g
Monounsaturated	0.14	g
Polyunsaturated	0.10	g
Fibre	3.66	g
Sodium (Na)	21,057.61	mg
Salt Equivalent (Na x 2.5)	53.91	g

SENSORY PROPERTIES

Texture	A free flowing fine powder	
Visual	Pale with visual particulates	
Odour	Spice Notes	
Sieve Size	Metal Detection (max sensitivity)	
15mm	Ferrous	3.5mm
	Non Ferrous	4.5mm
	Stainless Steel	5mm
Pack Size +/-1%	56 x 227g (12.71kg)	
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 trial purposes only and may not be subject to metal detection.

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.

For Dalziel Ingredients LTD

For Customer

Signed:		Fran Hutton NPD & Technical Services Director	Signed	
Issued By	Deimante Nakreviciute	Position NPD Administrator	Name	
Date	07/09/2023	Version	Date	

Dalziel will assume acceptance of this specification unless informed in writing within 28 days.