

t:01825760262 f:01825769254

w:www.leonards.co.uk e:info@leonards.co.uk



## **PRODUCT SPECIFICATION**

PRODUCT NAME		HOG ROAST SAUSA	HOG ROAST SAUSAGE MIX		
PRODUCT CODE		IN2741	IN2741		
DESCRIPTION / APPEARANCE		A free flowing grar	A free flowing granular powder with herb,		
	,	apple and onion pi			
INGREDIENT	RUSK (Wheat Flour, Salt)	apple and sage  TYPICAL		1430 kJ	
DECLARATION	SUGAR	NUTRITIONAL	ENERGY		
(in descending order)	SALT	DATA		341kcal	
(iii descending order)	POTATO STARCH	(Information per 100g)			
	DEHYDRATED APPLE		PROTEIN	8.1g	
	DEHYDRATED ONION		CARROLIVERATE	7.0	
	SPICES		CARBOHYDRATE	76.0g	
	HERBS		Of which sugars FAT	14.2g 1.4g	
	FLAVOUR ENHANCER E621		Of which saturates	0.4g	
	PRES E223 (Sodium Metabisulphite)		DIETARY FIBRE	4.8g	
	NATURAL FLAVOUR		JIETAKI TIBKE	1.06	
ALLER	RGEN DECLARATION	Allergens are in <b>BOLD</b>	e in <b>BOLD</b> in the Ingredient Declaration		
	NALYTICAL DATA	Salt: 7.9- 8.9%			
	USAGE RATE	14.28%	14.28%		
ORGAN	OLEPTIC EVALUATION	The product will be inc	distinguishable in flav	our and	
		aroma from the last ac			
		to a taste panel in the		n test.	
MICROB	IOLIGICAL STANDARDS	Total Viable Count/g Coliforms/g	< 100,000 < 1,000		
		E. Coli/g	< 10		
		Yeast & Mould/g	< 1,000		
		Salmonella/25g	Absent		
PACKAGING		0.681 Kg in a 220 gauge, food grade , heat-seal			
		' ' -	polyethene bag. Five bags in a double walled cardboard		
	LADELLING		box.  Best Before Date, Batch Code, Product Name and		
LABELLING		Product Code, Weight			
STORAGE		In sealed containers in	In sealed containers in a cool , dry place , away from		
31313132		direct sunlight and free from infestation			
	SHELF LIFE	Twelve months from date of manufacture when stored			
LIANIT	NINC PROCEDURES		under recommended conditions.  Normal good manufacturing procedures for non		
HANL	DLING PROCEDURES	Normal good manufacturing procedures for non hazardous food ingredients apply		11011	
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.		
CC	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	
Rusk	Wheat Flour, Salt, raising agent E503	
Dehydrated Apple	Apple, Preservative E220 (sulphur dioxide)	

## **Food Allergen Data:**

Free From	Yes/No	Source	Present	Present
			on Line	On Site
Cereals containing Gluten: wheat, rye, barley, oats, spelt,	N	Rusk	Y	Y
kamut and their hybridized strains.				
Eggs	Υ		N	N
Fish	Y		N	N
Crustaceans	Y		N	N
Peanuts	Y		N	N
Soybeans	Y		Υ	Υ
Milk from all species	Y		Υ	Υ
Nuts	Y		Υ	Υ
Celery	Y		Υ	Υ
Mustard all forms originating from the mustard plant	Y		Y	Υ
including oils				
Sesame seeds	Y		Υ	Υ
Sulphur dioxide and sulphites	N	Sodium metabisulphite	Υ	Υ
Lupins	Y		N	N
Molluscs	Υ		N	N

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 PROCEDURES	Skin Exposure: Normal standard of hygiene and regular washing with water should 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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Please note if the specification is not returned, signed within 28 days of receipt D Leonard & Co will assume acceptance of this document.





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



D. Leonard & Co. Unit 3, 64 Bell Lane, Bellbrook Industrial Estate, Uckfield, East Sussex, TN22 1QL