

Product Specification

Product Code	XTF14491	Issue number	1.16
Product Title (Not Legal Name)	GOURMET MOROCCAN SAUSAGE MIX		
Description	Free flowing speckled powder		
Ingredients (In descending order by %)			
Rusk (contains Wheat Flour [Calcium Carbonate, Iron, Niacin, Thiamine], Salt), Sultanas, Apricots (Contains Rice Flour, Preservative E220 Sulphur Dioxide SO2 2000ppm) Salt, Spices (Cumin, Chilli, Black Pepper, Coriander), Dextrose, Garlic Powder, Herb (Mint), Stabilisers E450, Flavour Enhancer E621 (Monosodium Glutamate, Salt), Preservative E223 (0.34%) (Sulphite), Antioxidant E300.			
Carry over additives and processing aids			
Processing Aids- Anti-caking Agent E535, Raising Agent E503ii, Sunflower Oil. Carry over S02 <10mg/kg			
All Allergens included within recipe are indicated in bold .			
Nutritional data (Typical values / 100 g)			
Energy	313		kcal
	1326		KJ
Protein	7.19		g
Total Carbohydrate	69.8		g
- Sugars	25.1		g
Fat	1.6		g
- Saturated	0.2		g
Salt	6.87		g
- Sodium	3.023		g
- Sodium converted to salt equivalent	7.56		g
Moisture	11.0		g - maximum
Fibre	4.9		g
Ash	8.3		g
Food Allergen Data			
Recipe contains no added:	Y/N	Comments	
Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut & hybridized strains	N	WHEAT FLOUR	
Eggs of all species	Y		
Fish all species	Y		
Crustaceans of all species including lobster, crab, prawns, langoustine	Y		
Peanuts	Y		
Soybeans	Y		
Milk from all species	Y		
Nuts	Y		
Celery including stick celery and celery root - celeriac	Y		
Mustard all forms originating from the mustard plant including oils	Y		
Sesame seeds	Y		
Sulphur Dioxide and Sulphites (> 10mg/kg)	N	Preservative E223, Apricots and carry over in dextrose.	
Lupin	Y		
Molluscs	Y		
The following are handled and processed onsite: Wheat, Rye, Barley, Oats, Egg, Soya, Milk, Celery, Mustard, Sulphur dioxide. The following are not permitted on our processing lines: Nuts, Peanuts, Lupin, Sesame, Fish, Crustaceans, Mollusc. Moguntia operates a robust process for allergen control which can include specific cleaning processes, controls via process scheduling, location, dedicated location equipment and scheduled verification via allergen swabs. Should a specific claim be required of this product please contact your account manager to ensure the correct protocols are applied at all times			
GM Status			
This product does not contain any genetically modified material or derivatives of genetically modified material			
Metal Detection			
All products metal detected. Metal detectors are checked using test pieces before and after every product batch			
Sieving			
All finished products are sieved using the appropriate mesh size. The mesh size will vary according to the particle size of the product in question. Integrity checks are carried out on the sieves before use.			



Packaging

Packing code 07: 10 x 1.25 kg per blue polythene bag into white cartons, or
 Packing code 08: 6 x 1.135 kg sachets into medium white boxes or as mutually agreed

Shelf Life and Usage Rate

Shelf Life: From date of manufacture stored in unopened original containers in a cool dry place away from direct sunlight and free from infestation – 18 months

Recommended Usage Rate: Customers Own

Warranty

The company warrants that at the time of delivery the goods will conform to the specification and description given above. Also, that the goods will be fit for the purpose intended and conform to current UK and EC legislation. The information contained herein is, to the best of our knowledge, true and accurate.

For Moguntia Food Ingredients (UK) Ltd

Name:	Laura James	Date:	11/04/2023
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For Customer

Name:		Date:	
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Unless otherwise notified, Moguntia Food Ingredients Ltd. Assumes all information contained within this specification to be agreed by the recipient.