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PRODUCT SPECIFICATION

PRODUCT INFORM	ATION			
PRODUCT NAME		CARAMELISED ONION SAUSAGE MIX		
PRODUCT CODE		IN2831		
DESCRIPTION / /	APPEARANCE	A free flowing powder with plenty of visual caramelised fried		
		onions. It has a distinctive flavour & fragrance.		
INGREDIENT	RUSK (Wheat Flour, S	Salt)		
DECLARATION	SUGAR	SUGAR		
(in descending order)	CARAMELISED ONIONS (Onions, Sunflower Oil, Corn Starch, Salt) (10.5%)			
	PEA FIBRE			
	SALT			
	SPICES (Nutmeg, Pepper, Pimento)			
	PRESERVATIVES E262, E221 (Sodium Sulphite)			
	PHOSPHATES E450, E451			
	DEHYDRATED GARLIC			
	NATURAL FLAVOURING			
	ANTIOXIDANT E301			
ALLERGEN DECLARATION Allergens are in BOLD in the Ingredient Declaration		Allergens are in BOLD in the Ingredient Declaration		
USAGE	RATE	14.28%		

TYPICAL NUTRITIONAL DATA (Information per 100g)					
ENERGY kJ	1477	ENERGY kcal	351		
PROTEIN g	7.1				
CARBOHYDRATE g	72.4	Of which sugars g	23.7		
FAT g	3.5	Of which saturates g	0.7		
DIETARY FIBRE g	5.6	SALT g	5.6		

PRODUCT DATA				
ANALYTICAL DATA				
ORGANOLEPTIC EVALUATION	aroma from the last acce	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.		
MICROBIOLIGICAL STANDARDS	Total Viable Count/g	< 100,000		
	Coliforms/g	< 1,000		
	E. Coli/g	< 10		
	Yeast & Mould/g	< 1,000		
	Salmonella/25g	Absent		











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STORAGE & PACKAGING			
PACKAGING	Packed as 5 x 0.681kg in food grade plastic pouches, in card boxes.		
LABELLING	Best Before Date, Batch Code, Product Name and Product Code, Weight		
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		

CONTAINS	Yes/No	Source	Present	Present
			on Line	On Site
Cereals containing Gluten : wheat, rye, barley, oats, spelt, kamut and their hybridized strains.	Υ	Rusk	Y	Υ
Eggs	N		N	N
Fish	N		N	N
Crustaceans	N		N	N
Peanuts	N		N	N
Soybeans	N		Υ	Υ
Milk from all species	N		Υ	Υ
Nuts	N		N	N
Celery	N		Υ	Υ
Mustard all forms originating from the mustard plant including oils	N		Y	Y
Sesame seeds	N		Υ	Υ
Sulphur dioxide and sulphites (>10mg/kg)	Y	Sodium Sulphite Naturally occurring in Onion & Garlic	Y	Y
Lupins	N		N	N
Molluscs	N		N	N

Raw Material Breakdown (additives and processing aids):			
Ingredient	Contains		
Salt	Anticaking agent E535		
Caramelised Onions	Onions, Sunflower Oil, Corn Starch, Salt		
Rusk	Wheat Flour, Salt (containing anticaking agent), UK statutory flour additives:		
	Calcium Carbonate (E170), Iron, Niacin, Thiamine, Raising agent E503		

PRODUCT SUITABILITY				
Vegetarians	✓	Halal	✓ - not certified	
Vegan	✓	Kosher	✓ - not certified	
Gluten Free	х	GM Free	✓	





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



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SAFETY INFORMATION					
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 prior to each batch run with 2.0mm Ferrous, 2.0mm Non-Ferrous, 2.5mm Stainless Steel.				

SPECIFICATION AGREEMENT					
DATE OF ISSUE	07/09/22		VERSION	2	
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Unless this document is stamped 'CONTROLLED' in RED it must be considered UNCONTROLLED					
AUTHORIZED ON BEHALF OF SUPPLIER		Glemott	AUTHORIZED ON BEH CUSTOMER	HALF OF	
POSITION		Partner	POSITION		
Please note if the specification is	not returned, si	gned within 28 days o	f receipt D Leonard & Co will as	sume acceptance of this docur	nent.

DOCUMENT CONTROL					
Issue	Issue Date	Reason for Change	Authorised By		
2	07/09/22	Update from dev spec D6674F & Inclusion of nutritionals	EL		







