FLAVOURSOME SOLUTIONS since 1903



Moguntia Food Ingredients UK Ltd. Hetton Lyons Industrial Estate Hetton-le-Hole Tyne & Wear DH5 0RH

> Telephone 0191 517 0944 Fax: 0191 526 9546

Product Specification

Product Code	XTF14491	Issue number	1.11		
Product Name	Gourmet Moro	Gourmet Moroccan Sausage Mix			
Description	Free flowing sp	Free flowing speckled powder with fruit particulates			
Ingredients (In descending order by %)					
Rusks (contains Wheat Flour [Calcium Carbonate, Iron, Niacin, Thiamine], Salt), Sultanas, Apricots, Salt, Spices (Cumin, Chilli,					
Pepper, Coriander), Dextrose, Garlic Powder, Herb (Mint), Stabilisers E450, Flavour Enhancer E621, Preservative E223 (0.34%)					

(Sulphite), Antioxidant E300. Carry over additives and processing aids

Anti-caking Agent E535, Raising Agent E503ii.

All allergens included within recipe are indicted in **bold**.

Analytical testing

Salt Content: 6.90% Tolerance: +/- 10%

Nutritional data (Typical values / 100 g)

Energy	303	kcal
	1274	kJ
Protein	7.0	g
Carbohydrate	64.8	g
- Sugars	20.3	g
Total Fat	1.8	g
- saturates	0.2	g
- unsaturates	1.2	g
Salt	6.9	g
-Sodium	3.1	g
-Sodium converted to sa	alt equivalent 17.53	g

Food Allergen Data

Y/N	Comments
N	Wheat Flour in Rusk
Y	
Y	
Y	
Y	
Y	
Y	
Y	
Y	
Y	
Y	
N	Preservative E223
Y	
Y	
	N Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y

The following are handled and processed onsite: Wheat, Rye, Barley, Oats, Egg, Fish, Crustaceans, Soya, Milk, Celery, Mustard, Sulphur dioxide, Mollusc. The following are not permitted onsite: Nuts, Peanuts, Lupin and Sesame. 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.

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Product Suitability					
Is the product:	Y/N	Details			
Suitable for Vegans?	Y				
Suitable for Vegetarians?	Y				

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 12.5 kg per blue polythene bag into white cartons, or

Packing code 08: 6 x 1.135 kg sachets into medium white boxes

Shelf Life and Usage Rate

Shelf Life: From date of manufacture when stored in unopened original containers in a cool dry place away from direct sunlight and free from infestation – 12 months

Recommended Usage Rate: (25%) - Recipe 1.00kg ice water to 2.75kg meat & 1.25kg of mix.

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						
Signed:	Istorbing	Name:	John Stebbing			
Date:	21.03.18	Position:	QC Technologist			
For Customer						
Signed:		Name:				
Date:		Position:				

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

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