

Bradley Road Royal Portbury Dock Bristol BS20 7NZ

Phone: +44 (0)1275 378 500 Fax: +44 (0)1275 378555

Issue date:

17/06/2013

# PRODUCT SPECIFICATION

# PRODUCT DETAILS

Product Name LUCAS EASICURE SMOKE FLVD DRY CURE

Kerry Code New: 20050711 Old: 38255-0-0

Development Code New: 20050711 - 001

Product Description An off white free flowing powder with a smoky taste and aroma

### **INGREDIENT LISTING**

Salt, Sugar, Smoke Flavouring, Acidity Regulator (E500(ii)), Preservatives (E250, E252), Anticaking Agent (E341(iii)), Antioxidant (E301), Sunflower Oil

The ingredient declaration above must be labelled up on the final product to include all declarable allergen data in line with the current 'Food Labelling Regulations, as amended.

### RECOMMENDED DECLARATION

Please see ingredient declaration

If the foodstuff is being sold loose, the presence of any of the following categories of additives must be declared on a ticket attached to, or in close proximity to, the food by the category names:

Antioxidant, Flavouring, Preservatives

#### **USAGE / APPLICATION INFORMATION**

DUST ON AT 4% - See Technical Bulletin H07

# KEY PERFORMANCE PARAMETERS (TO BE CONFIRMED WHEN IN FULL PRODUCTION)

Test	Min	Target	Max	Units	Method
Particle size		1,680.00		MICRON	100% pass thru stated sieve (micron)
Nitrite	0.60		0.90	PPM	Reaction With N.E.D.D.
Visual: As lab standard.	Appearance to matc	h previously acc	cepted delivery	<i>1</i> .	

### **MICROBIOLOGICAL DATA**

(Typical Values Only)

TestTypical valueMethodE. coli (type 1)<10CFU/G</td>TBX @ 44oC for 24hrsMoulds<5000CFU/G</td>DRBCA/DG18 , 25°C, 5daysSalmonella spp. in 25gNOT DETECTEDEiaFoss ELISA Salmonella Method

Total Viable Count <100000CFU/G PCA, 30°C, 2days

Yeasts <1000CFU/G DRBCA/DG18 , 25°C, 5days

Development Code 20050711 - 001

Spec Version: 001

 Spec Version:
 001
 Revision Date:
 17/06/2013

 Spec Status:
 Regulatory Approved
 Page 1 of 4



Bradley Road Royal Portbury Dock Bristol BS20 7NZ UK

Phone: +44 (0)1275 378 500 Fax: +44 (0)1275 378555

ALLERGEN DATA					
Allergen	Requires Labelling? Yes/No	Source	Present on Line? Yes/No	Present on Site? Yes/No	
Peanuts and products thereof	No		No	No	
Nuts (other than peanuts) and products thereof (1)	No		No	No	
Cereals containing gluten	No		Yes	Yes	
Crustaceans and products thereof	No		No	No	
Egg and products thereof	No		Yes	Yes	
Fish and products thereof	No		Yes	Yes	
Soybeans and products thereof	No		Yes	Yes	
Milk and products thereof (including lactose)	No		Yes	Yes	
Celery and products thereof	No		Yes	Yes	
Mustard and products thereof	No		Yes	Yes	
Sesame Seeds and products thereof	No		No	No	
Molluscs and products thereof	No		No	No	
Lupin and products thereof	No		No	No	
Sulphur Dioxide/Sulphites > 10ppm	No		Yes	Yes	

Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process.

Conforms to EU Directive 2003/89/CE as amended.

1 Nut allergens: Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia) and products thereof

Development Code 20050711 - 001

Spec Version: 001

Spec Status: Regulatory Approved

Issue date: 17/06/2013
Revision Date: 17/06/2013

Page 2 of 4



Bradley Road Royal Portbury Dock Bristol BS20 7NZ UK

Phone: +44 (0)1275 378 500 Fax: +44 (0)1275 378555

Comment/Certification Status Yes = Suitable. **SUITABILITY DATA** 

No = Unsuitable

Vegetarian (Ova-lacto) Yes Vegan Yes Coeliac <100ppm gluten (by Yes

calculation)

Coeliac <20ppm gluten (by calculation) Yes

Certified / Suitable / Comment/Certification Details

**Not Certified** Not Certified

Halal Kosher Not Certified Organic Not Certified

NUTRITION INFORMATION			
Nutrient	Typical Value	Unit	
Energy in kJ	729.32	KJ/100G	
Energy in Kcal	171.76	KCAL/100G	
Total Carbohydrates	42.21	G/100G	
Available Carbohydrates	41.86	G/100G	
Carbohydrates as Sugars	38.10	G/100G	
Carbohydrates as Starch	1.64	G/100G	
Total Fat	0.40	G/100G	
Saturated Fat	0.05	G/100G	
Monounsaturated Fat	0.10	G/100G	
Polyunsaturated Fat	0.26	G/100G	
Protein	0.01	G/100G	
Moisture	0.49	G/100G	
Dietary Fibre	0.35	G/100G	
Sodium	22,282.02	MG/100G	
Ash	56.89	G/100G	
Salt (NaCl)	55.44	G/100G	

0.00

Ethanol (Alcohol) **Data Source** 

Calculated from raw material data. Values quoted are typical and should be used for guidance purposes only.

# **GENETICALLY MODIFIED MATERIALS**

Does the product require labelling as genetically modified under current EU Labelling Regulations?

No

G/100G

## **IONISING RADIATION**

Does the product require labelling as Irradiated or contain any irradiated ingredients under current EU Labelling Regulations?

No

# **RECOMMENDED SHELF-LIFE & STORAGE** (TO BE CONFIRMED WHEN IN FULL PRODUCTION)

Transport & Storage Conditions: Contract Haulier

Cool and dry. Keep sealed when not in use.

Shelf life (original package): 365 days

Development Code 20050711 - 001

Spec Version:

Spec Status: **Regulatory Approved**  Issue date: 17/06/2013

17/06/2013 Revision Date:

Page 3 of 4



Bradley Road Royal Portbury Dock Bristol BS20 7NZ

Phone: +44 (0)1275 378 500 Fax: +44 (0)1275 378555

PACKAGING (TO BE CONFIRMED WHEN IN FULL PRODUCTION)

Pack Size (Net) 10KGKG

No. packs per case/outer 1
No. units per pallet 40

Pack Type Inner As Supplied

Pack Type Outer P15 Printed Pail 15 Litre

Pallet Type As Supplied

### **LABELLING**

Product label will contain Best Before date, batch code, date of packing, product name and code.

#### **HEALTH & SAFETY DATA**

Available upon request

#### **LEGISLATION & WARRANTY STATEMENT**

The product will be manufactured and packaged in accordance with all current, relevant EU legislation. The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification. It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country.

### CONFIDENTIALITY

This document and the information contained within it remains the property of Kerry Group and must not be disclosed to any third party without prior written permission of the company.

### **AUTHORISATION**

Authorised on behalf of Kerry Ingredients & Flavours EMEA Authorised on behalf of Customer

Signed

Signed

Name ROBERT CORR Name

Position Product Technologist Position

hent Cox

Date 17-Jun-2013 Date

Please note if the specification is not returned, signed within 28 days of the above date KI&F EMEA will assume acceptance of this document.

Development Code 20050711 - 001

Spec Version: 001

Spec Status: Regulatory Approved

Issue date: 17/06/2013

Revision Date: 17/06/2013

Page 4 of 4