

Leonards

Quality Ingredients For The Food Industry

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PRODUCT SPECIFICATION

PRODUCT NAME		CHICKEN & HERB SAUSAGE MIX		
PRODUCT CODE		2311		
DESCRIPTION / APPEARANCE		A free flowing powder with flecks of herb and a distinctive fragrance.		
INGREDIENT DECLARATION (in descending order)	RUSK (Wheat Flour,Salt,Rasing Agent E503) SALT DEHYDRATED ONION HERBS SPICES DIPHOSPHATES E450 PRESERVATIVE E221 H.V.P.	TYPICAL NUTRITIONAL DATA (Information per 100g)	ENERGY	1411 kJ
				334 kcal
			PROTEIN	9.74g
			CARBOHYDRATE	72.62g
			FAT	1.04g
ALLERGEN DECLARATION		GLUTEN (from Wheat) SULPHITE (from Sodium Sulphite) SOYA (H.V.P. derived from Soya)		
ANALYTICAL DATA		Salt Content : 4% - 6% SO ₂ Content : 0.30% - 0.31%		
USAGE RATE		14.28 %		
ORGANOLEPTIC EVALUATION		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.		
PACKAGING		<u>EITHER:</u> 1.362 Kg in a 220 gauge , food grade , self-seal polyethene bag. Twelve bags in a double walled cardboard box. <u>OR :</u> 0.681 Kg in a 220 gauge, food grade , heat-seal polyethene bag. Five bags in a double walled cardboard box.		
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		


Raw Material Breakdown (additives and processing aids)

Ingredient	Contains
Salt	Anticaking agent E535 0.00006%
Rusk	Wheat Flour, Salt (containing anticaking agent), UK statutory flour additives, raising agent E503
Wheat Flour	Wheat Flour – raising agent E503

Food Allergen Data:

Free From	Yes/No	Comments
Cereals containing Gluten: wheat, rye, barley, oats, spelt, kamut and their hybridized strains.	N	Wheat Flour – see above
Yeast and yeast derivatives	N	HVP
Eggs	Y	
Fish	Y	
Crustaceans	Y	
Peanuts	Y	
Soybeans	Y	
Milk from all species	Y	
Nuts	Y	
Pine Nuts/Pine Kernels	Y	
Celery	Y	
Mustard all forms originating from the mustard plant including oils	Y	
Sesame seeds	Y	
Seed oil	Y	
Seeds & Derivatives	Y	
Sulphur dioxide and sulphites	N	
Lupins	Y	
Molluscs	Y	

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, 2.0mm Stainless Steel.

DATE OF ISSUE	30/10/12	VERSION	1
DOCUMENT REF:	LEO3.6c(ii)/2311	NO. OF PAGES:	2
Unless this document is stamped 'CONTROLLED' in RED it must be considered UNCONTROLLED			
AUTHORIZED ON BEHALF OF SUPPLIER		AUTHORIZED ON BEHALF OF CUSTOMER	
POSITION	QA/QC Manager	POSITION	
Please note if the specification is not returned, signed within 28 days of the above date D Leonard & Co will assume acceptance of this document.			