

t: 01825 760262 f: 01825 769254

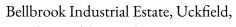
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## PRODUCT SPECIFICATION

	<u>PROD</u>	UCI SPECIFICATION		
PRODUCT INFORMATION	<u>N</u>			
PRODUCT NAME		HOT HONEY SAUSAGE MIX		
PRODUCT CODE		2851		
DESCRIPTION/APPEARANCE		A free flowing granular powder, with red chilli flecks and a sweet & spicy aroma		
INGREDIENT DECLARATION	RUSK (Wheat Flour, Salt)			
(In descending order)	SUGAR			
( desseriag erde./	SALT			
Allergens listed in <b>Bold</b> USAGE RATE	SALI SPICE (Cayenne, Chilli, Ginger, Pepper) DEXTROSE FLAVOUR ENHANCER E621 DEHYDRATED ONION DRIED HONEY PRESERVATIVE E223 (Sodium Metabisulphite) NATURAL FLAVOUR ANTI OXIDANTS E301, E330 NATURAL COLOUR (Paprika Extract)  *Listed in alphabetical order 14.28%			
RAW MATERIAL BREAKDOWN				
INGREDIENT	CONTAINS			
Salt	Anti Caking agent E535			
Rusk	Wheat Flour, Salt, Raising Agents			
Wheat Flour	Wheat Flour, Calcium Carbonate (E170), Iron, Nicotinamide (Vit B3), Thiamine Hydrochloride (Vit B1			
Natural Flavour	Natural Flavouring substances, flavouring preparations, propylene glycol			
Dried Honey	Maltodextrin, Honey			
TYPICAL NUTRITIONAL	DATA (Calcu	lated values)		
ENERGY (KJ)	1461	ENERGY kcal	347	
PROTEIN g	6.4			
CARBOHYDRATES g	77.8	Of which sugars g	33.3	
FAT g	1.3	of which saturates g	0.2	
DIETARY FIBRE g	3.3	Salt g	7.0	
PRODUCT DATA				
MICROBIOLOGICAL STANDARDS		Total Viable Count /g	<100,000	



Leonards Ingredients LLP Partners: Unit 3, 64 Bell Lane, E.J. Lelliott E.Y. Lelliott



East Sussex, TN22 1QL J.G. Lelliott





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		Coliforms /g	<1,000	
		E. Coli /g	<10	
		Yeast & Mould /g	<1,000	
		Salmonella	Absent	
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		
ANALYTICAL DATA		SO <sub>2</sub> Content : 0.29-0.31%		
STORAGE & PACKAGING				
PACKAGING	0.681 Kg in a 220 gauge, food grade , heat-seal PE/PA bag. Five bags in a double walled cardboard box.			
LABELLING	Best Before Date, Batch Code, Product Name & Code (where relevant), 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	The product will be produced in accordance with all current relevant Legislation. The information provided is given in good faith and based upson the product data supplied by the raw material suppliers			
CONFIDENTIALITY	This specification and the information contained within it remains the property of Leonards Ingredients LLP and must not be disclosed to any third party without the written prior consent of Leonards Ingredients LLP			

ALLERGENS				
CONTAINS	Yes/No	Source	Present on Line	Present on Site
<b>Cereals</b> containing Gluten wheat, rye, barley, oats, spelt, kamut and their hybridised strains	Y	Wheat	Y	Y
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
<b>Nuts</b> almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and Macadamia nut (Queensland nut) and products thereof	N		N	N
Celery	N		Υ	Υ
Mustard all forms originating from the mustard plant incl oils	N		Υ	Υ
Sesame seeds	N		Υ	Υ
Sulphur Dioxide and sulphites (>10mg/kg)	Υ	Sodium Metabisulphite	Υ	Υ
Lupins	N		N	N
Molluscs	N		N	N



Partners: E.J. Lelliott E.Y. Lelliott J.G. Lelliott Leonards Ingredients LLP Unit 3, 64 Bell Lane, Bellbrook Industrial Estate, Uckfield, East Sussex, TN22 1QL





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PRODUCT SUITABILITY			
Vegetarians	<b>/</b>	Halal	✓- Not certified
Vegan	x	Kosher	✓- Not certified
Gluten Free	x	GM Free	<b>✓</b>

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	Skin Exposure: Normal standard of hygiene and regular washing with water should prevent		
PROCEDURES	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			
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POSITION	Partner	POSITION	

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DOCUMENT CONTROL			
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Leonards Ingredients LLP Partners: E.J. Lelliott Unit 3, 64 Bell Lane, E.Y. Lelliott

Bellbrook Industrial Estate, Uckfield,

East Sussex, TN22 1QL J.G. Lelliott

