

D9894200

## PRODUCT SPECIFICATION

<b>Product:</b>	WESCHENFELDER VENISON BURGER MIX V2	<b>Code:</b>	D9894200	<b>Usage Rates:</b>	7.5%
<b>Description:</b>	A dry ingredient seasoning blend	<b>Status:</b>	Provisional	<b>Date:</b>	03/04/2025

### INGREDIENTS LISTING

Ingredient	Country of Manufacture (Herbs / Spices, and extracts of, will also list Country of Origin)	% Banding
Rusk (Wheat Flour (calcium carbonate, iron niacin, thiamine) salt)	UK	50-60%
Spices (Black Pepper, Cumin, White Pepper)	Indonesia, India, Vietnam, Brazil	10-20%
Emulsifier (E451)	Belgium, Thailand	5-10%
Flavour Enhancer E621	China	5-10%
Salt	UK, Netherlands	1-5%
Onion Powder	India	1-5%
Herbs (Marjoram, Thyme)	Egypt,	1-5%
Smoked Spices (Paprika)	Spain	1-5%
Preservative: Sodium Sulphite	Italy	1-5%
Hydrolysed Vegetable Protein	UK	<1%
Spice Extract	India	<1%
Anti-Caking Agent (E551)	UK	<1%
Celery Extract	India	<1%

### INGREDIENT DECLARATION

Rusk (WHEAT Flour (calcium carbonate, iron niacin, thiamine) salt), Spices (Black Pepper, Cumin, White Pepper), Emulsifier (E451), Flavour Enhancer E621, Salt, Onion Powder, Herbs (Marjoram, Thyme), Smoked Spices (Paprika), Preservative: Sodium SULPHITE, Hydrolysed Vegetable Protein, Spice Extract, CELERY Extract

### ADDITIVES/PROCESSING AIDS

Name	E Number	Function	Declarable	Comments
Mono Sodium Glutamate	E621	Flavour Enhancer	Yes	
Sodium Sulphite	E221	Preservative	Yes	
Sodium Tripolyphosphate	E451(I)	Emulsifier	Yes	
Ammonium Bicarbonate	E503(II)	Raising Agent	No	Processing Aid in Rusk
Silicon Dioxide	E551	Anticaking Agent	No	Processing Aid
Sodium Ferrocyanide	E535	Anticaking Agent	No	Processing Aid in Salt

NB: provisional specifications may not contain processing aids. These are added in production and will appear on Final Specifications.

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## ALLERGEN INFORMATION

Allergen	Present		Comments:
	On Site	In Product	
Cereals containing <b>Gluten &gt; 20ppm</b>	YES	YES	Rusk
<b>Crustaceans</b> and products thereof	NO	NO	
<b>Egg</b> and products thereof	YES	NO	
<b>Fish</b> and products thereof	YES	NO	
<b>Soybeans</b> and products thereof	YES	NO	
<b>Milk</b> and products thereof	YES	NO	
<b>Celery</b> and products thereof	YES	YES	Celery Extract
<b>Mustard</b> and products thereof	YES	NO	
<b>Peanuts</b> and products thereof	NO	NO	
<b>Nuts * (other than peanuts)</b> and products thereof	NO	NO	
<b>Lupin</b> and products thereof	NO	NO	
<b>Sesame Seeds</b> and products thereof	NO	NO	
<b>Molluscs</b> and product there of	NO	NO	
<b>Sulphur Dioxide</b> Sulphites >10ppm	YES	YES	Preservative Sodium Sulphite

Dalziel take reasonable and practical precautions to reduce the risk of contamination of the products we manufacture. Due to the nature and complexity of ingredients blending the risk of contamination from carry over residue or airborne cross contamination cannot be totally eliminated. A copy of our allergen policy and risk assessment is available on request.

**The absence of an allergen from the above recipe should not be taken as an implication that our product is free from that allergen unless testing and certification is available and has been previously agreed.**

## SUITABILITY

Vegetarian		Not Relevant for Samples	Vegan		Not Relevant for Samples
Organic		Not Relevant for Samples	Gluten Free		Not Relevant for Samples
Halal		Not Relevant for Samples	Kosher		Not Relevant for Samples

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## FINISHED PRODUCT ANALYSIS

Total Salt Content	6.34%
Na Analysis (Conductivity) Salt + Sodium ions	8.85-10.81
Preservative Content as: Sodium Sulphite	1.33%
SO2 Tolerance (Titration)	0.60-0.73

Please note samples are not routinely tested

## MICROBIOLOGY

Total Viable Count/g	100,000	max
Coliforms/g	<1000	max
E Coli/g	<10	max
Yeast & Mould	10,000	max
Salmonella / 25g	Absent	

Typical values only – Not positive released

## NUTRITIONAL

Typical values per 100gm Calculated from Raw Material Data

Energy	301.16	Kcal
	1,264.88	kJ
Protein	8.90	g
Carbohydrate	57.99	g
as Starch	43.60	g
as Sugar	2.95	g
Fat	2.13	g
Saturated	0.67	g
Monounsaturated	0.41	g
Polyunsaturated	0.42	g
Fibre	7.23	g
Sodium (Na)	5,980.50	mg
Salt Equivalent (Na x 2.56)	15.31	g

## SENSORY PROPERTIES

<b>Texture</b>	A free flowing fine powder		
<b>Visual</b>	Brown		
<b>Odour</b>	Spice, Herb & Smoke Notes		
<b>Sieve Size</b>	<b>Metal Detection (max sensitivity)</b>		
TBC	Ferrous	3.5mm	
	Non Ferrous	4.5mm	
	Stainless Steel	5mm	
Pack Size +/-1%	TBC		
Products are labelled stating product name, D number, Allergens, Weight, Batch number and Best Before End date			


Store in a cool and dry condition; keep the pack sealed when not in use. 12 months from date of manufacture if unopened.  
Sample products intended for trial purposes only and may not be subject to metal detection.

## LEGISLATION/WARRANTY STATEMENT

All data contained within this document is derived from the product recipe, information received from suppliers of the ingredients contained therein and published data sources, at the date of issue of this specification.  
The product is manufactured in accordance with our "due diligence" obligations and current UK and EU legislation.

For Dalziel Ingredients LTD

For Customer

Signed:		Fran Hutton NPD & Technical Services Director		Signed	
Issued By	Heather Walshaw	Position	NPD Administrator	Name	
Date	03/04/2025	Version		Date	

**Dalziel will assume acceptance of this specification unless informed in writing within 28 days.**