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PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name LUCAS AMASAL FAGGOT MIX
Kerry Code New: 20052594
Old: 59530-0-0

Product Description A Savoury rusk based product with visual herbs and onion.

INGREDIENT DECLARATION

Rusk (Prepared from: Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Bread Crumb (Prepared From: Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Yeast), Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Dried Onion, Salt, Herbs, Colour (E150c), Spice, Stabiliser (E451(i))

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

USAGE DETAILS

See product recipe E12 on Lucas Ingredients website

LABELLING RECOMMENDATIONS

As ingredient declaration including allergens listed below

Kerry Code 20052594
Spec Version: 008
Spec Status: Commercialised Kerry Approved

Issue date:
Revision Date: 31/03/2017
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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 (2)	Yes	Wheat Flour, Rusk, Breadcrumb(Wheat flour)	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 Regulation (EU) 1169/2011 as amended.

(1) Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof.

(2) Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains.



COMPOSITION AND COUNTRY OF ORIGIN INFORMATION*

Ingredient	% Banding	Country of Origin
Rusk	30 - 40	United Kingdom; Norway
Crumb	20 - 30	United Kingdom
Wheat flour	10 - 20	United Kingdom; France; Germany; Denmark; Sweden; Canada; USA
Salt	5 - 10	Netherlands; Denmark; United Kingdom
Onion chopped	5 - 10	Spain; Portugal
Onion powder	5 - 10	Netherlands; France; China
Sage	<2	Turkey
E150c	<2	United Kingdom
Pepper black	<2	Vietnam; India; Madagascar; Brazil; Cambodia; Indonesia; Malaysia
E451i	<2	China
Majoram	<2	Egypt

Kerry Ingredients & Flavours Limited has the policy of purchasing raw materials against a given specification from approved suppliers. Whilst we will try to source raw materials from a specific country, for reasons of economic stability, crop and harvest variations, this may not always be possible. When stated, we will try to maintain the countries of origin of its raw materials, however we reserve the right to change the source of ingredients to meet demands of quality, price and availability.

KEY PERFORMANCE PARAMETERS

Test	Min	Target	Max	Units	Method
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Appearance to match previously accepted delivery.
A rusk based savoury product with visual herbs and onion.



NUTRITION INFORMATION

Nutrient	Typical Value	Unit
Energy in kJ	1,370.16	KJ/100G
Energy in Kcal	322.81	KCAL/100G
Total Carbohydrates	72.89	G/100G
Available Carbohydrates	69.44	G/100G
Carbohydrates as Sugars	7.11	G/100G
Carbohydrates as Starch	57.67	G/100G
Total Fat	1.19	G/100G
Saturated Fat	0.16	G/100G
Monounsaturated Fat	0.08	G/100G
Polyunsaturated Fat	0.47	G/100G
Protein	8.14	G/100G
Moisture	7.81	G/100G
Dietary Fibre	5.29	G/100G
Sodium	3,996.83	MG/100G
Ash	10.97	G/100G
Salt (NaCl)	9.88	G/100G
Ethanol (Alcohol)	0.00	G/100G

Data Source

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

SUITABILITY DATA

Yes = Suitable,
No = Unsuitable

Comment/Certification Status

Vegetarian (Ova-lacto)	Yes	
Vegan	Yes	
Coeliac <100ppm gluten (by calculation)	No	Based on raw material values only
Coeliac <20ppm gluten (by calculation)	No	Based on raw material values only

Certified / Suitable / Comment/Certification Details

Not Certified

Halal	Not Certified	Suitable
Kosher	Not Certified	Suitable
Organic	Not Certified	

GENETICALLY MODIFIED MATERIALS

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

No

ADDITIVES

E Number	Name of Additive	Ingredient Additive Present In	Quantity in Ingredient mg/kg	Function in Ingredient
E150C	AMMONIA CARAMEL	E150c	2,880.00	COLOUR
E451(I)	PENTASODIUM TRIPHOSPHATE	E451i	3,000.00	STABILISER
E535	SODIUM FERROCYANIDE	Salt	1.35	ANTI - CAKING AGENT



RECOMMENDED SHELF-LIFE & STORAGE

Transport & Storage Conditions: Contract Haulier
Cool and dry. Keep sealed when not in use.

Shelf life (original package): 365 days

PACKAGING

Pack Size (Net)	8.928KG
No. packs per case/outer	As supplied
No. units per pallet	As supplied
Pack Type Inner	As supplied
Pack Type Outer	As supplied
Pallet Type	As supplied

LABELLING

Standard product label will contain supplier name, product name, product code, batch number, production date, best before date, net weight, storage conditions and allergens; however, labels can be subject to site-specific requirements.

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. The shelf-life as stated has been established to allow for conditions which may be experienced for short periods during the storage and distribution of the product.



FREE FROM LIST		
	Yes = Absent, No = Present	Comments
Animal Products		
Lactose	Yes	
Beef/ Derivatives	Yes	
Chicken/ Derivatives	Yes	
Lamb/ Mutton/ Derivatives	Yes	
Pork/ Derivatives	Yes	
Other Animal Products/ Derivatives	Yes	
Rennet	Yes	
Cereal / Vegetable / Fruit Products		
Maize/ Derivatives	No	E150c
Garlic/ Derivatives	Yes	
Onion/ Derivatives	No	Onion chopped, onion powder
Cinnamon/ Extract	Yes	
Vegetables/ Derivatives	No	Onion
Fruit & Fruit Derivatives	Yes	
Wheat/ Derivatives	No	Breadcrumb (Wheat flour), Wheat flour
Rye/ Derivatives	Yes	
Barley/ Derivatives	Yes	
Oats/ Derivatives	Yes	
Nuts and seeds (including oils or other derivatives)		
Palm/ Derivatives	Yes	
Coconuts/ Derivatives	Yes	
Nut oils/ Derivatives excl Peanut	Yes	
Seed oil/other Vegetable oils (excl sesame)	Yes	
Other seeds	Yes	



	Yes = Absent, No = Present	Comments
Other		
Preservatives	Yes	
Artificial Flavourings	Yes	
Flavourings	Yes	
Smoke Flavourings	Yes	
Artificial Colours	No	E150c
Natural Colours	Yes	
3 MCPD (if present, give level in ppb)		
Alcohols	Yes	
BHA/BHT	Yes	
Aspartame	Yes	
Additives (please list all)	No	see additives table
Organic Acids	Yes	
Caffeine	Yes	
Cocoa/ Derivatives	Yes	
Nucleotides	Yes	
HVP/TVP	yes	
MSG and other glutamates	Yes	
Yeast/ Extract	No	Crumb(Liquid yeast)

Note: The information stated is given in good faith and is based upon the product formulation and data provided by raw material suppliers. Whilst we make every effort to obtain assurances from our suppliers regarding the intolerance data supplied, manufacturers and/or suppliers cannot always provide absolute guarantees relating to the total absence of trace carry-over residues of other materials into their products. Kerry Ingredients & Flavours Limited therefore cannot give absolute guarantees in this regard.

CONFIDENTIALITY

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

AUTHORISATION

Authorised on behalf of Kerry Ingredients & Flavours Limited

Signed

Authorised on behalf of Customer

Signed

Name NICOLA DORAN
Position Finished Goods Regulatory Controller
Date 31-Mar-2017

Name
Position
Date

Please note if the specification is not returned, signed within 28 days of the above date Kerry Ingredients & Flavours Limited will assume acceptance of this document.