

t:01825 760262 f:01825 769254 w:www.leonards.co.uk e:ínfo@leonards.co.uk

PRODUCT SPECIFICATION

PRODUCT NAME		FIRE CRACKER SAUSAGE MIX			
PRODUCT CODE		2571			
DESCRIPTION / APPEARANCE		A rusk based sausa	A rusk based sausage mix with a blend of 3		
		types of chilli giving a fiery sausage.			
INGREDIENT	RUSK SALT	TYPICAL NUTRITIONAL	ENERGY	1525 kJ	
(in descending order)	SPICES	DATA		360kcal	
(in descending order)	FLAVOUR ENHANCER E621	(Information per 100g)			
	DEHYDRATED GARLIC		PROTEIN	9.59g	
	DEHYDRATED ONION		GARROWER AFF	<u> </u>	
	DEHYDRATED TOMATO		CARBOHYDRATE	77.73g	
	PRESERVATIVE E221		FAT	2.10g	
	COLOUR E120		TAI	2.10g	
		OLIMPENT (C. T.	71 ()		
ALLERGEN DECLARATION		GLUTEN (from W	,		
ANTA		SULPHITE (from S			
ANA	LYTICAL DATA	Salt Content : 6.9% - 8.9% SO ₂ Content : 0.1% - 0.12%			
T	SAGE RATE	14.28 %			
			The product will be indistinguishable in flavour and		
UKGANUL	EPTIC EVALUATION	aroma from the last accepted delivery when subjected to			
		a taste panel in the form	n of a triangulation tes	t.	
PACKAGING		EITHER: 1.362 Kg in a 220 gauge, food grade, heat-			
		seal polyethene bag. Twelve bags in a double walled cardboard box.			
		OR: 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			
STORAGE		direct sunlight and free from infestation			
SHELF LIFE		Twelve months from date of manufacture when stored			
TI A NIDI	INC DDOCEDUDES	under recommended conditions. Normal good manufacturing procedures for non			
HANDLING PROCEDURES		hazardous food ingredients apply			
LEGISLATION & WARRANTY STATEMENT		The product will be produced in accordance with all			
		current relevant EU Le provided is given in go			
		provided is given in go product data supplied b			
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			
		Consent of D. Leonard	u C0		

Raw Material Breakdown (additives and processing aids):

Ingredient	Contains	
Salt	Anticaking agent E535 0.00011%	
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,	N	Wheat Flour – see above
kamut and their hybridized strains.		
Yeast and yeast derivatives	Y	
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	Y	
including oils		
Sesame seeds	Y	
Seed oil	Y	
Seeds & Derivatives	Y	
Sulphur dioxide and sulphites	N	See Above
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)/2571	NO. OF PAGES:	2			
Unless this document is stamped 'CONTROLLED' in RED it must be considered UNCONTROLLED						
AUTHORIZED ON BEHA	LF OF	AUTHORIZED ON				
SUPPLIER	Cellutt	BEHALF OF CUSTOMER				
POSITION		POSITION				
	QA/QC Manager					

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.