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BRC F00D CERTIFICATED

PRODUCT SPECIFICATION

PRODUCT NAME		PORK & CHESTNUT SAUSAGE MIX			
PRODUCT CODE		2281	2281		
DESCRIPTION / APPEARANCE		A free flowing powder with flecks of herb, visible chestnut pieces and a distinctive fragrance.			
INGREDIENT DECLARATION (in descending order)	RUSK (Wheat Flour, Salt) DEHYDRATED CHESTNUT (10%) SALT	TYPICAL NUTRITIONAL DATA (Information per 100g)	ENERGY	1410 kJ 336 kcal	
(in descending order)	PRESERVATIVE E221(Sodium Sulphite) FLAVOURING (wheat flour, salt, flavour)		PROTEIN	9.0 g	
	DEXTROSE SPICES HERBS		CARBOHYDRATE Of which sugars FAT	72.8g 4.7g 1.6g	
			Of which saturates DIETARY FIBRE	0.3g	
ALLED	CEN DECLARATION	Allergens are in BOLD		4.2g	
	ALLERGEN DECLARATION ANALYTICAL DATA		Allergens are in BOLD in the Ingredient Declaration Salt Content: 0.38% 0.30%		
	USAGE RATE	SO ₂ Content : 0.38% - 0.39% 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.			
MICROBIOLIGICAL STANDARDS		Total Viable Count/g Coliforms/g E. Coli/g Yeast & Mould/g Salmonella/25g	< 1,000 < 10 Ild/g < 5,000		
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.			
	LABELLING	Best Before Date, Batch Code, Product Name and Product Code, 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.		vhen stored	
HAND	LING PROCEDURES	Normal good manufacturing procedures for non hazardous food ingredients apply		non	
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.			
CC	ONFIDENTIALITY	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	
Rusk	Wheat Flour, Salt, raising agent E503	
Wheat Flour	Wheat Flour (WHEAT flour, Calcium Carbonate (E170), Iron, Nicotinamide (Vit B3), Thiamine Hydrochloride (Vit B1))	

Food Allergen Data:

Free From	Yes/No	Source	Present	Present
			on Line	On Site
Cereals containing Gluten: wheat, rye, barley, oats, spelt,	N	Wheat Flour	Y	Υ
kamut and their hybridized strains.				
Eggs	Υ		N	N
Fish	Υ		N	N
Crustaceans	Υ		N	N
Peanuts	Υ		N	N
Soybeans	Υ		Y	Υ
Milk from all species	Υ		Y	Υ
Nuts	Υ		Y	Υ
Celery	Υ		Y	Υ
Mustard all forms originating from the mustard plant	Υ		Y	Υ
including oils				
Sesame seeds	Υ		Y	Υ
Sulphur dioxide and sulphites	N	Sodium Sulphite	Y	Υ
Lupins	Υ		N	N
Molluscs	Υ		N	N

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, 2.5mm Stainless Steel.

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AUTHORIZED ON BEHALF OF SUPPLIER		Kelhat.	AUTHORIZED ON BEHALF O CUSTOMER	F	
POSITION			POSITION		
		Technical Manager			
Please note if the specification is not returned, signed within 28 days of receipt D Leonard & Co will assume acceptance of this document.					





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