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PRODUCT SPECIFICATION

PRODUCT INFORMATION

PRODUCT NAME	The Wurst German Sausage Mix
PRODUCT CODE	9071
DESCRIPTION/APPEARANCE	A free flowing powder with distinctive peppery taste

INGREDIENT DECLARATION **(In descending order)** Allergens listed in **Bold**	RUSK *(**Wheat** Flour, Salt)* **WHEAT** FLOUR SALT SPICES *(Coriander, Ginger, Nutmeg, Pepper, Pimento)** DEHYDRATED ONION FLAVOUR ENHANCER E621 EMULSIFIER E450 ANTI OXIDANT E301, E330 PRESERVATIVE E223 *(Sodium **Metabisulphite**)* HERBS *(Marjoram)* ONION EXTRACT **Listed in alphabetical order*
USAGE RATE	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), Folic Acid, Thiamine Hydrochloride (Vit B1)

TYPICAL NUTRITIONAL DATA *(Calculated values)/100g*

ENERGY (KJ)	1283	ENERGY kcal	306
PROTEIN g	9.0		
CARBOHYDRATES g	64.1	Of which sugars g	3.1
FAT g	1.7	of which saturates g	0.5
DIETARY FIBRE g	4.7	Salt g	11.3

PRODUCT DATA

MICROBIOLOGICAL STANDARDS	Total Viable Count /g	<100, 000
	Coliforms /g	<1,000
	E. Coli /g	<10
	Yeast & Mould /g	<1,000

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	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_2 - 0.30%-0.35%	

STORAGE & PACKAGING

PACKAGING	5 x 0.681kg in food grade, heat sealed bags, in a cardboard box. Or 1 x 0.681kg of each world cup flavour in a double walled box (the Five- a-Side)
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 up on 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**
Cereals *containing Gluten wheat, rye, barley, oats, spelt, kamut and their hybridised strains*	Y	Wheat Gluten	Y	Y
Eggs	N		N	N
Fish	N		N	N
Crustaceans	N		N	N
Peanuts	N		N	N
Soybeans	N		Y	Y
Milk from all Species	N		Y	Y
Nuts *almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and Macadamia nut (Queensland nut) and products thereof*	N		N	N
Celery	N		Y	Y
Mustard *all forms originating from the mustard plant incl oils*	N		Y	Y
Sesame seeds	N		Y	Y
Sulphur Dioxide and sulphites (>10mg/kg)	Y	Sodium Metabisulphite	Y	Y
Lupins	N		N	N
Molluscs	N		N	N

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PRODUCT SUITABILITY

Vegetarians	✔	**Halal**	✔- Not certified
Vegan	✔	**Kosher**	x
Gluten Free	x	**GM Free**	✔

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 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 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	

Please note if the specification is not returned, signed within 28 days of receipt Leonards Ingredients LLP will assume acceptance of this document.

DOCUMENT CONTROL

Issue	Issue Date	Reason for Change	Authorised By
1	20/05/26	First Issue	EL

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Food Safety
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