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PRODUCT SPECIFICATION

PRODUCT INFORMATION

PRODUCT NAME	Weschenfelders American Chargrill Burger Mix
PRODUCT CODE	S3732
DESCRIPTION/APPEARANCE	A free flowing powder with a distinctive aroma and taste
INGREDIENT DECLARATION **(In descending order)** Allergens listed in **Bold**	RUSK *(**Wheat** Flour)* POTATO STARCH SALT DEXTROSE SPICE *(Pepper)* DEHYDRATED ONION NATURAL FLAVOURINGS FLAVOUR ENHANCER E621 PRESERVATIVE E221 *(Sodium **Sulphite**)* **Listed in alphabetical order*
USAGE RATE	10%. Mix 454g with 454g water, add 3.632kg fine minced meat. Mince the mixture. Portion out and press into burgers.

RAW MATERIAL BREAKDOWN	
INGREDIENT	**CONTAINS**
Rusk	Wheat Flour, Salt, Raising Agent E503(ii)
Wheat Flour	Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin

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

ENERGY (KJ)	1343	ENERGY kcal	321
PROTEIN g	4.6		
CARBOHYDRATES g	73.1	Of which sugars g	9.3
FAT g	0.7	of which saturates g	0.2
DIETARY FIBRE g	2.6	Salt g	10.0

PRODUCT DATA

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

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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 - 0.06-0.11

STORAGE & PACKAGING

PACKAGING	40 x 0.454kg in food grade vac bags. Label on each bag and packed into double walled boxes. Minimum 2 cases per order
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 upson 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	Sulphite	Y	Y
Lupins	N		N	N
Molluscs	N		N	N

PRODUCT SUITABILITY

BRCGS Food Safety CERTIFICATED

Partners:
E.J. Lelliott
E.Y. Lelliott
J.G. Lelliott

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Vegetarians	✔	**Halal**	✔- Not certified
Vegan	✔	**Kosher**	✔- Not certified
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

DATE OF ISSUE	13/03/26	VERSION	1
DOCUMENT REF:	LEO3.6c(ii)/S3732	NO. OF PAGES:	3
AUTHORISED ON BEHALF OF THE SUPPLIER	*ELeanor Lelliott*	AUTHORISED ON BEHALF OF THE CUSTOMER	
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	13/03/26	First issue of specification. Soya removed from previous recipe.	EL