


Dalziel Group - Manufacturing Manual	
Product Specification Proforma	
Date: 14/10/2014	Issue: 2
Document No: MAN239	pages: 3
Author: Fran Hutton	Authorised By: 



DALZIEL
Serving the food industry

Dalziel Ltd
5 William Street
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PRODUCT SPECIFICATION

Product: CRANBERRY SEASONING	Code: D9815757
Description: A dry ingredients seasoning blend	Status: Final
	Date: 25/11/2014

INGREDIENT LISTING

Ingredient	Country of Origin	% Banding
Salt	UK	46.40%
Wheat Flour	UK	20-30
Whole Cranberries (sweetened)	USA, Canada	10-20
Emulsifier E450	Israel, Germany	5-10
Herb (parsley)	UK	1-5
Flavour Enhancer E621	Indonesia, China, France	1-5
Preservative E221	Thailand	2.98%
Antioxidant E300, E330	China	1-5
Onion Powder	India	1-5
Spice Extracts	USA, Nigeria, India	<1
Vegetable Oil	France, Netherlands	<1
Herb Extract	Albania	<1

INGREDIENT DECLARATION

Salt, Wheat Flour, Whole Cranberries (sweetened), Emulsifier E450, Herb (parsley), Flavour Enhancer E621, Preservative E221, Antioxidant E300, E330, Onion Powder, Spice Extracts, Herb Extract

ADDITIVES/PROCESSING AID

Name	E Number	Function	Declarable	Comments
Sodium Diphosphates	E450	Emulsifier/Stabiliser	Yes	
Ascorbic Acid	E300	Antioxidant	Yes	
Silicon Dioxide	E551	Anticaking Agent	No	Processing Aid
Citric Acid	E330	Acid/Antioxidant	Yes	
Mono Sodium Glutamate	E621	Flavour Enhancer	Yes	
Sodium Ferrocyanide	E535	Anticaking Agent	No	Processing Aid in Salt
Sodium Sulphite	E221	Preservative	Yes	
Rapeseed Oil		Processing Aid	No	

NB: Provisional specifications may not contain processing aids.
These are added in production and will appear on Final Specifications.



CRANBERRY SEASONING

D9815757

ALLERGEN INFORMATION

Allergen	Present		Source	Comments
	on Site	In Product		
Cereals containing Gluten	YES	YES	Wheat Flour	Fortified Wheatflour (calcium carbonate, iron, niacin, thiamine)
Egg and products thereof	YES	NO		
Fish and products thereof	YES	NO		
Soybeans and products thereof	YES	NO		
Milk and products thereof	YES	NO		
Celery and products thereof	YES	YES	Spice Extract	Celery
Mustard and products thereof	YES	NO		
Peanuts and products thereof	NO	NO		
Nuts *(other than peanuts) and products thereof	NO	NO		
Lupin and products thereof	NO	NO		
Sesame Seeds and products thereof	NO	NO		
Molluscs and products thereof	NO	NO		
Sulphur Dioxide Sulphites >10ppm	YES	YES	Preservative E221	


Dalziel take reasonable and practical precautions to reduce the risk of contamination of the products we manufacture. Due to the nature and complexity of ingredient blending the risk of contamination from carry over residue or airborne cross contamination cannot be totally eliminated. Furthermore although we prohibit the processing of nuts on site we cannot guarantee that contamination has not occurred at other stages in the processing of ingredients, i.e. during farming, harvesting, transportation etc. To a greater or lesser extent the same issue may apply to other allergens. A copy of our allergen policy and risk assessment is available on request.

The absence of an allergen from the above recipe should not be taken as an implication that our product can be guaranteed free from that allergen.

* (1) Nut allergens: Almond, hazelnut, Walnut, cashew, pecan, brazil nut, pistachio nut, Macadamia/Queensland nut) and products thereof.

SUITABILITY

Vegetarian	YES		Vegan	YES	
Organic	NO				

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FINISHED PRODUCT ANALYSIS

Total Salt Content	46.4 %
NaCl Tolerance (Conductivity Meter)	44.5-54.38
Preservative Content as : Sodium Sulphite	2.98 %
SO2 Tolerance (Titration)	1.34-1.64

MICROBIOLOGICAL

Total Viable Count/g	100,000	max
Coliforms/g	<1000	max
E Coli/g	<10	max
Yeast & Mould	1000	max
Salmonella / 25g	Absent	

NUTRITIONAL

Typical values per 100gm Calculated from Raw Material Data

Energy	130.67	Kcal
	548.81	kJ
Protein	3.52	g
Carbohydrate	26.92	g
as Starch	15.58	g
as Sugar	8.07	g
Fat	0.99	g
Saturated	0.13	g
Monosaturates	0.25	g
Polysaturates	0.26	g
Fibre	2.44	g
Sodium	21751.30	mg

SENSORY PROPERTIES

Texture	A free flowing powder with particulates	
Visual	Pale with visual particulates	
Odour	Spice Notes	
Sieve Size	25mm	
Metal Detection	Ferrous	3.5mm
	Non Ferrous	4mm
	Stainless Steel	4mm
Pack Size	56x227g	
	Products are labelled stating product name, D number, Allergens Weight, Batch number and Best Before End date	

Store in a cool and dry condition; keep the pack sealed when not in use. 12 months from date of manufacturer if unopened.

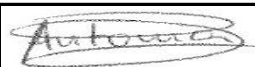
Sample products intended for immediate use .Trial purposes only

LEGISLATION/WARRANTY STATEMENT

All data contained within this document is derived from the product recipe, information received from suppliers of the ingredients contained therein and published data sources, at the date of issue of this specification.
The product is manufactured in accordance with our "due diligence" obligations and current UK and EU legislation, **however due to the nature and complexity of current ingredient manufacture and supply systems, guarantees cannot be given that carry over residues will be totally absent.**

For Dalziel LTD

For Customer

Signed:				Signed:			
Name	Antonia Oliver	Position	NPD Administrator	Name		Position	
Date	25/11/2014	Version		Date			

Please sign and return the approved document within 28 Days.

If this document is not returned within this time Dalziel will assume acceptance.