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| Dalziel Group – Manufacturing Manual |                          |
| Product Specification Proforma       |                          |
| Date: 11/05/2015                     | Issue: 3                 |
| Document No: MAN239                  | pages: 3                 |
| Author: Fran Hutton                  | Authorised By: <i>RS</i> |



**DALZIEL**  
Serving the food industry

Dalziel Ltd  
5 William Street  
Felling  
Gateshead  
NE10 0JW  
0191 4954490

## PRODUCT SPECIFICATION

|   |                         |
|---|-------------------------|
| <b>Product:</b> ORGANIC BURGER MIX                    | <b>Code:</b> D9816306   |
| <b>Description:</b> A dry ingredients seasoning blend | <b>Status:</b> Final    |
|   | <b>Date:</b> 29/06/2015 |

### INGREDIENT LISTING

| Ingredient   | Country of Origin           | % Banding |
|--|-----------------------------|-----------|
| Organic Breadcrumbs (organic fortified wheat flour( calcium carbonate, iron niacin, thiamine)) salt, yeast)) | UK                          | 70-80     |
| Salt   | UK                          | 10.39%    |
| Organic Dehydrated Onion   | Egypt                       | 5-10      |
| Organic Rice Flour   | Argentina                   | 5-10      |
| Organic Onion Powder   | Egypt                       | 1-5       |
| Organic Spices (white pepper, ginger)  | India, Sri Lanka, Indonesia | 1-5       |
| Antioxidants E300, E330  | China                       | <1        |
| Organic Chilli Powder  | India                       | <1        |

### INGREDIENT DECLARATION

Organic Breadcrumbs (organic fortified wheat flour( calcium carbonate, iron niacin, thiamine)) salt, yeast )), Salt, Organic Dehydrated Onion, Organic Rice Flour, Organic Onion Powder, Organic Spices (white pepper, ginger), Antioxidants E300, E330, Organic Chilli Powder

### ADDITIVES/PROCESSING AID

| Name                | E Number | Function         | Declarable | Comments               |
|---------------------|----------|------------------|------------|------------------------|
| Ascorbic Acid       | E300     | Antioxidant      | Yes        |                        |
| Citric Acid         | E330     | Acid/Antioxidant | Yes        |                        |
| Sodium Ferrocyanide | E535     | Anticaking Agent | No         | Processing Aid in Salt |

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

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### ALLERGEN INFORMATION

| Allergen   | Present |            | Source              | Comments |
|--|---------|------------|---------------------|----------|
|  | on Site | In Product |                     |          |
| Cereals containing<br><b>Gluten</b>                        | YES     | YES        | Organic Breadcrumbs |          |
| <b>Crustaceans</b><br>and products thereof                 | NO      | NO         |                     |          |
| <b>Egg</b><br>and products thereof                         | YES     | NO         |                     |          |
| <b>Fish</b><br>and products thereof                        | YES     | NO         |                     |          |
| <b>Soybeans</b><br>and products thereof                    | YES     | NO         |                     |          |
| <b>Milk</b><br>and products thereof                        | YES     | NO         |                     |          |
| <b>Celery</b><br>and products thereof                      | YES     | NO         |                     |          |
| <b>Mustard</b><br>and products thereof                     | YES     | NO         |                     |          |
| <b>Peanuts</b><br>and products thereof                     | NO      | NO         |                     |          |
| <b>Nuts *( other than peanuts)</b><br>and products thereof | NO      | NO         |                     |          |
| <b>Lupin</b><br>and products thereof                       | NO      | NO         |                     |          |
| <b>Sesame Seeds</b><br>and products thereof                | NO      | NO         |                     |          |
| <b>Molluscs</b><br>and products thereof                    | NO      | NO         |                     |          |
| <b>Sulphur Dioxide</b><br>Sulphites >10ppm                 | YES     | NO         |                     |          |

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 | YES | Soil Association Certified |
|---------|-----|----------------------------|

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**ORGANIC BURGER MIX**

**D9816306**

**FINISHED PRODUCT ANALYSIS**

**MICROBIOLOGICAL**

|                                     |         |             |
|-------------------------------------|---------|-------------|
| Total Salt Content                  | 11.80 % |             |
| NaCl Tolerance (Conductivity Meter) |         | 10.62-12.98 |
| Preservative Content as :           | N/A     | %           |

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

**NUTRITIONAL**

**SENSORY PROPERTIES**

Typical values per 100gm Calculated from Raw Material Data

|               |         |      |
|---------------|---------|------|
| Energy        | 338.09  | Kcal |
|               | 1419.98 | kJ   |
| Protein       | 10.51   | g    |
| Carbohydrate  | 71.29   | g    |
| as Starch     | 0.00    | g    |
| as Sugar      | 7.29    | g    |
| Fat           | 1.21    | g    |
| Saturated     | 0.26    | g    |
| Monosaturates | 0.01    | g    |
| Polysaturates | 0.02    | g    |
| Fibre         | 4.64    | g    |
| Sodium        | 4651.35 | mg   |

**Texture** A free flowing coarse powder  
**Visual** Pale with visual particulates  
**Odour** Spice Notes  
**Sieve Size** 25 mm  
**Metal Detection (minimum sensitivity)**  
 Ferrous 3.5mm  
 Non Ferrous 4mm  
 Stainless Steel 4mm  
**Pack Size +/-1%** 28x340 g  
 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 manufacture 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: | <i>Joanne Harpin</i> |          |                         | Signed: |  |          |  |
| Name    | Joanne Harpin        | Position | Technical Administrator | Name    |  | Position |  |
| Date    | 29/06/2015           | 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.*