PRODUCT SPECIFICATION

| Product: | ORGANIC BURGER AND ONION | Code: | D9816306 | Usage Rates: | $7.5 \%$ |
| :--- | :--- | :--- | :---: | :--- | :--- |
| Description: | A dry ingredients seasoning blend | Status: | Final |  |  |

INGREDIENT LISTING


## INGREDIENT DECLARATION

Organic Breadcrumb (wheat flour (calcium carbonate, iron, niacin, thiamine) salt, yeast), Salt, Organic Kibbled 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 |
|  |  |  |  |  |

D A L Z I E L ingredients

ALLERGEN INFORMATION
D9816306

| Allergen | Present |  | Comments: |
| :--- | :---: | :---: | :--- |
|  | on Site | In Product |  |
| Cereals containing <br> Gluten | YES | YES |  |
| Crustaceans <br> and products thereof | NO | NO |  |
| Egg <br> and products thereof | YES | NO |  |
| Fish <br> and products thereof | YES | NO |  |
| Soybeans <br> and products thereof | YES | NO |  |
| Milk <br> and products thereof | YES | NO |  |
| Celery <br> and products thereof | YES | NO |  |
| Mustard <br> and products thereof | YES | NO |  |
| Peanuts <br> and products thereof | NO | NO |  |
| Nuts * other than peanuts $)$ <br> and products thereof | NO | NO |  |
| Lupin <br> and products thereof | NO | NO |  |
| Sesame Seeds <br> and products thereof | NO | NO |  |
| Molluscs <br> and products thereof | NO |  |  |
| Sulphur Dioxide <br> Sulphites $>10$ ppm | 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 ot her 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.

## SUITABILITY

| Vegetarian | YES | Not Certified | Vegan | YES | Not Certified |
| :--- | :--- | :---: | :---: | :---: | :---: |
| Organic | YES | Certified | Gluten Free | NO | Contains Gluten |

ingredients

## FINISHED PRODUCT ANALYSIS

| Total Salt Content | $11.81 \%$ |  |  |
| :--- | :---: | :---: | :---: |
| NaCl Analysis ( Titration) | Actual Salt |  | $10.63-12.99$ |
| Na Analysis ( Conductivity) | Salt + Sodium ions |  | $10.62-12.98$ |
| Preservative Content as : | N/A | $\%$ |  |
|  |  |  |  |

Please note samples are not routinely tested

## NUTRITIONAL

Typical values per 100gm Calculated from Raw Material Data

| Energy | 330.92 | Kcal |
| :--- | :---: | :---: |
|  | 1389.86 | kj |
| Protein | 9.94 | g |
| Carbohydrate | 65.89 | g |
| as Starch | 60.42 | g |
| as Sugar | 7.35 | g |
| Fat | 1.90 | g |
| Saturated | 0.28 | g |
| Monounsaturated | 0.01 | g |
| Polyunsaturated | 0.02 | g |
| Fibre | 5.25 | g |
| Sodium (Na) | 4654.00 | mg |
| Salt Equivalent (Na x 2.5) | 11.64 | g |

## MICROBIOLOGICAL

| Total Viable Count/g | 100,000 | $\max$ |
| :--- | ---: | :---: |
| Coliforms/g | $<1000$ | $\max$ |
| E Coli/g | $<10$ | $\max$ |
| Yeast \& Mould | 1000 | $\max$ |
| Salmonella $/ 25 \mathrm{~g}$ | Absent |  |

## SENSORY PROPERTIES

| Texture | A free flowing coarse powder |
| :--- | :---: |
| Visual | Pale $\quad$ with visual particulates |
| Odour | Spice Notes |


| Sieve Size | Metal Detection (minimum sensitivity) |  |
| :--- | :--- | :---: |
| 25 mm | Ferrous | 3.5 mm |
|  | Non Ferrous | 4.5 mm |
|  | Stainless Steel | 5 mm |

## Pack Size +/-1\% <br> $28 \times 340 \mathrm{~g}$

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.
Sample products intended for immediate use. Trial purposes only and may not be subject to metal detection

## LEGISLATION/WARRANTY STATEMENT

All data contained within this document is derived from the product recipe, information received from suppliers of the ingred ients 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 Ingredients LTD
For Customer


Please sign and return the approved document within 28 Days.
If this document is not returned within this time Dalziel will assume acceptance.

