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## PRODUCT SPECIFICATION

| PRODUCT INFORMATION                                    |   |
|--|---|
| <b>PRODUCT NAME</b>                                    | MARMALADE SAUSAGE MIX   |
| <b>PRODUCT CODE</b>                                    | 2711  |
| <b>DESCRIPTION / APPEARANCE</b>                        | A free flowing powder with a distinctive orange aroma and an orange/ yellow appearance.   |
| <b>INGREDIENT DECLARATION</b><br>(in descending order) | RUSK ( <i>Wheat Flour, Salt</i> )<br>SALT<br>DEMERARA SUGAR<br>SPICES ( <i>Cinnamon, Ginger, Pepper, Turmeric</i> )<br>PHOSPHATES E450, E451<br>PRESERVATIVES E221 ( <i>Sodium Sulphite</i> ), E262<br>ORANGE OIL<br>ANTI – OXIDANTS E301, E330<br>NATURAL COLOURS ( <i>Burnt Sugar, Paprika Extract</i> )<br>NATURAL FLAVOUR |
| <b>ALLERGEN DECLARATION</b>                            | Allergens are in <b>BOLD</b> in the Ingredient Declaration  |
| <b>USAGE RATE</b>                                      | 14.28 %   |

| TYPICAL NUTRITIONAL DATA (Information per 100g) |      |                      |     |
|---|------|----------------------|-----|
| ENERGY kJ                                       | 1448 | ENERGY kcal          | 345 |
| PROTEIN g                                       | 9.1  |                      |     |
| CARBOHYDRATE g                                  | 74.1 | Of which sugars g    | 8.3 |
| FAT g   | 1.2  | Of which saturates g | 0.2 |
| DIETARY FIBRE g                                 | 3.9  | SALT g               | 7.5 |

| PRODUCT DATA                     |   |                      |           |             |         |           |      |                 |         |                |        |
|----------------------------------|---|----------------------|-----------|-------------|---------|-----------|------|-----------------|---------|----------------|--------|
| <b>ANALYTICAL DATA</b>           | SO <sub>2</sub> Content : 0.10% - 0.13%   |                      |           |             |         |           |      |                 |         |                |        |
| <b>ORGANOLEPTIC EVALUATION</b>   | 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.   |                      |           |             |         |           |      |                 |         |                |        |
| <b>MICROBIOLOGICAL STANDARDS</b> | <table border="1" style="width: 100%;"> <tr> <td>Total Viable Count/g</td> <td>&lt; 100,000</td> </tr> <tr> <td>Coliforms/g</td> <td>&lt; 1,000</td> </tr> <tr> <td>E. Coli/g</td> <td>&lt; 10</td> </tr> <tr> <td>Yeast &amp; Mould/g</td> <td>&lt; 1,000</td> </tr> <tr> <td>Salmonella/25g</td> <td>Absent</td> </tr> </table> | Total Viable Count/g | < 100,000 | Coliforms/g | < 1,000 | E. Coli/g | < 10 | Yeast & Mould/g | < 1,000 | Salmonella/25g | Absent |
| Total Viable Count/g             | < 100,000   |                      |           |             |         |           |      |                 |         |                |        |
| Coliforms/g                      | < 1,000   |                      |           |             |         |           |      |                 |         |                |        |
| E. Coli/g                        | < 10  |                      |           |             |         |           |      |                 |         |                |        |
| Yeast & Mould/g                  | < 1,000   |                      |           |             |         |           |      |                 |         |                |        |
| Salmonella/25g                   | Absent  |                      |           |             |         |           |      |                 |         |                |        |



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| STORAGE & PACKAGING                         |   |
|---|---|
| <b>PACKAGING</b>                            | <b>EITHER:</b> 1.362 Kg in a 220 gauge , food grade , heat-seal polyethene bag. Twelve bags in a double walled cardboard box. <b>OR :</b> 0.681 Kg in a 220 gauge, food grade , heat-seal polyethene bag. Five bags in a double walled cardboard box. |
| <b>LABELLING</b>                            | Best Before Date, Batch Code, Product Name and Product Code, Weight   |
| <b>STORAGE</b>                              | In sealed containers in a cool , dry place , away from direct sunlight and free from infestation  |
| <b>SHELF LIFE</b>                           | Twelve months from date of manufacture when stored under recommended conditions.  |
| <b>HANDLING PROCEDURES</b>                  | Normal good manufacturing procedures for non hazardous food ingredients apply   |
| <b>LEGISLATION &amp; WARRANTY STATEMENT</b> | The product will be produced in accordance with all current relevant EU Legislation. The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.                                       |
| <b>CONFIDENTIALITY</b>                      | This specification and the information contained within it remains the property of D. Leonard & Co. and must not be disclosed to any third party without the prior written consent of D. Leonard & Co   |

| CONTAINS   | Yes/No | Source          | Present on Line | Present On Site |
|--|--------|-----------------|-----------------|-----------------|
| <b>Cereals containing Gluten:</b> wheat, rye, barley, oats, spelt, kamut and their hybridized strains. | Y      | Rusk            | Y               | Y               |
| <b>Eggs</b>  | N      |                 | N               | N               |
| <b>Fish</b>  | N      |                 | N               | N               |
| <b>Crustaceans</b>   | N      |                 | N               | N               |
| <b>Peanuts</b>   | N      |                 | N               | N               |
| <b>Soybeans</b>  | N      |                 | Y               | Y               |
| <b>Milk from all species</b>   | N      |                 | Y               | Y               |
| <b>Nuts</b>  | N      |                 | N               | N               |
| <b>Celery</b>  | N      |                 | Y               | Y               |
| <b>Mustard</b> all forms originating from the mustard plant including oils                             | N      |                 | Y               | Y               |
| <b>Sesame seeds</b>  | N      |                 | Y               | Y               |
| <b>Sulphur dioxide and sulphites ( &gt;10mg/kg)</b>  | Y      | Sodium Sulphite | Y               | Y               |
| <b>Lupins</b>  | N      |                 | N               | N               |
| <b>Molluscs</b>  | N      |                 | N               | N               |

| Raw Material Breakdown (additives and processing aids): |   |
|---|---|
| <b>Ingredient</b>                                       | <b>Contains</b>   |
| Salt  | Anticaking agent E535   |
| Rusk  | Wheat Flour, Salt, raising agent E503   |
| Wheat Flour   | Wheat Flour (WHEAT flour, Calcium Carbonate (E170), Iron, Nicotinamide (Vit B3), Thiamine Hydrochloride (Vit B1)) |

| PRODUCT SUITABILITY |   |                |                   |
|---------------------|---|----------------|-------------------|
| <b>Vegetarians</b>  | ✓ | <b>Halal</b>   | ✓ - not certified |
| <b>Vegan</b>        | ✓ | <b>Kosher</b>  | ✓ - not certified |
| <b>Gluten Free</b>  | x | <b>GM Free</b> | ✓                 |



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## SAFETY INFORMATION

|                                       |  |
|---------------------------------------|--|
| <b>HEALTH HAZARD</b>                  | 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.  |
| <b>FIRE HAZARD</b>                    | This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.   |
| <b>HANDLING</b>                       | Use in a well ventilated area.   |
| <b>SPILLAGE/DISPOSAL</b>              | Spillage: Remove powder to a disposal container; wash contaminated area with detergent and water.<br>Disposal: In accordance with the control of pollution act 1974.   |
| <b>EMERGENCY FIRST AID PROCEDURES</b> | <b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation.<br><b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed.<br><b>Inhalation:</b> Remove person to fresh Air |
| <b>METAL DETECTION</b>                | 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   | <b>30/09/21</b>  | VERSION                          | 3 |
| DOCUMENT REF:   | LEO3.6c(ii)/2711 | NO. OF PAGES:                    | 3 |
| Unless this document is stamped 'CONTROLLED' in <b>RED</b> it must be considered UNCONTROLLED   |                  |                                  |   |
| AUTHORIZED ON BEHALF OF SUPPLIER  | <i>gelliott</i>  | AUTHORIZED ON BEHALF OF CUSTOMER |   |
| POSITION  | QC/QA            | POSITION                         |   |
| <i>Please note if the specification is not returned, signed within 28 days of receipt D Leonard &amp; Co will assume acceptance of this document.</i> |                  |                                  |   |

## DOCUMENT CONTROL

| Issue | Issue Date | Reason for Change   | Authorised By |
|-------|------------|---|---------------|
| 2     | 14/08/19   | Update to new form  | EL            |
| 3     | 30/09/21   | Update/Review to incl breakdown of herbs and spices to help with Natasha's Law. | EL            |



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