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PRODUCT SPECIFICATION

PRODUCT INFORMATION	
PRODUCT NAME	GLUTEN FREE MINTY LAMB SAUSAGE MIX
PRODUCT CODE	6111
DESCRIPTION / APPEARANCE	Free flowing product with a distinctive minty aroma and taste.
INGREDIENT DECLARATION (in descending order)	GLUTEN FREE RUSK (<i>Dehydrated Potato, Rice Flour, Salt, Dextrose</i>) PEA FIBRE SALT SPICES (<i>Ginger, Nutmeg, Pepper</i>) SUGAR HERBS & HERB EXTRACT (<i>Mint, Parsley</i>) PRESERVATIVE E221 (<i>Sodium Sulphite</i>), E262 ANTI-OXIDANT E301
ALLERGEN DECLARATION	Allergens are in BOLD in the Ingredient Declaration
USAGE RATE	10%

TYPICAL NUTRITIONAL DATA (Information per 100g)			
ENERGY kJ	1235	ENERGY kcal	295
PROTEIN g	7.4		
CARBOHYDRATE g	52.9	Of which sugars g	3.1
FAT g	2.0	Of which saturates g	0.3
DIETARY FIBRE g	16.2	SALT g	9.8

PRODUCT DATA											
ANALYTICAL DATA	SO ₂ Content : 0.14% - 0.18%										
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.										
MICROBIOLOGICAL STANDARDS	<table border="1" style="width: 100%;"> <tr> <td>Total Viable Count/g</td> <td>< 100,000</td> </tr> <tr> <td>Coliforms/g</td> <td>< 1,000</td> </tr> <tr> <td>E. Coli/g</td> <td>< 10</td> </tr> <tr> <td>Yeast & Mould/g</td> <td>< 10,000</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	< 10,000	Salmonella/25g	Absent
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Salmonella/25g	Absent										



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



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 Unit 3, 64 Bell Lane,
 Bellbrook Industrial Estate, Uckfield,
 East Sussex, TN22 1QL



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STORAGE & PACKAGING	
PACKAGING	0.454 Kg in a blue 220 gauge, food grade , heat-seal polyethene bag. Five bags in a single walled cardboard box.
LABELLING	Best Before Date, Batch Code, Product Name and Product Code, 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 STATEMENT	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.
CONFIDENTIALITY	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
Cereals containing Gluten: wheat, rye, barley, oats, spelt, kamut and their hybridized strains.	N		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	N		N	N
Celery	N		Y	Y
Mustard all forms originating from the mustard plant including oils	N		Y	Y
Sesame seeds	N		Y	Y
Sulphur dioxide and sulphites (>10mg/kg)	Y	Sodium Sulphite	Y	Y
Lupins	N		N	N
Molluscs	N		N	N

Raw Material Breakdown (additives and processing aids):	
Ingredient	Contains
Salt	Anticaking agent E535

PRODUCT SUITABILITY			
Vegetarians	✓	Halal	✓ - Not certified
Vegan	✓	Kosher	✓ - Not certified
Gluten Free	✓	GM Free	✓



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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	26/10/22	VERSION	3
DOCUMENT REF:	LEO3.6c(ii)/6111	NO. OF PAGES:	3
Unless this document is stamped 'CONTROLLED' in RED it must be considered UNCONTROLLED			
AUTHORIZED ON BEHALF OF SUPPLIER	<i>Wendy Bankier</i>	AUTHORIZED ON BEHALF OF CUSTOMER	
POSITION	Technical Assistant	POSITION	
<i>Please note if the specification is not returned, signed within 28 days of receipt D Leonard & Co will assume acceptance of this document.</i>			

DOCUMENT CONTROL

Issue	Issue Date	Reason for Change	Authorised By
1	15/08/19	First issue	EL
2	30/09/21	Update/Review to incl breakdown of herbs and spices to help with Natasha's Law.	EL
3	26/10/22	Removal of Pea Flour from blend and replace with Pea Fibre	WB



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