

t :01825760262

f:01825 769254

w:www.leonards.co.uk

e : ínfo@leonards.co.uk



## **PRODUCT SPECIFICATION**

PRODUCT NAME		ORIGINAL SPICY KEBAB MIX			
PRODUCT CODE DESCRIPTION / APPEARANCE		1011			
		A free flowing powder with flecks of herb and a distinctive fragrance.			
INGREDIENT DECLARATION (in descending order)	RUSK ( <i>Wheat Flour, Salt)</i> <b>WHEAT</b> FLOUR SALT	TYPICAL NUTRITIONAL DATA (Information per 100g)	ENERGY	1159 kJ 275kcal	
( accounting of act)	POTATO STARCH SPICES & SPICE EXTRACTS		PROTEIN	10.30g	
	HERBS FLAVOUR ENHANCER E621		CARBOHYDRATE	47.92g	
	DEXTROSE DIPHOSPHATES E450,E451 DEHYDRATED ONION ONION EXTRACT COLOUR E120		FAT	1.96g	
ALLE	RGEN DECLARATION	Allergens are in <b>BOLD</b> in the In	Allergens are in <b>BOLD</b> in the Ingredient Declaration		
ANALYTICAL DATA		Salt Content : 13.2% - 15.2%	Salt Content : 13.2% - 15.2%		
	USAGE RATE	13.04 %			
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.			
MICROBIOLIGICAL STANDARDS		Total Viable Count/g Coliforms/g E. Coli/g Yeast & Mould/g Salmonella/25g	Coli/g         < 10           cast & Mould/g         < 1,000		
PACKAGING		Salmonella/25g       Absent         EITHER:       0.681kg in a food grade vacuum bag. Three bags in a 3 litre tub and eight tubs in a double walled cardboard box.         OR:       5.448kg in food grade vacuum bag. Three bags packed into a double walled cardboard box.			
LABELLING		Best Before Date, Batch Code, Product Name and Product Code, Weight			
STORAGE         In sealed containers in a cool , dry place sunlight and free from infestation		ion			
	SHELF LIFE	Twelve months from date of manufacture when stored under recommended conditions.			
HAN	DLING 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.		is given in oplied by the	
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			

## Raw Material Breakdown (additives and processing aids):

Ingredient	Contains	
Salt	Anticaking agent E535	
Rusk	Wheat Flour, Salt, Raising Agent E503	
Wheat Flour	Statutory Flour additives	

## Food Allergen Data:

Free From	Yes/No	Source	Present on Line	Present On Site
<b>Cereals containing Gluten</b> : wheat, rye, barley, oats, spelt, kamut and their hybridized strains.	N	Wheat Flour, Rusk	Y	Y
Eggs	Y		N	N
Fish	Y		N	N
Crustaceans	Y		N	Ν
Peanuts	Y		N	N
Soybeans	Y		Y	Y
Milk from all species	Y		Y	Y
Nuts	Y		Y	Y
Celery	Y		Y	Y
<b>Mustard</b> all forms originating from the mustard plant including oils	Y		Y	Y
Sesame seeds	Y		Y	Y
Sulphur dioxide and sulphites	Y		Y	Y
Lupins	Y		N	Ν
Molluscs	Y		N	N

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	<ul> <li>Skin Exposure: Normal standard of hygiene and regular washing with water should prevent irritation.</li> <li>Eye Exposure: Wash with water until irritation ceases. Seek medical advice if above is not observed.</li> <li>Inhalation: Remove person to fresh air.</li> </ul>
METAL DETECTION	All products are metal detected online. All metal detectors are checked three times daily with 2.0mm Ferrous, 2.0mm Non-Ferrous, 2.5mm Stainless Steel.

DATE OF ISSUE	22/08/2014	VERSION	2
DOCUMENT REF:	LEO3.6c(ii)/1011	NO. OF PAGES:	2
Unless this docur	ment is stamped 'CONTROLLED' in I	RED it must be considered UNCO	NTROLLED
AUTHORIZED ON BEHALF OF S	SUPPLIER AUGUST.	AUTHORIZED ON BEHALF O CUSTOMER	F
POSITION	Technical Manager	POSITION	

Please note if the specification is not returned, signed within 28 days of receipt D Leonard & Co will assume acceptance of this document.



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



D. Leonard & Co. Unit 3, 64 Bell Lane, Bellbrook Industrial Estate, Uckfield, East Sussex, TN22 1QL