

Leonards

Quality Ingredients For The Food Industry

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PRODUCT SPECIFICATION

PRODUCT NAME		BEEF BURGER MIX		
PRODUCT CODE		3011		
DESCRIPTION / APPEARANCE		A free flowing powder with a distinctive fragrance & flavour.		
INGREDIENT DECLARATION (in descending order)	RUSK (Wheat Flour,Salt,Rasing Agent E503)	TYPICAL NUTRITIONAL DATA (Information per 100g)	ENERGY	1202 kJ
	POTATO STARCH			282 kcal
	SALT		PROTEIN	9.94g
	H.V.P.		CARBOHYDRATE	60.61g
	FLAVOUR ENHANCER E621		FAT	0.68g
WHEAT FLOUR				
DEXTROSE				
DIPHOSPHATE E450				
DEHYDRATED ONION				
PRESERVATIVE E221				
SPICE EXTRACTS				
COLOUR E120, E150c				
ONION EXTRACTS				
ALLERGEN DECLARATION		GLUTEN (from Wheat) SULPHITE (from Sodium Sulphite) SOYA (HVP derived from Soya)		
ANALYTICAL DATA		Salt Content : 6.4% - 8.4% SO ₂ Content : 0.18% - 0.20%		
USAGE RATE		10 %		
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.		
PACKAGING		EITHER: 0.454 Kg in a 200 gauge, food grade, self-seal polyethene bag. Five bags in a plastic tub, and eight tubs in a single walled cardboard box. OR : 4.54 Kg double wrapped in 200 gauge, food grade, polyethene bags. Four bags packed into a double walled cardboard box.		
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		

Raw Material Breakdown (additives and processing aids):

Ingredient	Contains
Salt	Anticaking agent E535 0.000088%
Rusk	Wheat Flour, Salt (containing anticaking agent), UK statutory flour additives, raising agent E503
Wheat Flour	Wheat Flour – raising agent E503


Food Allergen Data:

Free From	Yes/No	Comments
Cereals containing Gluten: wheat, rye, barley, oats, spelt, kamut and their hybridized strains.	N	Wheat Flour – see above
Yeast and yeast derivatives	Y	
Eggs	Y	
Fish	Y	
Crustaceans	Y	
Peanuts	Y	
Soybeans	N	HVP derived from Soya
Milk from all species	Y	
Nuts	Y	
Pine Nuts/Pine Kernels	Y	
Celery	Y	
Mustard all forms originating from the mustard plant including oils	Y	
Sesame seeds	Y	
Seed oil	Y	
Seeds & Derivatives	Y	
Sulphur dioxide and sulphites	N	See Above
Lupins	Y	
Molluscs	Y	

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 three times daily with 2.0mm Ferrous, 2.0mm Non-Ferrous, 2.0mm Stainless Steel.

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AUTHORIZED ON BEHALF OF SUPPLIER		AUTHORIZED ON BEHALF OF CUSTOMER	
POSITION	QA/QC Manager	POSITION	

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