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PRODUCT SPECIFICATION

PRODUCT INFORM	ATION			
	PRODUCT NAME	CHINESE PORK BURGER MIX		
PRODUCT CODE 3		3061		
DESCR	IPTION / APPEARANCE	A free flowing powder with a distinctive anise fragrance & flavour.		
INGREDIENT	RUSK (Wheat Flour, Salt)			
DECLARATION	WHEAT FLOUR			
(in descending order)	SUGAR			
	SALT			
	POTATO STARCH			
	FLAVOUR ENHANCER E621			
	DEHYDRATED ONION			
	DEXTROSE			
	PHOSPHATES E450,E451			
	H.V.P.(Soya)			
	SPICES & SPICE EXTRACTS (Nutmeg, Pepper, Star Anise)			
	DEHYDRATED GARLIC			
	PRESERVATIVE E221(Sodium Sulphite)			
	ONION EXTRACTS			
	COLOUR E120			
ALLE	RGEN DECLARATION	Allergens are in BOLD in the Ingredient Declaration		
	USAGE RATE 10 %			

TYPICAL NUTRITIONAL DATA (Information per 100g)				
ENERGY kJ	1274	ENERGY kcal	302	
PROTEIN g	5.7			
CARBOHYDRATE g	66.3	Of which sugars g	19.6	
FAT g	1.0	Of which saturates g	0.2	
DIETARY FIBRE g	2.5	SALT g	17	

PRODUCT DATA			
ANALYTICAL DATA	SO ₂ Content : 0.18% - 0.2	0%	
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	< 100,000	
	Coliforms/g	< 1,000	
E. Coli/g <10		< 10	
	Yeast & Mould/g	< 1,000	
	Salmonella/25g	Absent	





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



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STORAGE & PACKAGING			
PACKAGING	<u>EITHER:</u> 0.454 Kg in a 200 gauge, food grade vacuum bag. Five bags in a plastic tub, and eight tubs in a single walled cardboard box. <u>OR:</u> 4.54 Kg double wrapped in 200 gauge, food		
	grade vacuum bag. Four 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 , 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	Present
C311711113			on Line	On Site
Cereals containing Gluten : wheat, rye, barley, oats, spelt, kamut and their hybridized strains.	Y	Rusk	Y	Y
Eggs	N		N	N
Fish	N		N	N
Crustaceans	N		N	N
Peanuts	N		N	N
Soybeans	Υ	H.V.P	Υ	Υ
Milk from all species	N		Υ	Υ
Nuts	N		N	N
Celery	N		Υ	Υ
Mustard all forms originating from the mustard plant including oils	N		Y	Υ
Sesame seeds	N		Υ	Υ
Sulphur dioxide and sulphites (>10mg/kg)	Y	Sodium Sulphite	Υ	Υ
Lupins	N		N	N
Molluscs	N		N	N

Raw Material Breakdown (additives and processing aids):			
Ingredient	Contains		
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))		
Hydrolysed Vegetable	Soya, Maize, Colour E150d		
Protein (H.V.P.)			

PRODUCT SUITABILITY Vegetarians ✓ Halal × Vegan × Kosher × 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.			

PECIFICATION AGREE	WIENI				
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AUTHORIZED ON BEHALF OF SUPPLIER		Grenott	AUTHORIZED ON BEHA	ALF OF	
POSITION		QC/QA	POSITION		

DOCUMENT CONTROL					
Issue	Issue Date	Reason for Change	Authorised By		
5	14/08/19	Update to new form	EL		
6	30/09/21	Update/Review to incl breakdown of herbs and spices to help with Natasha's Law.	EL		







