

PRODUCT SPECIFICATION

PRODUCT NAME		PORK & APPLE BURGER MIX		
PRODUCT CODE		3101		
DESCRIPTION / APPEARANCE		A free flowing powder with visual Apple and a distinctive fragrance & flavour.		
INGREDIENT DECLARATION (in descending order)	RUSK (<i>Wheat Flour, Salt</i>)	TYPICAL NUTRITIONAL DATA (Information per 100g)	ENERGY	1281 kJ
	SALT			302 kcal
	DEXTROSE		PROTEIN	6.59g
	DEHYDRATED APPLE		CARBOHYDRATE	67.03g
	POTATO STARCH		FAT	1.14g
H.V.P. (<i>Soya</i>)	MUSTARD POWDER			
	FLAVOUR ENHANCER E621			
	SPICES			
	HERBS			
	PRESERVATIVE E221(<i>Sodium Sulphite</i>)			
	COLOUR E120			
ALLERGEN DECLARATION		Allergens are in BOLD in the Ingredient Declaration		
ANALYTICAL DATA		Salt Content : 12.6% - 14.7% SO ₂ Content : 0.22% - 0.23%		
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.		
MICROBIOLOGICAL STANDARDS		Total Viable Count/g	< 100,000	
		Coliforms/g	< 1,000	
		E. Coli/g	< 10	
		Yeast & Mould/g	< 1,000	
		Salmonella/25g	Absent	
PACKAGING		EITHER: 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. OR : 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		


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
Cereals containing Gluten: wheat, rye, barley, oats, spelt, kamut and their hybridized strains.	N	Rusk	Y	Y
Eggs	Y		N	N
Fish	Y		N	N
Crustaceans	Y		N	N
Peanuts	Y		N	N
Soybeans	N	Hydrolysed Vegetable Protein	Y	Y
Milk from all species	Y		Y	Y
Nuts	Y		Y	Y
Celery	Y		Y	Y
Mustard all forms originating from the mustard plant including oils	N	Mustard Powder	Y	Y
Sesame seeds	Y		Y	Y
Sulphur dioxide and sulphites	N	Sodium Sulphite	Y	Y
Lupins	Y		N	N
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	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, 2.5mm Stainless Steel.

DATE OF ISSUE	22/08/2014	VERSION	2
DOCUMENT REF:	LEO3.6c(ii)/3101	NO. OF PAGES:	2
Unless this document is stamped 'CONTROLLED' in RED it must be considered UNCONTROLLED			
AUTHORIZED ON BEHALF OF SUPPLIER		AUTHORIZED ON BEHALF OF CUSTOMER	
POSITION	Technical Manager	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>			



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



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