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PRODUCT SPECIFICATION

PRODUCT NAME		AMERICAN CHARGRILL BURGER MIX			
PRODUCT CODE		3131			
DESCRIPTION / APPEARANCE		A free flowing powder wit	A free flowing powder with a distinctive fragrance &		
		flavour.			
INGREDIENT	RUSK (Wheat Flour, Salt)	TYPICAL NUTRITIONAL		1310 kJ	
DECLARATION	POTATO STARCH	DATA	ENERGY		
(in descending order)	SALT	(Information per 100g)		312 kcal	
(DEXTROSE		DDOTEIN	5.60	
	FLAVOURING (Starch, Flavouring)		PROTEIN	5.60g	
	SPICES		CARBOHYDRATE	42.446	
	DEHYDRATED ONION		CARBOHIDRATE	42.44g	
	H.V.P. (Soya)		FAT	0.59g	
	FLAVOUR ENHANCER E621			0.336	
	PRESERVATIVE E221(Sodium Sulphite)				
ΔΙΙΕ	RGEN DECLARATION	Allergens are in BOLD in the In	 gredient Declaratio	n	
		Salt Content : 7.8% - 9.8%			
A	NALYTICAL DATA	SO ₂ Content: 0.21% - 0.23%			
	USAGE RATE	10 %			
ORGAN	IOLEPTIC EVALUATION	The product will be indistinguis	shable in flavour an	d aroma	
ONGAN	OLLI TIC LVALOATION	from the last accepted delivery			
		panel in the form of a triangula	tion test.		
MICROB	SIOLIGICAL STANDARDS	Total Viable Count/g	< 100,000		
		Coliforms/g	< 1,000		
		E. Coli/g	< 10		
		Yeast & Mould/g Salmonella/25g	< 1,000 Absent		
	PACKAGING	EITHER: 0.454 Kg in a 200 gauge, food grade vacuum bag. Five bags in			
	PACKAGING	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.			
	LARFILING	Four bags packed into a double walled cardboard box. Best Before Date, Batch Code, Product Name and Product			
	LABELLING	Code, Weight			
	STORAGE	In sealed containers in a cool, dry place, away from direct			
	STORAGE	sunlight and free from infestation			
	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			
I FGISI ATION	& WARRANTY STATEMENT	The product will be produced in	n accordance with a	all current	
LEGISLATION	I & WARRANTT STATEIVIENT	relevant EU Legislation. The inf			
		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	mout the prior writ	ten consent	
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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	Present
			on Line	On Site
Cereals containing Gluten : wheat, rye, barley, oats, spelt, kamut and their hybridized strains.	N	Rusk	Υ	Y
Eggs	Υ		N	N
Fish	Υ		N	N
Crustaceans	Υ		N	N
Peanuts	Υ		N	N
Soybeans	N	Hydrolysed Vegetable Protein	Y	Υ
Milk from all species	Υ		Y	Υ
Nuts	Υ		Y	Υ
Celery	Υ		Y	Υ
Mustard all forms originating from the mustard plant including oils	Y		Υ	Y
Sesame seeds	Υ		Υ	Υ
Sulphur dioxide and sulphites	N	Sodium Sulphite	Υ	Υ
Lupins	Υ		N	N
Molluscs	Υ		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.

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POSITION	Technical Manager	POSITION			
Please note if the specification is no	t returned, signed within 28 days of re	ı ceipt D Leonard & Co will assume ad	cceptance of this document.		





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