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## **PRODUCT SPECIFICATION**

| PRODUCT NAME                                       |   | GLUTEN FREE KOFTA KEBAB MIX  |  |                   |  |  |
|--|---|--|--|-------------------|--|--|
| PRODUCT CODE<br>DESCRIPTION / APPEARANCE           |   | 6411   |  |                   |  |  |
|  |   | Free flowing product with a distinctive aroma and taste.   |  |                   |  |  |
| INGREDIENT<br>DECLARATION<br>(in descending order) | POTATO STARCH<br>GLUTEN FREE RUSK (Dehydrated<br>Potato, Rice Flour, Salt, Dextrose)<br>SALT                  | TYPICAL<br>NUTRITIONAL<br>DATA<br>(Information per 100g)   | ENERGY   | 1272kJ<br>302kcal |  |  |
|  | SPICES<br>DEHYDRATED ONION  |  | PROTEIN<br>CARBOHYDRATE  | 3.89g<br>75.91g   |  |  |
|  | HERBS<br>PRESERVATIVE E223 <i>(Sodium</i><br><i>Metabisulphite)</i><br>DEHYDRATED GARLIC<br>ANTI-OXIDANT E301 |  | FAT  | 1.29g             |  |  |
| ALLEF  | GEN DECLARATION   | Allergens are in BOLD  | Allergens are in <b>BOLD</b> in the Ingredient Declaration   |                   |  |  |
| 1A   | ANALYTICAL DATA   |  | SALT CONTENT: 6.7% - 7.5%<br>SO <sub>2</sub> CONTENT: 0.29% - 0.32%  |                   |  |  |
|  | USAGE RATE  | 13.04 %  |  |                   |  |  |
| ORGAN  | ORGANOLEPTIC EVALUATION   |  | The product will be indistinguishable in flavour and<br>aroma from the last accepted delivery when subjected<br>to a taste panel in the form of a triangulation test.  |                   |  |  |
| MICROBIOLIGICAL STANDARDS                          |   | Total Viable Count/g<br>Coliforms/g<br>E. Coli/g<br>Yeast & Mould/g<br>Salmonella/25g  | < 100,000<br>< 1,000<br>< 10<br>< 1,000<br>Absent  |                   |  |  |
| PACKAGING  |   | 0.681kg in a food grade vacuum bag. Three bags in<br>black tub and eight tubs in a double walled cardboard<br>box.   |  |                   |  |  |
| LABELLING  |   | Best Before Date, Batch Code, Product Name and<br>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<br>current relevant EU Legislation. The information<br>provided is given in good faith and is based upon the<br>product data supplied by the raw material suppliers. |  |                   |  |  |
| C  | CONFIDENTIALITY   |  | This specification and the information contained within<br>it remains the property of D. Leonard & Co. and must<br>not be disclosed to any third party without the prior<br>written consent of D. Leonard & Co |                   |  |  |

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

| Ingredient | Contains               |  |
|------------|------------------------|--|
| Salt       | Anti Caking Agent E535 |  |
|            |                        |  |
|            |                        |  |

## Food Allergen Data:

| Free From   | Yes/No | Source          | Present | Present |
|---|--------|-----------------|---------|---------|
|   |        |                 | on Line | On Site |
| Cereals containing Gluten: wheat, rye, barley, oats, spelt, | Y      |                 | Y       | Y       |
| kamut and their hybridized strains.                         |        |                 |         |         |
| Eggs  | Y      |                 | N       | Ν       |
| Fish  | Y      |                 | N       | Ν       |
| Crustaceans   | Y      |                 | N       | Ν       |
| Peanuts   | Y      |                 | N       | Ν       |
| Soybeans  | Y      |                 | 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        | Y      |                 | Y       | Y       |
| including oils  |        |                 |         |         |
| 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.                              |  |  |

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| POSITION                       | Technical Manage        | r POSITION                         |          |

within 28 days of receipt D Leonard & Co כוןוכטנוסח וא חסג דפנטרחפ



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