

# Leonards

Quality Ingredients For The Food Industry

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## PRODUCT SPECIFICATION

<b>PRODUCT NAME</b>		GLUTEN FREE BEEF BURGER MIX		
<b>PRODUCT CODE</b>		6811		
<b>DESCRIPTION / APPEARANCE</b>		Free flowing product with a distinctive aroma and taste.		
<b>INGREDIENT DECLARATION</b> (in descending order)	GLUTEN FREE RUSK ( <i>Dehydrated Potato Powder, Rice Flour, Salt, Dextrose</i> ) POTATO STARCH SALT SPICES HERBS NATURAL FLAVOUR PRESERVATIVE E221( <i>Sodium Sulphite</i> )	<b>TYPICAL NUTRITIONAL DATA</b> (Information per 100g)	ENERGY	1170 kJ
				280 kcal
			PROTEIN	4.6 g
			CARBOHYDRATE	61.0g
			<i>Of which sugars</i>	<i>0.8g</i>
			FAT	2.0g
			<i>Of which saturates</i>	<i>1.1g</i>
			DIETARY FIBRE	2.8g
<b>ALLERGEN DECLARATION</b>		Allergens are in <b>BOLD</b> in the Ingredient Declaration		
<b>ANALYTICAL DATA</b>		Salt Content : 19.6% - 20.2% SO <sub>2</sub> Content : 0.34% - 0.43%		
<b>USAGE RATE</b>		5%		
<b>ORGANOLEPTIC EVALUATION</b>		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.		
<b>MICROBIOLOGICAL STANDARDS</b>		Total Viable Count/g	< 100,000	
		Coliforms/g	< 1,000	
		E. Coli/g	< 10	
		Yeast & Mould/g	< 5,000	
		Salmonella/25g	Absent	
<b>PACKAGING</b>		5 x 0.454kg in blue heat sealed vacuum bags packed in a tamper evident plastic tub. Eight such tubs in a cardboard box		
<b>LABELLING</b>		Best Before Date, Batch Code, Product Name and Product Code, Weight		
<b>STORAGE</b>		In sealed containers in a cool, dry place, away from direct sunlight and free from infestation		
<b>SHELF LIFE</b>		Twelve months from date of manufacture when stored under recommended conditions.		
<b>HANDLING PROCEDURES</b>		Normal good manufacturing procedures for non hazardous food ingredients apply		
<b>LEGISLATION &amp; WARRANTY STATEMENT</b>		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.		
<b>CONFIDENTIALITY</b>		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

**Food Allergen Data:**

Free From	Yes/No	Source	Present on Line	Present On Site
<b>Cereals containing Gluten:</b> wheat, rye, barley, oats, spelt, kamut and their hybridized strains.	Y		Y	Y
<b>Eggs</b>	Y		N	N
<b>Fish</b>	Y		N	N
<b>Crustaceans</b>	Y		N	N
<b>Peanuts</b>	Y		N	N
<b>Soybeans</b>	Y		Y	Y
<b>Milk from all species</b>	Y		Y	Y
<b>Nuts</b>	Y		Y	Y
<b>Celery</b>	Y		Y	Y
<b>Mustard</b> all forms originating from the mustard plant including oils	Y		Y	Y
<b>Sesame seeds</b>	Y		Y	Y
<b>Sulphur dioxide and sulphites</b>	<b>N</b>	Sodium Sulphite	Y	Y
<b>Lupins</b>	Y		N	N
<b>Molluscs</b>	Y		N	N

<b>HEALTH HAZARD</b>	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.
<b>FIRE HAZARD</b>	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
<b>HANDLING</b>	Use in a well ventilated area.
<b>SPILLAGE/DISPOSAL</b>	Spillage: Remove powder to a disposal container; wash contaminated area with detergent and water. Disposal: In accordance with the control of pollution act 1974.
<b>EMERGENCY FIRST AID PROCEDURES</b>	<b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation. <b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed. <b>Inhalation:</b> Remove person to fresh air.
<b>METAL DETECTION</b>	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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Unless this document is stamped 'CONTROLLED' in <b>RED</b> 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 &amp; Co will assume acceptance of this document.</i>			



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