

## PRODUCT SPECIFICATION

### CONFIDENTIALITY

This document and the information contained within remains the property of The Dalesman Group and must not be disclosed to any third party without written permission of the company.

### PRODUCT DETAILS

|               |   |
|---------------|---|
| PRODUCT       | DALESMAN® CUMBERLAND SAUSAGE SEASONING  |
| CODE          | SDC   |
| USAGE RATE    | 2.50 %  |
| ISSUE NUMBER  | 18  |
| ISSUE DATE    | 16 October 2025   |
| PRODUCT LABEL | Will contain Product Name, Product Code, Batch Number, Best Before End Date, Usage Rate and Allergen Data |

### TECHNICAL DATA

INGREDIENT LISTING Salt, **Wheat** Flour (Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), Stabilisers (Diphosphates E450), Spices, Rusk (**Wheat**), Dextrose, Preservative E221 (**Sulphite**), Antioxidant (Ascorbic Acid), Yeast Extract, Natural Flavourings

ALLERGEN ADVICE for allergens see ingredients in **bold**

Produced in a factory that handles Gluten, Milk, Soya, Celery, Mustard and Sulphite.

DECLARABLE ADDITIVES (for Counter Ticket labelling) Preservative E221, Antioxidant (Ascorbic Acid), Natural Flavourings

APPEARANCE This is a cream coloured free flowing product containing visible flecks of ground spices.

SENSORY This product has a distinct savoury herb aroma and flavour.

| CHEMICAL SPECIFICATION | Ingredient | Value  | Tolerance |
|------------------------|------------|--------|-----------|
|                        | Salt %     | 45.24% | +/- 1.50% |
|                        | SO2 %      | 2.03%  | (maximum) |

| MICRO SPECIFICATION | Test       | Units | Accept             |
|---------------------|------------|-------|--------------------|
|                     | TVC        | cfu/g | 1.0 x 10 ^ 6 cfu/g |
|                     | Coliforms  | cfu/g | 1.0 x 10 ^ 3 cfu/g |
|                     | E. coli    | 20 g  | Not Detected       |
|                     | Yeast      | cfu/g | 1.0 x 10 ^ 3 cfu/g |
|                     | Mould      | cfu/g | 1.0 x 10 ^ 3 cfu/g |
|                     | Salmonella | 25 g  | Not Detected       |

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| NUTRITION | Description     | Value    | Units   |
|-----------|-----------------|----------|---------|
|           | Energy          | 164      | KCal    |
|           |                 | 686      | Kjoules |
|           | Fat             | 1.6      | g/100g  |
|           | Saturated Fat   | 0.4      | g/100g  |
|           | Carbohydrate    | 33.2     | g/100g  |
|           | Sugars          | 5.1      | g/100g  |
|           | Fibre           | 2.5      | g/100g  |
|           | Protein         | 4.2      | g/100g  |
|           | Salt Equivalent | 53.7     | g/100g  |
|           | Sodium          | 21,336.1 | mg/100g |

  

|                                     |  |
|-------------------------------------|--|
| SHELF LIFE<br>In Original Packaging | Best Before End 12 months from the date of manufacture   |
| METAL DETECTION                     | Post packing product is metal detected. The metal detector is checked hourly 2.5mm Ferrous, 3mm Non-Ferrous and 3mm Stainless test pieces.   |
| WARRANTY                            | This product is intended for food use and complies with current UK and EU Regulations. Please note, under no circumstances should the directions for use be exceeded otherwise legislation could be contravened. |
| SIEVING                             | All raw materials are sieved according to particle size prior to blending  |
| STORAGE                             | Store off the floor in cool dry conditions and away from direct heat and sunlight. Seal pack when not in use.  |
| NUT POLICY                          | The Dalesman Group products are produced in a nut free manufacturing facility. Refer to Nut Policy Statement for more information.   |
| GENETIC MODIFICATION                | This product does not contain genetically modified ingredients and does not require labelling under current EU labelling regulations   |

### HEALTH & SAFETY

|               |   |
|---------------|---|
| HEALTH HAZARD | This product is intended for specific application and when used in accordance with recommendation is safe for that purpose.   |
| HANDLING      | Treat as food and use in a well-ventilated area.  |
| DISPOSAL      | Dispose of as innocuous waste. Product is biodegradable and can be disposed of on landfill sites.   |
| FIRST AID     | <p>Eye contact - Flush with water or standard saline eyewash solution and seek medical advice if irritation persists.</p> <p>Skin contact - wash with mild soap and water.</p> <p>Inhalation - remove patient to fresh air.</p> <p>Ingestion - non-hazardous unless in large quantity when medical advice should be sought.</p> |

Gordon Rhodes & Son Ltd.

Gordon Rhodes Ltd.

TDG Systems Ltd.

Dalesman (Yorkshire) Ltd.



Dalesman (Fine Food Ingredients) Ltd.

Dalesman (Newcastle) Ltd.

Dalesman (Midlands) Ltd.

Dalesman (Lothian) Ltd.

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### CUSTOMER APPROVAL

PRODUCT DALESMAN® CUMBERLAND SAUSAGE SEASONING  
CODE SDC  
ISSUE NUMBER 18  
ISSUE DATE 16 October 2025

AUTHORISED ON BEHALF OF THE DALESMAN GROUP

NAME CLARE HUDSON  
POSITION NEW PRODUCT DEVELOPMENT MANAGER  
DATE 04 February 2026

SIGNATURE .....

AUTHORISED ON BEHALF OF THE CUSTOMER

CUSTOMER SIGNATURE .....

PRINT NAME .....

POSITION .....

COMPANY NAME .....

DATE .....

**Please note, if the specification is not returned signed within 28 days of the above date, The Dalesman Group will assume acceptance of this document.**