JARDOX LTD VESTRY ESTATE OTFORD ROAD SEVENOAKS KENT TN14 5EL
T +44 (0) 1732 456254 E SALES@JARDOX.COM ENQUIRIES@JARDOX.COM W WWW.JARDOX.COM

FINISHED

PRODUCT SPECIFICATION

ALL INFORMATION IN THIS SPECIFICATION IS CONFIDENTIAL

PRODUCT TITLE:	Pork Sausage Mix T+P - Gluten Free
PRODUCT LEGAL NAME / DESCRIPTION:	Pork Sausage Mix
JARDOX PRODUCT CODE:	01GF-1186
DESCRIPTION:	**Appearance:** Pale pink speckled powder **Flavour/Aroma:** Typical of product Due to the characteristics of the ingredients used by Jardox and nature of the finished products, a variation in colour between batches could be expected. This is mainly because a natural colour variation in raw materials can occur. Paste products can become darker in colour over time; this is due to the natural oxidisation of the product.
COUNTRY OF MANUFACTURE:	Blended in the UK Sevenoaks – Vestry Estate, Otford Road, Sevenoaks, TN14 5EL OR Wincanton – Saxon Way, Wincanton Business Park, Somerset, BA9 9RT
INGREDIENT DECLARATION:	Rice Flour, Salt, Methyl Cellulose E461, Dextrose, Stabilisers: Sodium Tripolyphosphate E451i, Sodium Diphosphate E450i; Pepper Extract (Salt, Pepper Oleoresin, Silica Dioxide, Propylene Glycol), Preservative Sodium **Sulphite** E221; Flavour Enhancer: Monosodium Glutamate E621; Ground Spices (White Pepper, Ginger), Nutmeg Extract (Salt, Lemon terpenes, Silica Dioxide, Oleoresin Nutmeg, Nutmeg Oil), Coriander Extract (Salt, Coriander Seed Oil, Rosemary Oil), Sage Extract (Salt, Sage Oleoresin, Sage Oil Dalmatian 30%), Propylene Glycol, Colour: Carmine Extract E120, Paprika Extract E160c; Cayenne Extract (Salt, Capsicum Oleoresin, Silicon Dioxide). **Allergy Advice!** For allergens, see ingredients in **bold.** ***Detailed % formulation information remains the intellectual property of Jardox Limited, disclosure to other third parties for the purpose of product matching is not permitted and would be considered a breach of contract between buyer and seller.***
PROCESSING AIDS:	Due to the manufacturing process, there may be an addition of rapeseed oil, to assist in the processing of the seasoning blend. This is deemed a processing aid and will not exceed 1%.
APPLICATION/USAGE RATE:	15% Maximum
PACKAGING:	1.36 kg
SHELF LIFE:	TOTAL SHELF LIFE: 12 Months from date of manufacture when stored unopened in original packaging under stated storage conditions.

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	MLOR: 6 months SHELF LIFE AFTER OPENING: Until BBE, provided it is handled hygienically and stored correctly.
STORAGE:	Ambient. Keep closed in a cool, dry place, out of direct sunlight. Store separately from odoriferous materials.
MICROBIOLOGICAL STANDARD (cfu/g):	Total Viable Count: <500,000 Clostridium perfringens: <100 E. coli: <10 Bacillus cereus: <500 Salmonella: Absent in 25g **Micro testing is only carried out on request via Account Manager or Quality@jardox.com**
CHEMICAL ANALYSIS:	% Salt: 7.66 % Salt Range: 5.66-9.66
MANUFACTURE:	The ingredients are blended in stainless steel mixers and passed over rare earth magnets prior to being sieved and filled into sacks.
NUTRITION INFORMATION (Typical values as sold per 100g). Nutrition is calculated.	ENERGY (kcal): 299 ENERGY (kJ): 1268 FAT (g): 0.5 of which SATURATES (g): 0.2 Available CARBOHYDRATE (g): 68.7 of which SUGARS (g): 1.0 FIBRE (g): 6.2 PROTEIN (g): 5.9 SALT (g): 8.882

ALLERGEN	CONTAINS	COMMENTS
Cereals containing Gluten >20ppm (wheat, rye, barley, oats, spelt, kamut or their hybridized strains)	NO	N/A
Crustaceans and their derivatives	NO	N/A
Eggs and its derivatives	NO	N/A
Fish and their derivatives	NO	N/A
Peanuts their oils and other derivatives	NO	N/A
Soya and its derivatives	NO	N/A
Milk and its derivatives	NO	N/A
Nuts their oils and other derivatives	NO	N/A
Celery and its derivatives	NO	N/A
Mustard and its derivatives	NO	N/A
Sesame Seeds their oils and other derivatives	NO	N/A
Molluscs and their derivatives	NO	N/A
Lupins and their derivatives	NO	N/A
Sulphur Dioxide (and sulphites at	YES	Preservative: Sodium Sulphite E221

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levels >10mg/Kg or 10mg/l, expressed as SO2)		

Specification Approval Policy
From the date of receipt of the specification - If no amends are requested within 14 days, Jardox will accept this as the approval of the specification, between both parties.

Allergens
The following allergens are handled on Jardox manufacturing sites:
- Wheat, rye, barley, oats, spelt, kamut and their hybrids containing gluten
- Milk and products thereof (including cows, goats and ewes' milk)
- Eggs and products thereof
- Soy(a) and products thereof
- Sulphur dioxide (present at or above 10mg/kg or 10ml/l as SO2 in final product)
- Fish and products thereof
- Crustaceans and products thereof
- Mustard and products thereof
- Celery/ Celeriac and products thereof
- Molluscs and products thereof

Legislation Compliance
This product complies to the best of our knowledge with all relevant EC and national legislation which is outlined in our HACCP Study.
This product complies with (EC) 178/2002 General Food Law and the principles of the 1990 Food Safety Act.

GMO Assurance
Jardox Ltd, based on assurance from suppliers, do not purchase any raw materials for manufacture or direct supply, that knowingly contain Genetically Modified organisms or their components.

Packaging
All food contact packaging complies with the (EC)1935/2004 legal framework including (EC)2023/2006, 'good manufacturing practice for materials and articles intended to come into contact with food'.
All products remain ambient stable while unadulterated and in the original packaging.

General
Products manufactured by Jardox are designed to be ambient stable and will not readily support the growth of pathogenic bacteria. Once opened any RTE claim is the responsibility of the customer to determine.

Confidentiality
In disclosing this confidential information supplied to you by Jardox Ltd., you agree to always maintain the confidential nature of the Information and disclose this only to relevant company employees and your immediate customer base when necessary. This confidential information must not be shared with any others without prior approval from Jardox Ltd. This recipe remains the intellectual property of Jardox Ltd.

Claims and Suitability.
We (Jardox) have got systems in place to reduce the risk of cross contamination and to ensure that products are free from allergens/species contamination; however, we do not substantiate 'free-from' claims by carrying out finished product testing, unless specifically advised by the customer that such claims are made and therefore additional testing is required. There are robust controls in place to prevent any cross contamination and we only source from accredited suppliers.

Where we know that a claim is being made on a certain product, we will re-code the product and make sure that the claims management procedure is followed throughout the process, and the appropriate testing is carried out

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(Internal or External) in order to substantiate the allergen-free or species free claim; however, that comes at a premium which means both a cost and lead time increase.

	NAME	POSITION	SIGNATURE	DATE	VERSION
Created & Approved By:	**Naomi Dunmore**	**Technical Assistant**		**27/01/2025**	**12**

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