



JARDOX LTD VESTRY ESTATE OTFORD ROAD SEVENOAKS KENT TN14 5EL T +44 (0) 1732 456254 F +44 (0) 1732 740805
E SALES@JARDOX.COM ENQUIRIES@JARDOX.COM WWW.JARDOX.COM

PRODUCT SPECIFICATION

ALL INFORMATION ON THIS SPECIFICATION IS CONFIDENTIAL

PRODUCT NAME:	WRW Master Choice Sausage Seasoning (T + P)
PRODUCT CODE:	1515
DESCRIPTION:	Appearance: Mottled pink coloured, free flowing powder. Flavour/Aroma: Spicy and porky.
COUNTRY OF MANUFACTURE:	Blended: UK
INGREDIENT DECLARATION:	Salt, Rusk [Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Raising Agent: Ammonium Bicarbonate], Stabiliser: Sodium Tripolyphosphate; Dextrose, Preservative: Sodium Sulphite ; Flavour Enhancer: Monosodium Glutamate; Rapeseed Oil, Antioxidant: Sodium Ascorbate; Ground White Pepper, Herb and Spice Extracts (Pepper, Ginger, Marjoram, Coriander, Paprika, Sage, Cayenne, Nutmeg), Colour: Carmine. Allergy Advice! For allergens, <i>including cereals containing gluten</i> , see ingredients in bold . <i>'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.'</i>
USAGE RATE:	2.5% Maximum
PACKAGING:	15 / 20 / 25 kg in heavy duty plastic sacks.
SHELF LIFE:	12 Months from date of manufacture when stored unopened in original packaging under stated storage conditions and 6 months minimum from receipt. Shelf life after opening remains the same provided it is handled hygienically and stored correctly.
STORAGE:	Keep closed in a cool, dry place, out of direct sunlight. Store separately from odoriferous materials.
MICROBIOLOGICAL STANDARD (c.f.u./g):	Total Viable Count <500 000 Clostridium perfringens <100 E. coli <10 Bacillus cereus <500 Salmonella Absent in 25g
CHEMICAL ANALYSIS:	Salt: 56% (typical) Salt range: 51 – 61%

ISSUE DATE: 12/04/2019
Code: 1515
ISSUE NO: 7



JARDOX LTD VESTRY ESTATE OTFORD ROAD SEVENOAKS KENT TN14 5EL T +44 (0) 1732 456254 F +44 (0) 1732 740805
E SALES@JARDOX.COM ENQUIRIES@JARDOX.COM WWW.JARDOX.COM

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 (g/100g):	ENERGY (kcal): 112 ENERGY (kJ): 473 FAT (g): 1.3 of which SATURATES (g): 0.1 CARBOHYDRATE (g): 23.2 of which SUGARS (g): 4.5 FIBRE (g): 0.6 PROTEIN (g): 1.8 SALT (g): 56.0
ALLERGEN	CONTAINS:
Cereals containing Gluten (wheat, rye, barley, oats, spelt, kamut or their hybridized strains)	YES
Crustaceans and their derivatives	NO
Eggs and its derivatives	NO
Fish and their derivatives	NO
Peanuts their oils and other derivatives	NO
Soya and its derivatives	NO
Milk and its derivatives	NO
Nuts their oils and other derivatives	NO
Celery and its derivatives	NO
Mustard and its derivatives	NO
Sesame Seeds their oils and other derivatives	NO
Molluscs and their derivatives	NO
Lupins and their derivatives	NO
Sulphur Dioxide (and sulphites at levels >10mg/Kg or 10mg/l, expressed as SO ₂)	YES

This product complies 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. 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. 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.

Products produced 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.

In disclosing this confidential information supplied to you by Jardox Ltd., you agree to maintain at all times 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.

The information in this document is not intended as a claim. Please inform Jardox if the products are to be used to substantiate any claims, so that we can ensure that the correct documentation is in place. Jardox does not accept any responsibility for claims made using our materials where we have not been informed.

ISSUE DATE: 12/04/2019
Code: 1515
ISSUE NO: 7