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PRODUCT SPECIFICATION

PRODUCT INFORMATION			
PRODUCT NAME		GLUTEN FREE BEEF BURGER MIX	
PRODUCT CODE		6811	
DESCRIPTION/APPEARANCE		A free flowing granular powder with a distinctive lightly spiced aroma and taste.	
INGREDIENT DECLARATION (In descending order)		GLUTEN FREE RUSK (Dehydrated Potato Powder, Rice Flour, Salt, Dextrose) POTATO STARCH SALT SPICES (Nutmeg, Pepper)* HERBS (Bay, Marjoram)* PRESERVATIVE E221(Sodium Sulphite) NATURAL FLAVOUR	
Allergens listed in Bold		*listed in alphabetical order	
USAGE RATE		5%	
RAW MATERIAL BREAKDOWN			
INGREDIENT		CONTAINS	
Salt		Anti Caking Agent E535	
TYPICAL NUTRITIONAL DATA (Calculated values)			
ENERGY (KJ)	1171	ENERGY kcal	280
PROTEIN g	4.6		
CARBOHYDRATES g	60.7	Of which sugars g	0.8
FAT g	2.0	of which saturates g	1.1
DIETARY FIBRE g	2.8	Salt g	20
PRODUCT DATA			
MICROBIOLOGICAL STANDARDS		Total Viable Count /g	<100, 000
		Coliforms /g	<1,000
		E. Coli /g	<10
		Yeast & Mould /g	<1,000
		Salmonella	Absent
ORGANOLEPTIC EVALUATION		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	
ANALYTICAL DATA		SO ₂ Content : 0.34% - 0.43%	



Partners:
E.J. Lelliott
E.Y. Lelliott
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STORAGE & PACKAGING

PACKAGING	EITHER: 0.454 Kg in a 200 gauge, food grade vacuum bag. Five bags in a plastic tub, and eight tubs in a single walled cardboard box. OR : 4.54 Kg double wrapped in 200 gauge, food grade vacuum bag. Four bags packed into a double walled cardboard box
LABELLING	Best Before Date, Batch Code, Product Name & Code (where relevant), 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	The product will be produced in accordance with all current relevant Legislation. The information provided is given in good faith and based upon the product data supplied by the raw material suppliers
CONFIDENTIALITY	This specification and the information contained within it remains the property of Leonards Ingredients LLP and must not be disclosed to any third party without the written prior consent of Leonards Ingredients LLP

ALLERGENS

CONTAINS	Yes/No	Source	Present on Line	Present on Site
Cereals containing Gluten wheat, rye, barley, oats, spelt, kamut and their hybridised strains	N		Y	Y
Eggs	N		N	N
Fish	N		N	N
Crustaceans	N		N	N
Peanuts	N		N	N
Soybeans	N		Y	Y
Milk from all Species	N		Y	Y
Nuts almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and Macadamia nut (Queensland nut) and products thereof	N		N	N
Celery	N		Y	Y
Mustard all forms originating from the mustard plant incl oils	N		Y	Y
Sesame seeds	N		Y	Y
Sulphur Dioxide and sulphites (>10mg/kg)	Y	Sodium Sulphite	Y	Y
Lupins	N		N	N
Molluscs	N		N	N

PRODUCT SUITABILITY

Vegetarians	✓	Halal	✓ - Not certified
Vegan	✓	Kosher	✓ - Not certified
Gluten Free	✓	GM Free	✓



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SAFETY INFORMATION

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 prior to each batch run with 2.0mm Ferrous, 2.0mm Non-Ferrous, 2.5mm Stainless Steel.

SPECIFICATION AGREEMENT

DATE OF ISSUE	18/09/24	VERSION	5
DOCUMENT REF:	LEO3.6c(ii)/6811	NO. OF PAGES:	4
AUTHORISED ON BEHALF OF THE SUPPLIER	<i>Eleanor Elliott</i>	AUTHORISED ON BEHALF OF THE CUSTOMER	
POSITION	Partner	POSITION	

Please note if the specification is not returned, signed within 28 days of receipt D Leonard & Co will assume acceptance of this document.

DOCUMENT CONTROL

Issue	Issue Date	Reason for Change	Authorised By
3	15/08/19	Move to new style form. No other changes	EL
4	30/09/21	Update to incl breakdown of herbs and spices in line with Natashas Law	EL
5	18/09/24	Update and review of specification	EL



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