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PRODUCT SPECIFICATION

PRODUCT INFORMATION			
PRODUCT NAME		Gluten Free Cumberland Sausage Mix	
PRODUCT CODE		6041	
DESCRIPTION/APPEARANCE		Free flowing product with a distinctive herby aroma and taste.	
INGREDIENT DECLARATION (In descending order)		GLUTEN FREE RUSK (<i>Dehydrated Potato, Rice Flour, Salt, Dextrose</i>) SALT SPICES (<i>Cayenne, Ginger, Nutmeg, Pepper</i>) HERBS (<i>Parsley, Sage, Thyme</i>) POTATO STARCH PEA FIBRE PRESERVATIVE E221 (<i>Sodium Sulphite</i>) COLOUR E120 <i>*listed in alphabetical order</i>	
Allergens listed in Bold			
USAGE RATE		10%	
RAW MATERIAL BREAKDOWN			
INGREDIENT		CONTAINS	
Salt		Anticaking Agent E535	
TYPICAL NUTRITIONAL DATA (<i>Calculated values</i>)			
ENERGY (KJ)	1328	ENERGY kcal	317
PROTEIN g	7.3		
CARBOHYDRATES g	64.4	Of which sugars g	0.8
FAT g	2.6	of which saturates g	1.4
DIETARY FIBRE g	2.8	Salt g	10
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 : 0.18% - 0.22%	



Partners:
 E.J. Lelliott
 E.Y. Lelliott
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STORAGE & PACKAGING	
PACKAGING	0.454 Kg in a blue 220 gauge, food grade , heat-seal polyethene bag. Five bags in 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
<i>Cereals containing Gluten wheat, rye, barley, oats, spelt, kamut and their hybridised strains</i>	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
<i>Nuts almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and Macadamia nut (Queensland nut) and products thereof</i>	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	x	Halal	x
Vegan	x	Kosher	x
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	15/10/24	VERSION	8
DOCUMENT REF:	LEO3.6c(ii)/6041	NO. OF PAGES:	4
AUTHORISED ON BEHALF OF THE SUPPLIER	<i>Eleanor Lelliott</i>	AUTHORISED ON BEHALF OF THE CUSTOMER	
POSITION	Partner	POSITION	
<i>Please note if the specification is not returned, signed within 28 days of receipt D Leonard & Co will assume acceptance of this document.</i>			

DOCUMENT CONTROL			
Issue	Issue Date	Reason for Change	Authorised By
5	15/08/19	Move to new style form. No other changes	EL
6	30/09/21	Update/Review to incl breakdown of herbs and spices to help with Natasha's Law.	EL



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7	26/10/22	Removal of Citrus Fibre from blend and replace with Pea Fibre	WB
8	15/10/24	Review and update to new LLP form	EL



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