

## SPECIFICATION

| Recipe #  | Description                  | Usage Rate | Best Before Dates                  |
|-----------|------------------------------|------------|------------------------------------|
| 68/5A91-0 | SE60151/2 VEG ROLL SEASONING | 2.50%      | 12 months from date of manufacture |

### 1. Supplier Information

Foodmaker Limited  
12 Brunel Road  
Earlstrees Industrial Estate  
Corby  
Northants  
NN17 4JW

BRC Accredited Grade AA: Site Number 1737890  
Certification Body: SAI Global

### 2. Contact Information

| Function            | Contact         | Position                  | Phone                    | E-Mail                        |
|---------------------|-----------------|---------------------------|--------------------------|-------------------------------|
| Development Contact | Mandy Love      | NPD Director              | 01536 400 560<br>(opt 6) | Mandy.Love@food-maker.co.uk   |
| Specifications      | Michelle Foster | Technical Manager         | 01536 400 560<br>(opt 5) | Michelle@food-maker.co.uk     |
| Customer Service    | Janet Renton    | Customer Services Manager | 01536 400 560<br>(opt 1) | Janet.Renton@food-maker.co.uk |

### 3. Ingredient Listing

| Ingredient  | Country of Origin  | Composition |
|---|--|-------------|
| SALT  | UK   | 41% - 48%   |
| WHEAT FLOUR(CONTAINS CALCIUM CARBONATE, NIACIN, IRON, THIAMINE)<br><b>(Gluten - Cereals containing)</b> | UK   | 35% - 41%   |
| ONION<br>onion<br>kibbled onion   | India<br>Egypt, India  | 5% - 9%     |
| PRESERVATIVE E223 ( <b>Sulphur Dioxide &amp; Sulphites</b> )  | Italy  | 3% - 6%     |
| HERB<br>parsley   | UK   | 3% - 5%     |
| DEXTROSE  | BE, FR,BG,HU,CN,TR,IN  | 2% - 3%     |
| ANTIOXIDANT E301 E331(III)  | China  | < 2%        |
| COLOUR E120   | UK, Peru   | < 2%        |
| SPICE EXTRACT<br>coriander<br>pepper<br>ginger<br>cayenne   | UK, Bulgaria<br>UK, India<br>UK, Nigeria, India<br>UK, India | < 2%        |

### 4. Allergen Information

**Contains Allergens:** GLUTEN - CEREALS CONTAINING, SULPHUR DIOXIDE & SULPHITES

| Allergen | Present On Site | Present In Product |
|----------|-----------------|--------------------|
|          |                 |                    |

|                             |            |            |
|-----------------------------|------------|------------|
| Gluten - Barley             | NO         | NO         |
| Celery & Celeriac           | <b>YES</b> | NO         |
| Crustaceans                 | NO         | NO         |
| Egg                         | <b>YES</b> | NO         |
| Fish                        | NO         | NO         |
| Gluten - Cereals containing | <b>YES</b> | <b>YES</b> |
| Lactose                     | NO         | NO         |
| Lupin                       | NO         | NO         |
| Milk                        | <b>YES</b> | NO         |
| Molluscs                    | NO         | NO         |
| Mustard                     | <b>YES</b> | NO         |
| Gluten - Oat                | NO         | NO         |
| Peanut                      | NO         | NO         |
| Sesame Seeds                | NO         | NO         |
| Soya                        | <b>YES</b> | NO         |
| Sulphur Dioxide & Sulphites | <b>YES</b> | <b>YES</b> |
| Tree Nuts                   | NO         | NO         |

We comply with Commission Directive 2006/142/EC of 22 December 2006 amending Annex IIIa of Directive 2000/13/EC of the European Parliament and of the Council listing the ingredients which must under all circumstances appear on the labelling of foodstuffs.

Foodmaker Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends. All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.

Despite these precautions, we can not give an absolute guarantee that finished products are Free From the Above as we handle cereals containing gluten as well as products such as soya, milk, celery, egg, mustard and sulphites in our manufacturing plant, unless specific allergen testing has been requested. NB: Development samples will not be tested.

## 5. Chemical Specification

(Typical Analysis)

|                     |   |
|---------------------|---|
| <b>Salt Level</b>   | 35% - 43%   |
| <b>Preservative</b> | 2.27% - 2.80%   |
| <b>Colour</b>       | To be equal in solution to the last accepted delivery |

## 6. Typical Nutritional Values

|  | <b>Per 100g of Seasoning</b> | <b>Per 100g of Finished Product</b> |
|--|------------------------------|-------------------------------------|
| <b>Energy</b>                                      | 895 KJ<br>211 Kcal           | 22 KJ<br>5 Kcal                     |
| <b>Fat</b>   | 2.2g                         | 0.1g                                |
| of which saturates                                 | 0.3g                         | 0.0g                                |
| <b>Carbohydrate</b>                                | 45.6g                        | 1.1g                                |
| of which sugars                                    | 4.8g                         | 0.1g                                |
| <b>Protein</b>                                     | 4.6g                         | 0.1g                                |
| <b>Salt</b>  | 38.79%                       | 0.97%                               |
| <b>Sodium</b><br>calculated from raw material data | 16,509.85mg                  | 412.75mg                            |
| <b>Sodium Equivalent</b><br>Na * 2.5               | 41.27%                       | 1.03%                               |
| <b>Fibre</b>                                       | 2.8g                         | 0.1g                                |

Note: The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

## 7. Suitability

| Coeliacs                 | Vegetarians              | Ovo-lacto Vegetarians    | Vegans                   | Lactose Intolerance      | Halal                    | Kosher                   |
|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

## 8. Hara

| Ingredient  | State    | Max Shelf Life | Storage Temp | Ph  | Water Activity | Salt Content | Moisture |
|---|----------|----------------|--------------|-----|----------------|--------------|----------|
| SALT  | Granular | 560            | Ambient      | 0   | 0.73           | 99.900%      | 0.05%    |
| PRESERVATIVE E223   | Powder   | 730            | Ambient      | 4.6 | 0.77           | 0.000%       | 0%       |
| DEXTROSE  | Powder   | 730            | Ambient      | 6   | 0.64           | 0.000%       | 8%       |
| ANTIOXIDANT E331(III)   | Powder   | 730            | Ambient      | 9   | 0.80           | 0.000%       | 0%       |
| ANTIOXIDANT E301  | Powder   | 730            | Ambient      | 8   | 0.80           | 0.000%       | 0%       |
| RAPESEED OIL (PROCESSING AID)                                   | Liquid   | 365            | Ambient      | 0   | 0              | 0.000%       | 0.05%    |
| COLOUR E120   | Powder   | 720            | Ambient      | 7   | 0              | 0.000%       | 3.9%     |
| SPICE EXTRACT   | Powder   | 365            | Ambient      | 0   | 0.35           | 98.800%      | 12%      |
| SPICE EXTRACT   | Powder   | 180            | Ambient      | 0   | 0.79           | 98.000%      | 0%       |
| SPICE EXTRACT   | Powder   | 180            | Ambient      | 0   | 0.35           | 97.000%      | 12%      |
| SPICE EXTRACT   | Powder   | 180            | Ambient      | 0   | 0.77           | 99.280%      | 12%      |
| HERB  | Rubbed   | 1080           | Ambient      | 0   | 0.70           | 0.000%       | 10%      |
| ONION   | Powder   | 1095           | Ambient      | 0   | 0.70           | 0.000%       | 6%       |
| ONION   | Kibbled  | 540            | Ambient      | 0   | 0.55           | 0.000%       | 6%       |
| WHEAT FLOUR(CONTAINS CALCIUM CARBONATE, NIACIN, IRON, THIAMINE) | Powder   | 365            | Ambient      | 0   | 0.42           | 0.000%       | 8%       |

## 9. Microbiological Specification

(Typical Analysis)

|                           |               |
|---------------------------|---------------|
| <b>Total Viable Count</b> | < 100,000/g   |
| <b>Mould Count</b>        | < 1,000/g     |
| <b>Yeast Count</b>        | < 1,000/g     |
| <b>Coliforms</b>          | < 1,000/g     |
| <b>E Coli</b>             | < 10/g        |
| <b>Staph Aureus</b>       | < 50/g        |
| <b>B Cereus</b>           | < 50/g        |
| <b>Salmonella</b>         | Absent in 25g |

## 10. Other Information

### Labelling

Product label will contain Product Code, Product Name, Best Before Date and Batch Number.

### Sieve Size

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### GM Material

None.

### Allergenic Ingredient Policy

Foodmaker Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends.

All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.

### **Allergenic Ingredients**

We comply with Commission Directive 2006/142/EC of 22 December 2006 amending Annex IIIa of Directive 2000/13/EC of the European Parliament and of the Council listing the ingredients which must under all circumstances appear on the labelling of foodstuffs.

- Cereals containing gluten ( i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
- Crustaceans and products thereof
- Eggs and products thereof
- Fish and products thereof
- Peanuts and products thereof
- Soybeans and products thereof
- Milk and products thereof (including lactose)
- Nuts i.e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof
- Celery and products thereof
- Mustard and products thereof
- Sesame seeds and products thereof
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO<sub>2</sub>
- Lupin and products thereof
- Molluscs and products thereof

Despite these precautions, we can not give an absolute guarantee that finished products are Free From the Above as we handle cereals containing gluten as well as products such as soya, milk, celery, egg, mustard and sulphites in our manufacturing plant.

### **Packaging**

All packaging complies with current UK & EU food contact legislation.

### **Bag Type**

Blue ripp and flow sacks, heat sealed & batch coded.

### **Outer Wrap**

Blue Stretch Wrap.

### **Pallet**

Wooden.

### **Storage/Transport**

Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.

**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.

**IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE**

**Legislation & Warranty Statement**

The product will be produced in accordance with all current relevant EU Legislation. The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

**Confidentiality**

This specification and the information contained within it remains the property of Foodmaker Ltd and must not be disclosed to any third party without the prior written consent of Foodmaker Ltd.

We have the policy of purchasing raw material against a given specification from approved suppliers. Whilst we will try to source raw materials from a specific country, for reasons of economic stability, crop and harvest variations, this may not always be possible. When stated, we will try to maintain the countries of origin of its raw materials; however we reserve the right to change the source of ingredients to meet demands of quality, price and availability.

The contents of this specification will be deemed to be accepted unless otherwise advised within 14 days of issue.

Issued on behalf of Foodmaker Limited by



Michelle Foster - Technical Manager  
Issued electronically on 20/03/2024

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Develop | Clean Label | Organic | Lo Salt | Non GM | Cost Reduction | Innovative Tastes | Briefs | Match | Recipes | Tech Support  
Specs & Decs | BRC | Organic | Quality Control | Regulatory Compliance | Audit | COSHH | HACCP | Hygiene

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