Spice Blenders Limited

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TECHNICAL PRODUCT SPECIFICATION

Product Name
CUMBERLAND & HERB SAUSAGE SEASONING PLAIN

Recipe Code: 1444C/P

Product Description

A light coloured free flowing powder with characteristic taste and containing specks of herbs.

Ingredients Declaration

Salt, Wheat Flour, Spices, Emulsifier: E451(i), Flavour Enhancer: E621, Herbs, Preservative: E221 (3.1%), Antioxidants: Ascorbic Acid, Citric Acid, Onion Powder.

Recommended Usage

227g per 9.07kg (20lb) total mix. Users must ensure that the product is suitable for the purpose intended by implementing their own experiments. Any recommendations we may give are offered in good faith, but we make no warranties express or implied as to the performance of our products since the end use is beyond our control.

Additives

This product contains Emulsifier, Flavour Enhancer, Preservative & Antioxidants.

Microbiological Data

Herbs and spices naturally have a high total viable count since no irradiated or heat treated ingredients are used. Random tests have shown the virtual absence of pathogens, with relatively low yeast and mould counts. In correct food use, the product is non-hazardous. Typical values are shown below.

Total viable count	$<10^5$ per g
Yeasts	$<10^2$ per g
Moulds	$<5 \times 10^3$ per g
E. Coli	<10 per g

Salmonella	Not detected in 25g

Suitability Data

Suitable for Ovo-Lacto Vegetarians	Yes	Suitable for Coeliacs	No
Suitable for Vegans	Yes	Kosher approved	No
Suitable for Halal	Yes	Organic approved	No

Genetically Modified Materials

All our products are free from Genetically Modified Organisms and their derivatives.

Allergenic Ingredients Data

The product contains the following, which includes derivatives unless exempted.

Cereals containing Gluten	Yes	Nuts	No
Crustaceans	No	Celery	No
Eggs	No	Mustard	No
Fish	No	Sesame Seeds	No
Peanuts	No	Sulphur Dioxide >10mg/kg (Sodium Sulphite E221)	Yes
Soybeans	No		
Milk	No	Lupin	No
Molluscs	No		

Shelf Life & Storage

Best before 12 months from date of manufacture if stored under cool, dry conditions, out of direct sunlight, and unopened. Reseal after use.

Packaging

A variety of packaging can be offered to suit customer requirements, e.g. polythene sachets in cardboard boxes, liners in buckets, plastic sacks, etc. All contact materials are of food grade plastic. All products are metal detected. The sensitivities are >3mm ferrous and >4mm non ferrous.

Labelling

All products are labelled with the product name, recipe code, batch code for traceability, weight, and best before date.

Health & Safety Data

Employ normal hygienic handling precautions. The only special procedures are those associated with the use of dusty materials, and dust masks are recommended in extreme

cases. In the event of eye contact, irrigate with plenty of cold water, and seek medical advice. For spillages, sweep up in the normal manner and dispose of accordingly.

Residues may be flushed away with water. Fires should be tackled with the appropriate medium, ensuring that dust clouds are not created during application.

Legislation & Warranty Statement

All products are manufactured according to current EU legislation. All information provided is given in good faith and based upon product formulation and data from our raw materials suppliers.
As a responsible manufacturer we take all possible precautions to eliminate traces of other food ingredients, but no absolute guarantees can be given however.

Confidentiality

The information contained in this document is confidential, and must not be disclosed to third parties without prior written permission from Spiceblenders Ltd.

Authorisation

Authorised on behalf of Spiceblenders Ltd.

Signature
Name: Andrew Davison
Position: General Manager
Date: 20 November 2014