

PRODUCT SPECIFICATION

Product Title HASLET MIX 1KG PACK

Product Code SE62243

Product Description A herby pork meatloaf originating from Lincolnshire.

Usage Rate 10.00%

Best Before Dates 24 months from date of manufacture

Unit Size 1Kg PACK

Intended Usage Food Ingredient

Ingredient List/Composition

BREADCRUMB (WHEATFLOUR (WHEAT FLOUR, CALCIUM CARBONATE,

NIACIN, IRON, FOLIC ACID, THIAMIN), YEAST, SALT)

POTATO STARCH

DEHYDRATED ONION

SALT

DEXTROSE

HERBS

SPICE

ONION POWDER

YEAST POWDER (Gluten)

STABILISER E451(I)

PRESERVATIVE E223 (SO2)

POTATO FIBRE

ANTIOXIDANT E331

SPICE EXTRACT

${\bf Declarable\ Ingredients\ for\ Counter\ Ticket/Labelling:}$

Contains Antioxidant, Herb, PRESERVATIVE, Spice Extract

Allergy Advice: For allergens, see ingredients in **BOLD.**

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	trace (<1ppm)	China
Calcium Carbonate E170	1,505	France
Iron	5	India
Niacin	8	India / China
Folic Acid	1	Switzerland / China
Citric Acid E330	40	UK
Monopropylene Glycol E1520	201	UK
Rapeseed Oil	7,939	UK
Silicon Dioxide E551	1,812	UK
Sodium Ferrocyanide E535	7	UK
Sulphur Dioxide E220	1	UK
Vegetable Oil	7,939	UK

Chemical Specification (Typical Analysis):

Salt Level 6% - 9%
Preservative None

Colour To be equal in solution to the last accepted delivery

Typical Nutritional Values

	Per 100g of Seasoning	Per 100g of Finished Product
Energy	1,362 KJ 331 Kcal	136 KJ 33 Kcal
Fat	2.3g	0.2g
of which saturates	0.5g	0.0g
Carbohydrate	70.8g	7.1g
of which sugars	9.3g	0.9g
Protein	7.8g	0.8g
Salt	7.9g	0.8g
Fibre	4.3g	0.4g

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

Microbiological Specification (Typical Analysis):

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

Nut Statement Allergenic Ingredient Policy	To the best of our knowledge, all products produced by Scobie & Junor do not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut Policy. Scobie & Junor (Estd. 1919) 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.	
Sieving	All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.	
Labelling	Product label will contain Product Code, Product Name, Best Before Date and Batch Number.	
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	
Emergency First Aid Procedures	with detergent and water. Disposal: In accordance with the control of pollution act 1974. 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. All additives used in this product comply with the requirements of regulation (EU) No. 231/2012 laying down specifications for food additives.	
Confidentiality	This specification and the information contained within it remains the property of Scobie & Junor (Estd. 1919) Ltd and must not be disclosed to any third party without the prior written consent of Scobie & Junor (Estd. 1919) Ltd.	
Customer Annuard of Con-	rification	
Customer Approval of Specification		
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.		
Signature:		

Manufactured in BRCGS certificated blending facility # 8511005.

Print name:

Position:

Date:



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