

## PRODUCT SPECIFICATION

**Product Title** TOULOUSE SAUSAGE MIX 1.5KG PACK

**Product Code** SE23145

**Product Description** French style sausage with garlic and parsley.

Usage Rate 15.00%

**Best Before Dates** 24 months from date of manufacture

Unit Size 1.5Kg PACK

Intended Usage Food Ingredient

#### **Ingredient List/Composition**

PINHEAD RUSK (WHEATFLOUR (WHEAT FLOUR, CALCIUM

CARBONATE, NIACIN, IRON, THIAMIN), SALT, RAISING AGENT E503)

SALT

WHEAT FLOUR (WHEATFLOUR, CALCIUM CARBONATE, NIACIN, IRON,

THIAMIN)

RED WINE EXTRACT POWDER (SO2)

GARLIC GRANULES

GARLIC POWDER

HERB

SPICE

DEXTROSE
PRESERVATIVE E223 (**SO2**)

STABILISER E450

STABILISER E451

ANTIOXIDANT E301 E331

ONION EXTRACT

SPICE EXTRACT

GARLIC EXTRACT

#### **Declarable Ingredients for Counter Ticket/Labelling:**

Contains Antioxidant, 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
Ammonium Carbonate E503(ii)	trace (<1ppm)	UK
Calcium Carbonate E170	117	UK
Citric Acid E330	50	UK
Humectant E1520	57	UK
Iron	50	UK
Monopropylene Glycol E1520	70	UK
Niacin	5	UK
Rapeseed Oil	10,000	UK
Silicon Dioxide E551	773	UK
Sodium Ferrocyanide E535	12	UK
Sulphur Dioxide E220	trace (<1ppm)	UK
Thiamin	trace (<1ppm)	UK
Vegetable Oil	10,000	UK

### **Chemical Specification (Typical Analysis):**

**Salt Level** 8% - 11%

**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	1,487 KJ 352 Kcal	223 KJ 53 Kcal
Fat	2.4g	0.4g
of which saturates	0.4g	0.1g
Carbohydrate	72.1g	10.8g
of which sugars	1.3g	0.2g
Protein	9.2g	1.4g
Salt	7.9g	1.2g
<b>Fibre</b> Note: The information prov	4.4g	0.7g

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

To the best of our knowledge, all products produced by Scobie & Junor do **Nut Statement** 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 **Allergenic Ingredient** the quality of our seasonings, mixes and functional blends. **Policy** All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients. All raw materials are sieved with appropriate screens for each particular Sieving raw material prior to the blending of the product. Product label will contain Product Code, Product Name, Best Before Date Labelling and Batch Number. Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off Storage/Transport the floor and not in contact with walls or ceilings. This product is designed for human consumption and when used in **Health Hazard** accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling. This product may present a fire hazard or explosion hazard when dispersed Fire Hazard in air. Fires are readily extinguished with water or foam. Handling Use in a well ventilated area. Spillage: Remove powder to a disposal container, wash contaminated area Spillage/Disposal with detergent and water. **Disposal:** In accordance with the control of pollution act 1974. Skin Exposure: Normal standard of hygiene and regular washing with **Emergency First Aid** water should prevent irritation. **Procedures 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** The product will be produced in accordance with all current relevant EU **Legislation & Warranty** Legislation. The information provided is given in good faith and is based **Statement** 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. This specification and the information contained within it remains the Confidentiality 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 Approval of Specification		
of this specificatio	eturn this specification to <b>technical@scobie-junor.co.uk</b> to confirm formal acceptance on. All specifications issued will be deemed to be accepted if no communication to the ed after 10 working days.	
Signature:		
Print name:		
Position:		
Date:		



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