

PRODUCT SPECIFICATION

Product Title	RUDOLPHS FRUITY STUFFING BALLS MIX 1KG PACK
Product Code	SE62192
Product Description	This fruity flavoured stuffing mix is a great winter treat loaded with delicious flavours and gluten free too! Packed full of flavour including sultanas and Christmas herbs and spices.
Usage Rate	20.00%
Best Before Dates	24 months from date of manufacture
Unit Size	1Kg PACK
Intended Usage	Food Ingredient

Ingredient List/Composition	
PEA FLOUR	
VEGETABLE PROTEIN	
SUGAR	
DEHYDRATED APRICOTS (SO2)	
SULTANAS	
SPICE	
ONION POWDER	
SALT	
ANTIOXIDANT E300	
HERB	
LEMON JUICE POWDER	
HERB EXTRACT	
SPICE EXTRACT	

Declarable Ingredients for Counter Ticket/Labelling: Contains ANTIOXIDANT, HERB EXTRACT, SPICE, Spice Extract, SUGAR

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

Non Declarable Processing Alus/ Additives Prom Carry Over				
Processing Aid	РРМ	Country of Origin		
Citric Acid E330	50	UK		
Monopropylene Glycol E1520	40	UK		
Rapeseed Oil	10,020	UK		
Silicon Dioxide E551	374	UK		
Sodium Ferrocyanide E535	trace (<1ppm)	UK		
Sulphur Dioxide E220	200	UK		
Vegetable Oil	10,020	UK		

Non Declarable Processing Aids/Additives From Carry Over

Chemical Specification (Typical Analysis):

Salt Level	1% - 2%
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	1,369 KJ 324 Kcal	274 KJ 65 Kcal
Fat	3.0g	0.6g
of which saturates	0.5g	0.1g
Carbohydrate	50.7g	10.1g
of which sugars	13.9g	2.8g
Protein	21.1g	4.2g
Salt	1.7g	0.3g
Fibre Note: The information prov	6.5g Ided is given in good	<u>1.3g</u> 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 with detergent and water.
Emergency First Aid Procedures	 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.

Manufactured in BRCGS certificated blending facility # 8511005. Audited by SAI Global # Z1440295AS



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