

## SPECIFICATION

Product Specification	
<b>Recipe #</b>	68/9ZH48-0
<b>Description</b>	SE60262 TRAD FARMHOUSE BLK PUD MIX
<b>Usage Rate</b>	5.68%
<b>Best Before Dates</b>	24 months from date of manufacture

Ingredient	Country of Origin
OATMEAL ( <b>Gluten - Cereals containing</b> )	UK
DRIED BLOOD	SPAIN
GF FLOUR BLEND	UK
SALT	UK
SPICES pimento black pepper cinnamon coriander white pepper clove nutmeg	INDIA, JAMICA, MEXICO BRAZIL MADAGASCAR, SRI LANKA Bulgaria, Romania, Ukraine, Russia, Italy, Morocco INDONESIA COMOROS, MADAGASCAR, SRI LANKA INDONESIA

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

### Chemical Specification (Typical Analysis):

<b>Salt Level</b>	5% - 7%
<b>Preservative</b>	None
<b>Colour</b>	To be equal in solution to the last accepted delivery

### Typical Nutritional Values

	Per 100g of Seasoning	Per 100g of Finished Product
<b>Energy</b>	1,438 KJ 344 Kcal	82 KJ 20 Kcal
<b>Fat</b> of which saturates	3.9g 0.6g	0.2g 0.0g
<b>Carbohydrate</b> of which sugars	51.0g 0.6g	2.9g 0.0g
<b>Protein</b>	29.2g	1.7g
<b>Salt</b>	6.0g	0.3g
<b>Fibre</b>	4.6g	0.3g

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):

<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

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

**Sieve/Screen Size** Scalping screen aperture < 8mm

**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 100% Free From the Above 1/2 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.

<b>Health Hazard</b>	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.
<b>Fire Hazard</b>	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
<b>Handling</b>	Use in a well ventilated area.
<b>Spillage/Disposal</b>	<b>Spillage:</b> Remove powder to a disposal container, wash contaminated area with detergent and water. <b>Disposal:</b> In accordance with the control of pollution act 1974.
<b>Emergency First Aid Procedures</b>	<b>Skin Exposure:</b> Normal standard of hygiene and regular washing with water should prevent irritation. <b>Eye Exposure:</b> Wash with water until irritation ceases. Seek medical advice if above is not observed. <b>Inhalation:</b> Remove person to fresh air.
	<b>IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE</b>

<b>Legislation &amp; Warranty Statement</b>	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.
<b>Confidentiality</b>	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 11/08/2021

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