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BRC FOOD CERTIFICATED

PRODUCT SPECIFICATION

PRODUCT NAME		BBQ GLAZE			
PRODUCT CODE		5281	5281		
DESCRIPTION / APPEARANCE		Free flowing product wit	h a distinctive ard	oma and	
		taste.			
INGREDIENT	SUGAR	TYPICAL NUTRITIONAL		1538kJ	
DECLARATION	DEXTROSE	DATA	ENERGY		
(in descending order)	DEHYDRATED TOMATO	(Information per 100g)		363kcal	
, ,	NATURAL SMOKE FLAVOURING		PROTEIN	3.51	
	MODIFIED STARCH		FROTEIN	3.31	
	SPICES		CARBOHYDRATE	86.15	
	DEHYDRATED ONION			00.13	
	DEHYDRATED GARLIC		FAT	0.77g	
	NATURAL COLOURS (Caramel,				
	Beetroot Powder, Paprika Extract)				
	ACIDITY REGULATOR E262				
	CITRIC ACID E330				
ALLE	RGEN DECLARATION	Allergens are in BOLD in the Ir	ngredient Declaratio	n	
Α	NALYTICAL DATA	SALT CONTENT : Trace	SALT CONTENT : Trace		
	USAGE RATE	Dust or coat onto product. 10	Dust or coat onto product. 10 % Max.		
ORGAN	IOLEPTIC EVALUATION	_	The product will be indistinguishable in flavour and aroma		
		from the last accepted deliver		a taste	
MUCDOD	NOLICICAL CTANDARDS	panel in the form of a triangul Total Viable Count/g	< 100,000		
IVIICROE	BIOLIGICAL STANDARDS	Coliforms/g	< 1,000		
		E. Coli/g	< 10		
		Yeast & Mould/g	< 1,000		
		Salmonella/25g	Absent		
	PACKAGING		EITHER: 2.27 Kg in a 220 gauge, food grade, heat-seal		
		polyethene bag. Each bag in a plastic tub and eight such tubs in a single walled cardboard box.			
		OR: 4.54 Kg double wrapped in a 200 gauge food grade,			
		1	polyethene bag. Four bags packed into a double walled		
		cardboard box.			
	LABELLING	Best Before Date, Batch Code, Product Name and Product Code, Weight			
	STORAGE	In sealed containers in a cool, dry place, away from direct			
	JIONAGE	sunlight and free from infestation			
	SHELF LIFE	Twelve months from date of manufacture when stored under			
	DING PROCESSING	recommended conditions. Normal good manufacturing procedures for non hazardous		azardous	
HAN	DLING PROCEDURES	food ingredients apply	nocedules for Hoff fi	azai uous	
LEGISI ATION	I & WARRANTY STATEMENT	The product will be produced in accordance with all current			
LEGISLATION & WARRANTT STATEMENT		relevant EU Legislation. The information provided is given in			
		good faith and is based upon the pr		product data supplied by the	
	ONIFIDENTIAL ITY	raw material suppliers.	rmation contained w	vithin it	
CONFIDENTIALITY		This specification and the information contained within it remains the property of D. Leonard & Co. and must not be			
		disclosed to any third party without the prior written consent			
		of D. Leonard & Co			

Raw Material Breakdown (additives and processing aids):

Ingredient	Contains	
Salt	Anticaking agent E535	

Food Allergen Data:

Free From	Yes/No	Source	Present	Present
			on Line	On Site
Cereals containing Gluten: wheat, rye, barley, oats, spelt,	Υ		Υ	Υ
kamut and their hybridized strains.				
Eggs	Υ		N	N
Fish	Υ		N	N
Crustaceans	Υ		N	N
Peanuts	Υ		N	N
Soybeans	Υ		Υ	Υ
Milk from all species	Υ		Υ	Υ
Nuts	Υ		Υ	Υ
Celery	Υ		Υ	Υ
Mustard all forms originating from the mustard plant	Υ		Υ	Υ
including oils				
Sesame seeds	Υ		Υ	Υ
Sulphur dioxide and sulphites	Υ		Υ	Υ
Lupins	Υ		N	N
Molluscs	Υ	_	N	N

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.
ANDLING Use in a well ventilated area.	
SPILLAGE/DISPOSAL	Spillage: Remove powder to a disposal container; wash contaminated area with detergent and water. Disposal: In accordance with the control of pollution act 1974.
EMERGENCY FIRST AID PROCEDURES	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.
METAL DETECTION	All products are metal detected online. All metal detectors are checked three times daily with 2.0mm Ferrous, 2.0mm Non-Ferrous, 2.5mm Stainless Steel.

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	Million.	CUSTOMER				
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POSITION	Technical Manager	POSITION				
	ot returned, signed within 28 days of re					







