

## **PRODUCT SPECIFICATION**

PRODUCT DETAILS	
Product Name	WATSONS PORK + APPLE BURGER MIX PLN
Kerry Code	20047029
Product Description	A free flowing powder with visual apple & herb and a savoury aroma & taste.
INGREDIENT LISTING	
Rusk (Wheat Flour, Calcium Carbonate, I	Iron, Niacin, Thiamin), Salt, Raising Agent (E503)), Wheat Flour
(Calcium Carbonate, Iron, Niacin, Thiami	n), Salt, Soya Protein, Dehydrated Apple, Onion, Spices, Flavour
Enhancer (E621), Preservative (E223), H	lerbs, Propylene Glycol (E1520), Antioxidant (E301), Sugar, Dextrose,
Acid (E330), Flavouring, Yeast Powder, F	Rapeseed Oil, Smoke Flavouring.

The ingredient declaration above must be labelled up on the final product to include all declarable data in line with the current Food Labelling Regulations, as amended.

USAGE / APPLICATION I Maximum Recommended Usag		N			
PHYSICAL & CHEMICAL	PARAMETE	RS			
Test	Min	Target Max	ах	Units	Method
Appearance to match previous	y accepted deliv	/ery.			



ALLERGEN DATA				
Allergen	Requires Labelling? Yes/No	Source	Present on Line? Yes/No	Present on Site? Yes/No
Peanuts and products thereof	No		No	No
Nuts (other than peanuts) and products thereof (1)	No		No	No
Cereals containing gluten (2)	Yes	Wheat Flour, Rusk, Yeast Powder.	Yes	Yes
Crustaceans and products thereof	No		No	No
Egg and products thereof	No		Yes	Yes
Fish and products thereof	No		Yes	Yes
Soybeans and products thereof	Yes	Soya Protein.	Yes	Yes
Milk and products thereof (including actose)	No		Yes	Yes
Celery and products thereof	No		Yes	Yes
Mustard and products thereof	No		Yes	Yes
Sesame Seeds and products thereof	No		No	No
Molluscs and products thereof	No		No	No
Lupin and products hereof	No		No	No
Sulphur Dioxide/Sulphites > 10ppm	Yes	Dehydrated Apple, Flavouring.	Yes	Yes

Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process.

Conforms to Regulation (EU) 1169/2011 annex II as amended.

(1) Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoiesis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia) and products thereof, except for nuts used for making alcohol distillates including ethyl alcohol of agricultural origin;

(2) Cereals containing gluten. namenly; wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof. except; (a) wheat based glucose syrups including dextrose(\*); (b) wheat based maltodextrins(\*); (c) glucose syrup based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;

(\*) And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.



SUITABILITY DATA	Yes = Suitable,	Comment/Certifi	cation Status	
	No = Unsuitable			
Vegetarian (Ova-lacto)	Yes			
Vegan	Yes			
Coeliac <100ppm gluten (by	No			
calculation)				
Coeliac <20ppm gluten (by calculation)	No			
	Suitable / Not			
Kosher	<b>Suitable</b> Suitable			
Halal	Suitable			
Organic	Not Suitable			
-				
*The suitability assesments above are base NUTRITION INFORMATION	ed on the raw materials u	sed in the product		
			11.14	
Nutrient		I Value	Unit	
Energy in kJ	1,221.7		kJ / 100 g	
Energy in kcal	287.7		kcal / 100 g	
Fat	1.4		g / 100 g	
Saturated fat	0.2		g / 100 g	
Monounsaturated fat	0.1		g / 100 g	
Polyunsaturated fat	0.4		g / 100 g	
Total carbohydrates	57.1		g / 100 g	
Available carbohydrates	54.5		g / 100 g	
Carbohydrates as sugars	7.5		g / 100 g	
Carbohydrates as starch	44.4		g / 100 g	
Fibre	3.2		g / 100 g	
Protein	15.2		g / 100 g	
Salt (NaCl)	20.2		g / 100 g	
Sodium	8,561.8		mg / 100 g	
Moisture	5.3		g / 100 g	
Ash	22.5		g / 100 g	
Ethanol (alcohol)	0.0		g / 100 g	
Data Source				
Calculated from raw material data. Values of	quoted are typical and sh	ould be used for gu	iidance purposes only	
GENETICALLY MODIFIED MATERI	ALS			
Does the product require labelling as genet Regulations?	ically modified under curi	rent EU Labelling		No
IONISING RADIATION				
Does the product require labelling as Irradia current EU Labelling Regulations?	ated or contain any irradi	ated ingredients un	der	No
RECOMMENDED SHELF-LIFE & S	TORAGE			
Transport & Storage Conditions: Con	tract Haulier			
	I and dry. Keep sealed v	hen not in use		
Shelf life (original package):	• •	365 days		

Kerry Code	20047029		Issue date:	8/7/2020
Spec Version:	004	RMCNIFFE1	Revision Date:	05/07/2022
Spec Status:	Commercialised Kerry Approved			Page 3 of 4



28 X 340gKG
60
Cartons
White Film
Blue Wood Pallet

## **LEGISLATION & WARRANTY STATEMENT**

The product will be manufactured and packaged in accordance with all current, relevant EU legislation. The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification. It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country. The shelf-life as stated has been established to allow for conditions which maybe experienced for short periods during the storage and distribution of the product.

## CONFIDENTIALITY

This document and the information contained within it remains the property of Kerry Ingredients & Flavours Limited and must not be disclosed to any third party without prior written permission of the company.

## **AUTHORISATION**

Date

This specification has been approved by Kerry Regulatory & Scientific Affairs



05-Jul-2022

Authorised on behalf of Customer Signature/Stamp

Date

Kerry Ingredients & Flavours Limited will assume acceptance of this specification if our customer does not state otherwise in writing within 28 days after the receipt of this specification.