

SPECIFICATION

Recipe #	Description	Usage Rate	Best Before Dates
68/1243-0	CHICKEN DIP COATING SE60205 (C.S.W)		12 months from date of manufacture

1. Supplier Information

Foodmaker Limited
12 Brunel Road
Earlstrees Industrial Estate
Corby
Northants
NN17 4JW

BRC Accredited Grade AA: Site Number 1737890
Certification Body: SAI Global

2. Contact Information

Function	Contact	Position	Phone	E-Mail
Development Contact	Mandy Love	NPD Director	01536 400 560 (opt 6)	Mandy.Love@food-maker.co.uk
Specifications	Michelle Foster	Technical Manager	01536 400 560 (opt 5)	Michelle@food-maker.co.uk
Customer Service	Janet Renton	Customer Services Manager	01536 400 560 (opt 1)	Janet.Renton@food-maker.co.uk

3. Ingredient Listing

Ingredient	Country of Origin	Composition
WHEATFLOUR (WHEAT FLOUR (WITH ADDED CALCIUM, IRON, NIACIN, THIAMIN))	UK	74% - 86%
SALT	UK	8% - 15%
SPICES (Celery & Celeriac) white pepper celery black pepper	India, Vietnam, Indonesia INDIA Brazil, India, Vietnam	4% - 7%
FLAVOUR ENHANCER E621	Indonesia	4% - 7%
ONION	India	< 2%
HVP (Soya)	Switzerland	< 2%
GARLIC	China	< 2%
SPICE EXTRACT pepper	UK, India	< 2%

4. Allergen Information

Contains Allergens: CELERY & CELERIAC, GLUTEN - CEREALS CONTAINING, SOYA

Allergen	Present On Site	Present In Product
Celery & Celeriac	YES	YES
Crustaceans	NO	NO
Egg	YES	NO

Fish	NO	NO
Gluten - Cereals containing	YES	YES
Lupin	NO	NO
Milk	YES	NO
Molluscs	NO	NO
Mustard	YES	NO
Peanut	NO	NO
Sesame Seeds	NO	NO
Soya	YES	YES
Sulphur Dioxide & Sulphites	YES	NO
Tree Nuts	NO	NO

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.

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.

Despite these precautions, we can not give an absolute guarantee that finished products are Free From the Above as we handle cereals containing gluten as well as products such as soya, milk, celery, egg, mustard and sulphites in our manufacturing plant, unless specific allergen testing has been requested. NB: Development samples will not be tested.

5. Chemical Specification

(Typical Analysis)

Salt Level	10% - 12%
Preservative	None
Colour	To be equal in solution to the last accepted delivery

6. Typical Nutritional Values

	Per 100g of Seasoning	Per 100g of Finished Product
Energy	1,305 KJ 307 Kcal	-1,305 KJ -307 Kcal
Fat	1.7g	-1.7g
of which saturates	0.4g	-0.4g
Carbohydrate	66.4g	-66.4g
of which sugars	0.6g	-0.6g
Protein	11.8g	-11.8g
Salt	11.2g	-11.2g
Fibre	4.2g	-4.2g
Sodium	5,029.7mg	-5,029.7mg

Note: The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

7. Suitability

Coeliacs	Vegetarians	Ovo-lacto Vegetarians	Vegans	Lactose Intolerance	Halal	Kosher
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

8. Hara

Ingredient	State	Max Shelf Life	Storage Temp	Ph	Water Activity	Salt Content	Moisture
SALT	Granular	560	Ambient	0	0.73	99.900%	0.05%
FLAVOUR ENHANCER	Powder	1095	Ambient	7.2	0.76	0.000%	0%
SPICE EXTRACT	Powder	365	Ambient	0	0.35	98.800%	12%
SPICE	Powder	1095	Ambient	0	0.70	0.000%	12%
SPICE	Powder	730	Ambient	0	0.72	0.000%	10%
SPICE	Powder	730	Ambient	0	0.73	0.000%	12%
GARLIC	Powder	730	Ambient	0	0.39	0.000%	6%
ONION	Powder	1095	Ambient	0	0.70	0.000%	6%
HVP	Powder	730	Ambient	0	0	46.500%	0%
WHEATFLOUR	Powder	365	Ambient	0	0.74	0.000%	11.6%

9. 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

10. Other Information

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 SO₂
- Lupin and products thereof
- Molluscs and products thereof

Despite these precautions, we can not give an absolute guarantee that finished products are Free From the Above 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.

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.
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.

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.

Confidentiality

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 06/09/2023

Develop | Clean Label | Organic | Lo Salt | Non GM | Cost Reduction | Innovative Tastes | Briefs | Match | Recipes | Tech Support
 Specs & Decs | BRC | Organic | Quality Control | Regulatory Compliance | Audit | COSHH | HACCP | Hygiene

