



DEVELOPMENT SPEC

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PRODUCT SPECIFICATION

PRODUCT INFORMATION	
PRODUCT NAME	IFI SOUTHERN FRIED CRUMB COATER
PRODUCT CODE	D7021A
DESCRIPTION / APPEARANCE	A free flowing off powder with a distinctive aroma
INGREDIENT DECLARATION (in descending order)	CRUMB (<i>Wheat Flour, Salt, Raising Agent</i>) WHEAT FLOUR SPICES SALT HERBS DEHYDRATED GARLIC DEHYDRATED ONION RAISING AGENT E500
ALLERGEN DECLARATION	Allergens are in BOLD in the Ingredient Declaration
USAGE RATE	Coat onto product

TYPICAL NUTRITIONAL DATA (Information per 100g)			
ENERGY kj	TBC	ENERGY kcal	TBC
PROTEIN g	TBC		
CARBOHYDRATE g	TBC	Of which sugars g	TBC
FAT g	TBC	Of which saturates g	TBC
DIETARY FIBRE g	TBC	SALT g	7.0g

PRODUCT DATA	
ANALYTICAL DATA	
ORGANOLEPTIC EVALUATION	The product will be indistinguishable in flavour and aroma from the last accepted delivery when subjected to a taste panel in the form of a triangulation test.
MICROBIOLOGICAL STANDARDS	Total Viable Count/g < 100,000
	Coliforms/g < 1,000
	E. Coli/g < 10
	Yeast & Mould/g < 1,000
	Salmonella/25g Absent



Partners :
 E.Y. Lelliott
 J.G. Lelliott
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STORAGE & PACKAGING	
PACKAGING	To customer requirements
LABELLING	Best Before Date, Batch Code, Product Name and Product Code, Weight
STORAGE	In sealed containers in a cool, dry place, away from direct sunlight and free from infestation
SHELF LIFE	Twelve months from date of manufacture when stored under recommended conditions.
HANDLING PROCEDURES	Normal good manufacturing procedures for non hazardous food ingredients apply
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 D. Leonard & Co. and must not be disclosed to any third party without the prior written consent of D. Leonard & Co

CONTAINS	Yes/No	Source	Present on Line	Present On Site
Cereals containing Gluten: wheat, rye, barley, oats, spelt, kamut and their hybridized strains.	N		Y	Y
Eggs	N		N	N
Fish	N		N	N
Crustaceans	N		N	N
Peanuts	N		N	N
Soybeans	N		Y	Y
Milk from all species	N		Y	Y
Nuts	N		N	N
Celery	N		Y	Y
Mustard all forms originating from the mustard plant including oils	N		Y	Y
Sesame seeds	N		Y	Y
Sulphur dioxide and sulphites (>10mg/kg)	N		Y	Y
Lupins	N		N	N
Molluscs	N		N	N

Raw Material Breakdown (additives and processing aids):	
Ingredient	Contains
Salt	Anti caking agent E535

PRODUCT SUITABILITY			
Vegetarians	✓	Halal	✓ - Not certified
Vegan	✓	Kosher	✓ - Not certified
Gluten Free	X	GM Free	✓
Samples made in a Lab that also handles: Cereals containing Gluten, Soya, Milk, Celery, Mustard, Sesame Seeds, Sulphites			



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SAFETY INFORMATION	
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
METAL DETECTION	All products are metal detected online. All metal detectors are checked prior to each batch run with 2.0mm Ferrous, 2.0mm Non-Ferrous, 2.5mm Stainless Steel.

SPECIFICATION AGREEMENT			
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POSITION	Technical	POSITION	
<i>Please note if the specification is not returned, signed within 28 days of receipt D Leonard & Co will assume acceptance of this document.</i>			

DOCUMENT CONTROL			
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1	12/02/24	First Issue	JL



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