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## PRODUCT SPECIFICATION

PRODUCT INFORMATION			
<b>PRODUCT NAME</b>		IFI SOUTHERN FRIED CRUMB COATER	
<b>PRODUCT CODE</b>		S3778	
<b>DESCRIPTION/APPEARANCE</b>		A free flowing powder with a distinctive aroma	
<b>INGREDIENT DECLARATION</b> (In descending order)		CRUMB ( <i>Wheat Flour, Salt, Raising Agent</i> ) <b>WHEAT FLOUR</b> SPICES (Cinnamon, Pepper, Smoked Paprika) SALT HERBS (Bay, Rosemary) DEHYDRATED GARLIC DEHYDRATED ONION RAISING AGENT E500 <b>CELERY SEED POWDER</b>	
Allergens listed in <b>Bold</b>			
<b>USAGE RATE</b>		Coat onto product	
<b>RAW MATERIAL BREAKDOWN</b>			
<b>INGREDIENT</b>		<b>CONTAINS</b>	
Salt		Anticaking agent E535	
Wheat Flour		Calcium Carbonate, Iron, Niacin, Thiamin	
TYPICAL NUTRITIONAL DATA <i>(Calculated values)</i>			
ENERGY (KJ)	1330	ENERGY kcal	316
PROTEIN g	9.9		
CARBOHYDRATES g	66.0	Of which sugars g	2.1
FAT g	2.3	of which saturates g	0.5
DIETARY FIBRE g	6.4	Salt g	8.4
PRODUCT DATA			
<b>MICROBIOLOGICAL STANDARDS</b>		Total Viable Count /g	<100, 000
		Coliforms /g	<1,000
		E. Coli /g	<10
		Yeast & Mould /g	<1,000
		Salmonella	Absent
<b>ORGANOLEPTIC EVALUATION</b>		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	



Partners:  
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ANALYTICAL DATA	
STORAGE & PACKAGING	
PACKAGING	To customers requirements
LABELLING	Best Before Date, Batch Code, Product Name & Code (where relevant), 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	The product will be produced in accordance with all current relevant Legislation. The information provided is given in good faith and based upon the product data supplied by the raw material suppliers
CONFIDENTIALITY	This specification and the information contained within it remains the property of Leonards Ingredients LLP and must not be disclosed to any third party without the written prior consent of Leonards Ingredients LLP

ALLERGENS				
CONTAINS	Yes/No	Source	Present on Line	Present on Site
Cereals containing Gluten wheat, rye, barley, oats, spelt, kamut and their hybridised strains	Y	Wheat	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 almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and Macadamia nut (Queensland nut) and products thereof	N		N	N
Celery	Y	Celery	Y	Y
Mustard all forms originating from the mustard plant incl 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

PRODUCT SUITABILITY			
Vegetarians	✓	Halal	✓ - Not certified
Vegan	✓	Kosher	✓ - Not certified
Gluten Free	x	GM Free	✓



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SAFETY INFORMATION	
<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>	Spillage: Remove powder to a disposal container; wash contaminated area with detergent and water. Disposal: 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>METAL DETECTION</b>	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	Partner	POSITION	
<i>Please note if the specification is not returned, signed within 28 days of receipt D Leonard &amp; Co will assume acceptance of this document.</i>			

DOCUMENT CONTROL			
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1	11/11/24	Update & review to new form from D7021A	EL



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