

Approved by		Version No.		Date:		Reference No.
Michael Njini		2		13.03.2023		3.6.2.27
<u>Product Specification Sheet</u>						
Product will conform to the requirements of the food legislation currently in force.						
Product:	Stroganoff					
SSC Product Code:	WB9					
Weight:	40g					
Unit Barcode	5026163000102					
Ingredients	Rice Flour					
	Skimmed Milk Powder					
	Onion Salt					
	Smoked Paprika					
	Spanish Paprika					
	Lemon Juice Powder					
	Onion Powder					
	Garlic					
	Black Pepper					
	Turmeric					
	Parsley					
	NO ARTIFICIAL COLOURS, FLAVOURS OR PRESERVATIVES					
Origin:	Produce of several countries					
Allergy Advice	For allergens, including cereals containing gluten, see ingredients in bold , This product does not contain nuts but is made in a factory that handles nut products.					
	Suitable for vegetarians if used with vegetables.					
Unit size L x W x H in mm:	35 x 100 x 140					
Tray size L x W x H in mm:	368 x 105 x 145					
Packed into	Packed into trays of 10					
Outers of	Outers of 9 trays					
Storage:	Store in a cool dry place					
Shelf Life:	18 months					
Routine	Continuous visual inspection to ensure even distribution of ingredients					
Nutrition: Typical values per 100g						
Energy	Kcal 312 Kjoules 1320					
Protein	14.5g					
Carbohydrate	52.8g					
Of which sugars	12.6g					
Fat	2.8g					
Of which saturates	0.6g					
fibre	8.7g					
salt	8.8g					
Servings	4 people					

Allergy Advice

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Legally Declarable Allergens

Allergen	Present	Not Present
Cereals		N
Lupin Flour		N
Crustaceans		N
Molluscs		N
Eggs		N
Fish		N
Peanut		N
Soya		N
Milk	Y	
Nuts		N
Celery & Celeric		N
Mustard & Derivatives		N
Sesame		N
Sulphur Dioxide & Sulphites		N

Shropshire Spice and approved suppliers to the business segregate the known allergens during processing and during storage to reduce the likelihood of cross contamination.