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PRODUCT SPECIFICATION

QMS Dalziel Group Manufacturing Manual	
Document Name: McAusland & Crawford Product Specification	
Date 19/08/2019	Issue: 1
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Author: F Hutton	Authorised By: L McNichol

Product: WESCHENFELDER GLUTEN FREE SAUSAGE MIX	Code: W350	Usage Rates : 14.85%
Description: A dry ingredients seasoning blend	Status: Final	In End Product
	Date: 19/12/2019	

INGREDIENT LISTING

Ingredient	Country of Origin <small>(listed as origin of manufacturing at time of specification issue) (Herbs / Spices, and extracts of, will refer to actual Country of Origin)</small>	<u>% Banding</u>
Dried Potato Flake	UK	30-40
Potato Starch	France, Poland	20-30
Soya Grits	Serbia	20-30
Salt	UK	10.25%
Sugar	France	1-5
Stabiliser E450	Belgium, Germany	1-5
Flavour Enhancer E621	Vietnam, Indonesia	1-5
Preservative: Sodium Sulphite	Italy	0.75%
Antioxidant E300, E330	China	<1
Spice Extracts	India, Sri Lanka, South Africa	<1

INGREDIENT DECLARATION

Dried Potato Flake, Potato Starch, **Soya Grits**, Salt, Sugar, Stabiliser E450, Flavour Enhancer E621, Preservative: Sodium **Sulphite**, Antioxidant E300, E330, Spice Extracts

ADDITIVES/PROCESSING AID

<u>Name</u>	E Number	Function	Declarable	Comments
Tri Sodium Diphosphates	E450	Emulsifier/Stabiliser	Yes	
Ascorbic Acid	E300	Antioxidant	Yes	
Citric Acid	E330	Acid/Antioxidant	Yes	
Mono Sodium Glutamate	E621	Flavour Enhancer	Yes	
Sodium Ferrocyanide	E535	Anticaking Agent	No	Processing Aid in Salt
Sodium Sulphite	E221	Preservative	Yes	
Silicon Dioxide	E551	Anticaking Agent	No	Processing Aid

**NB: Provisional specifications may not contain processing aids.
These are added in production and will appear on Final Specifications.**

ALLERGEN INFORMATION

W350

Allergen	Present		Comments: Allergen Source indicated in Bold on previous page, Ingredients list
	on Site	In Product	
Cereals containing Gluten	YES	NO	
Crustaceans and products thereof	NO	NO	
Egg and products thereof	YES	NO	
Fish and products thereof	YES	NO	
Soybeans and products thereof	YES	YES	Soya Grits
Milk and products thereof	YES	NO	
Celery and products thereof	YES	NO	
Mustard and products thereof	YES	NO	
Peanuts and products thereof	NO	NO	
Nuts *(other than peanuts) and products thereof	NO	NO	
Lupin and products thereof	NO	NO	
Sesame Seeds and products thereof	NO	NO	
Molluscs and products thereof	NO	NO	
Sulphur Dioxide Sulphites >10ppm	YES	YES	Preservative: Sodium Sulphite

We take reasonable and practical precautions to reduce the risk of contamination of the products we manufacture. Due to the nature and complexity of ingredient blending the risk of contamination from carry over residue or airborne cross contamination cannot be totally eliminated. Furthermore although we prohibit the processing of nuts on site we cannot guarantee that contamination has not occurred at other stages in the processing of ingredients, i.e. during farming, harvesting, transportation etc. To a greater or lesser extent the same issue may apply to other allergens. A copy of our allergen policy and risk assessment is available on request.
The absence of an allergen from the above recipe should not be taken as an implication that our product can be guaranteed free from that allergen.

SUITABILITY

Vegetarian	YES	Not Certified	Vegan	YES	Not Certified
Organic	NO		Gluten Free	YES	<20ppm of Gluten (certified gluten free)

W350

FINISHED PRODUCT ANALYSIS

Total Salt Content	10.73 %
Salt Variances	9.66-11.8
Preservative Content as : Sodium Sulphite	0.75 %
SO2 Tolerance (Titration)	

Please note samples are not routinely tested

NUTRITIONAL

Typical values per 100gm Calculated from Raw Material Data

Energy	288.91	Kcal
	1213.42	kJ
Protein	14.15	g
Carbohydrate	55.49	g
as Starch	43.55	g
as Sugar	3.65	g
Fat	0.65	g
Saturated	0.20	g
Monounsaturated	0.10	g
Polyunsaturated	0.36	g
Fibre	2.25	g
Sodium (Na)	5494.24	mg
Salt Equivalent (Na x 2.5)	13.74	g

MICROBIOLOGICAL

Total Viable Count/g	100,000	max
Coliforms/g	<1000	max
E Coli/g	<10	max
Yeast & Mould	1000	max
Salmonella / 25g	Absent	

SENSORY PROPERTIES

Texture A free flowing fine powder
Visual Pale
Odour Spice Notes

Metal Detection (minimum sensitivity)

Ferrous 3mm
 Non Ferrous 3mm
 Stainless Steel 4mm

Products are labelled stating product name, D number, Allergens
 Weight, Batch number and Best Before End date

Store in a cool and dry condition; keep the pack sealed when not in use. 12 months from date of manufacture if unopened.

Sample products intended for immediate use. Trial purposes only and may not be subject to metal detection

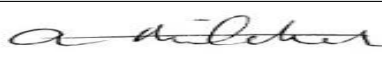
LEGISLATION/WARRANTY STATEMENT

All data contained within this document is derived from the product recipe, information received from suppliers of the ingredients contained therein and published data sources, at the date of issue of this specification.

The product is manufactured in accordance with our "due diligence" obligations and current UK and EU legislation, **however due to the nature and complexity of current ingredient manufacture and supply systems, guarantees cannot be given that carry over residues will be totally absent.**

For McAusland Crawford

For Customer

Signed:				Signed:			
Name	Ann Mitchell	Position	NPD Administrator	Name		Position	
Date	19/12/2019	Version		Date			

**Please sign and return the approved document within 28 Days.
 If this document is not returned within this time we will assume acceptance.**