



## PRODUCT SPECIFICATION

### PRODUCT DETAILS

Product Name Butchers Classic Beef Saus Mix

Kerry Code 20257160

Product Description Sausage seasoning.

### INGREDIENT LISTING

Breadcrumb [Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Yeast], Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Stabiliser (E451), Yeast Extract, Spices, Rapeseed Oil, Preservative (E221), Flavourings, Spice Extract, Antioxidant (E300), Colour (E120)

The ingredient declaration above must be labelled up on the final product to include all declarable data in line with the current Food Labelling Regulations, as amended.

### USAGE / APPLICATION INFORMATION

12.50%

### PHYSICAL & CHEMICAL PARAMETERS

Test	Min	Target	Max	Units	Method
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Appearance to match previously accepted delivery.

<b>ALLERGEN DATA</b>				
<b>Allergen</b>	<b>Requires Labelling? Yes/No</b>	<b>Source</b>	<b>Present on Line? Yes/No</b>	<b>Present on Site? Yes/No</b>
Peanuts and products thereof	No		No	No
Nuts (other than peanuts) and products thereof (1)	No		No	No
Cereals containing gluten (2)	Yes	Breadcrumb (Wheat Flour), Wheat Flour	Yes	Yes
Crustaceans and products thereof	No		No	No
Egg and products thereof	No		Yes	Yes
Fish and products thereof	No		Yes	Yes
Soybeans and products thereof	No		Yes	Yes
Milk and products thereof (including lactose)	No		Yes	Yes
Celery and products thereof	No		Yes	Yes
Mustard and products thereof	No		Yes	Yes
Sesame Seeds and products thereof	No		No	No
Molluscs and products thereof	No		No	No
Lupin and products thereof	No		No	No
Sulphur Dioxide/Sulphites > 10ppm	Yes	Preservative (E221)	Yes	Yes

Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process.

Conforms to Regulation (EU) 1169/2011 annex II as amended.

(1) Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof, except for nuts used for making alcohol distillates including ethyl alcohol of agricultural origin;

(2) Cereals containing gluten. namely; wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof. except; (a) wheat based glucose syrups including dextrose(\*); (b) wheat based maltodextrins(\*); (c) glucose syrup based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;

(\* ) And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.

<b>SUITABILITY DATA</b>	<b>Yes = Suitable, No = Unsuitable</b>	<b>Comment/Certification Status</b>
Vegetarian (Ova-lacto)	No	
Vegan	No	
Coeliac <100ppm gluten (by calculation)	No	Product not tested – Suitability data calculated from raw material information
Coeliac <20ppm gluten (by calculation)	No	Product not tested – Suitability data calculated from raw material information
	<b>Suitable / Not Suitable</b>	
Kosher	Not Suitable	
Halal	Not Suitable	
Organic	Not Suitable	

\*The suitability assessments above are based on the raw materials used in the product

<b>NUTRITION INFORMATION</b>		
<b>Nutrient</b>	<b>Typical Value</b>	<b>Unit</b>
Energy in kJ	1,340.3	kJ / 100 g
Energy in kcal	315.6	kcal / 100 g
Fat	2.5	g / 100 g
Saturated fat	0.4	g / 100 g
Monounsaturated fat	0.4	g / 100 g
Polyunsaturated fat	1.3	g / 100 g
Total carbohydrates	65.8	g / 100 g
Available carbohydrates	64.9	g / 100 g
Carbohydrates as sugars	1.4	g / 100 g
Carbohydrates as starch	66.6	g / 100 g
Fibre	2.9	g / 100 g
Protein	8.7	g / 100 g
Salt (NaCl)	10.5	g / 100 g
Sodium	4,929.4	mg / 100 g
Moisture	2.1	g / 100 g
Ash	13.1	g / 100 g
Ethanol (alcohol)	0.0	g / 100 g

**Data Source**  
 Calculated from raw material data. Values quoted are typical and should be used for guidance purposes only.

<b>GENETICALLY MODIFIED MATERIALS</b>	
Does the product require labelling as genetically modified under current EU Labelling Regulations?	No

<b>IONISING RADIATION</b>	
Does the product require labelling as Irradiated or contain any irradiated ingredients under current EU Labelling Regulations?	No

<b>RECOMMENDED SHELF-LIFE &amp; STORAGE</b>	
Transport & Storage Conditions:	Contract Haulier Cool and dry. Keep sealed when not in use.
Shelf life (original package):	365 days

### PACKAGING

Pack Size (Net)	2.835KG
No. of packs per outer case	5
No. of units per pallet	176
Pack Type Inner	Bag
Pack Type Outer	Box
Pallet Type	Wood

### LEGISLATION & WARRANTY STATEMENT

The product will be manufactured and packaged in accordance with all current, relevant EU legislation. The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification. It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country. The shelf-life as stated has been established to allow for conditions which may be experienced for short periods during the storage and distribution of the product.

### CONFIDENTIALITY

This document and the information contained within it remains the property of Kerry Ingredients & Flavours Limited and must not be disclosed to any third party without prior written permission of the company.

### AUTHORISATION

This specification has been approved by Kerry  
Regulatory & Scientific Affairs

Authorised on behalf of Customer

Signature/Stamp



Date 29-Jun-2022

Date

*Kerry Ingredients & Flavours Limited will assume acceptance of this specification if our customer does not state otherwise in writing within 28 days after the receipt of this specification.*