



PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name LUCAS LOUISIANA BURGER MIX 8x340g

Kerry Code 20457241

Product Description Sausage seasoning base.

INGREDIENT LISTING

Rusk [Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Raising Agent (E503)], Sugar, Wheat Starch, Spices (Paprika, Red Chilli Pepper), Salt, Tomato Powder, Pea Protein, Savoury Blend [Onion Powder, Yeast Extract, Salt, Spice Extract (Black Pepper), Anticaking Agent (E551)], Garlic Powder, Onion Powder, Malt Vinegar Extract, Flavourings, Rapeseed Oil, Preservative (E223), Spice Extract (Paprika), Antioxidant (E301)

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

7.50%

PHYSICAL & CHEMICAL PARAMETERS

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

ALLERGEN DATA				
Allergen	Requires Labelling? Yes/No	Source	Present on Line? Yes/No	Present on Site? Yes/No
Peanuts and products thereof	No		No	No
Nuts (other than peanuts) and products thereof (1)	No		No	No
Cereals containing gluten (2)	Yes	Rusk (Wheat Flour), Wheat Starch, Malt Vinegar Extract (Barley)	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 (E223)	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.

SUITABILITY DATA	Yes = Suitable, No = Unsuitable	Comment/Certification Status
Vegetarian (Ova-lacto)	Yes	
Vegan	Yes	
Coeliac <100ppm gluten (by calculation)	No	
Coeliac <20ppm gluten (by calculation)	No	
	Suitable / Not Suitable	
Kosher	Not Suitable	
Halal	Not Suitable	
Organic	Not Suitable	

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

NUTRITION INFORMATION		
Nutrient	Typical Value	Unit
Energy in kJ	1,427.4	kJ / 100 g
Energy in kcal	337.7	kcal / 100 g
Fat	4.0	g / 100 g
Saturated fat	0.6	g / 100 g
Monounsaturated fat	0.7	g / 100 g
Polyunsaturated fat	2.2	g / 100 g
Total carbohydrates	66.4	g / 100 g
Available carbohydrates	61.0	g / 100 g
Carbohydrates as sugars	20.8	g / 100 g
Carbohydrates as starch	35.7	g / 100 g
Fibre	5.4	g / 100 g
Protein	11.5	g / 100 g
Salt (NaCl)	10.1	g / 100 g
Sodium	4,224.5	mg / 100 g
Moisture	5.2	g / 100 g
Ash	12.9	g / 100 g
Ethanol (alcohol)	0.3	g / 100 g

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

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

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

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

PACKAGING

Pack Size (Net)	2.72KG
No. of packs per outer case	1
No. of units per pallet	176
Pack Type Inner	Corrugate Carton
Pack Type Outer	Plastic Film
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 01-Jul-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.