

Specification Sheet

Title: Lemon Pepper Coater

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LABEL SUGGESTION when used in	Meat Rub/Coater			
isolation according to EU regulation				
1333/2008 & Commission directives				
231/2012 & 1129/2011				
DESCRIPTION	Lemon and Pepper flavoured r	neat coating		
COUNTRY OF MANUFACTURE	UK			
TYPICAL RAW MATERIAL	UK			
COUNTRY OF ORIGIN				
PRODUCT COMPOSITION	Gluten Free Crumb (Rice Flour,	Dextrose, Vegetable Fibre,		
	Caramelised Sugar Syrup, Papr	ika		
	Extract), Sugar, Salt, Spices, Ac	idity Regulator (Citric Acid), Dried		
	Tomato, Yeast Extract, Natural			
	Flavouring, Herb.			
APPEARANCE	This is a pale yellow coloured g	granular product containing visible		
	flecks of dehydrated herbs and ground spices.			
PRESERVATIVES	See Product Composition			
OTHER ADDITIVES	NA			
MICRO-ORGANISMS:				
TOTAL PLATE COUNT	< 1,000,000 PER GRAM			
YEASTS & MOULDS	< 1000 PER GRAM			
COLIFORMS	< 1000 PER GRAM			
SALMONELLA	NEGATIVE IN 25 GRAMS			
E-Coli	NEGATIVE IN 25 GRAMS			
NUTRITIONAL PER 100g	Energy	336.3 Kcal		
	Energy	1426.7 KJ		
	Carbohydrate	75.3g		
	Of which sugars	34.1g		
	Fat	2.0g		
	Of which saturates	0.5g		
	Protein	4.3g		
	Fibre	2.9g		
	Salt 11.4g			
RECOMMENDED SHELF LIFE &	12 months from manufacture	e, keep in a cool dark area, Keep		
STORAGE	away from moisture.			
APPLICATIONS	Seasoning			

Prepared by:	Richard Strauss	Approved by:	Richard Oliver



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DOSAGES RECOMMENDED	8%
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ALLERGEN AND INTOLERANCE INFORMATION

<u>Section 1</u>: Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

ALLERGENS:	Y/N	If yes, give details
(Directive EU 1169/2011 ANNEX II)		
Cereals containing gluten, namely: wheat, rye, barley, oats,	N	
spelt, kamut or their hybridised strains, and products		
thereof, except:		
 wheat based glucose syrups including dextrose 		
wheat based maltodextrins		
 glucose syrups based on barley; 		
 cereals used for making alcoholic distillates 		
including ethyl alcohol of agricultural origin;		
Crustaceans and products thereof	N	
Eggs and products thereof	N	
Fish and products thereof, except:	N	
 fish gelatine used as carrier for vitamin or 		
carotenoid preparations;		
 fish gelatine or Isinglass used as fining agent in beer 		
and wine;		
Peanuts and products thereof;	N	
Soybeans and products thereof, except	N	
 fully refined soybean oil and fat 		
 natural mixed tocopherols (E306), natural D-alpha 		
tocopherol, natural D-alpha tocopherol acetate, and		
natural D-alpha tocopherol succinate from soybean		
sources;		
 vegetable oils derived phytosterols and phytosterol 		
esters from soybean sources		
plant stanol ester produced from vegetable oil		
sterols from soybean sources;		
Milk and products thereof (including lactose), except:	N	
whey used for making alcoholic distillates including		
ethyl alcohol of agricultural origin;		
• lactitol;		
Nuts, namely	N	

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almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus</i>		
avellana), walnuts (Juglans regia), cashews (Anacardium		
occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K.		
Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts		
(Pistacia vera), macadamia or Queensland nuts (Macadamia		
ternifolia), and products thereof, except:		
Nuts used for making alcoholic distillates including		
ethyl alcohol of agricultural origin		
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame seeds and products thereof	N	
Sulphur dioxide and sulphites at concentrations of more	N	
than 10 mg/kg or 10 mg/litre in terms of the total SO ₂		
which are to be calculated for products as proposed ready		
for consumption or as reconstituted according to the		
instructions of the manufacturers		
Lupin and products thereof	N	
Molluscs and products thereof	N	

<u>Section 2</u>: Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	N	
Additives (E' Numbers etc)	N	
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Cocoa	N	
Fruit and fruit derivatives	N	
Glutamate	N	
Legumes and Pulses	N	
Monosodium Glutamate (MSG)	N	
Pork and pork derivatives	N	
Synthetic Colours including Azo and Coal tar dyes	N	
Vegetable and Vegetable derivatives	Υ	See Ingredients
Vegetable Oil:	N	
If yes state type and source, eg. Hydrogenated, partially		
hydrogenated: rapeseed, peanut, etc.		

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Yeast and yeast derivatives	N	
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Section 3: Is this product suitable for:

	Y/N	If not, give details
Vegetarians	Υ	
Vegans	Υ	
Orthodox Jewish Diet (Kosher)	Υ	NOT CERTIFIED
Muslim Diet (Halaal)	Υ	NOT CERTIFIED
Diabetics	Υ	

Section 4: Genetic Modification

	Y/N	Details
Does the product or any of its ingredients contain any maize	N	
or soya products?		
Does the product or any of its ingredients contain any	N	
genetically modified material (whether active or not)		
Please identify ingredients which contain such materials		
Is the product or any of its ingredients not substantially	N	
equivalent as a consequence of the use of genetic		
modification?		
Please identify any such ingredient		
Is the product or any of its ingredients produced from, but	N	
not containing any genetically modified material?		
Please identify those ingredients, which are produced from		
such materials.		
Have genetically modified organisms been used as	N	
processing aids or additives used in connection with the		
production of these ingredients?		
Please identify any such processing aids or additives		
Have genetically modified organisms been used to produce	N	
processing aids or additives (GMO not present in aid or		
additive when in use) which are subsequently used in		
production of this product or any of its ingredients?		
Please identify any such processing aids or additives.		

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